

Menu Italo-Peruano

Supper Club Andina May 2017

Chefs:

Alex Martínez & Yen Tejada

Bocaditos

(to whet the appetite)

Ensaladita de farro con quinoa y su camarón al mirasol

A salad of quinoa (Andean grain) and Farro (ancient Italian grain) with shrimp in a sauce of ají mirasol

Croquetitas de arroz (arancini) relleno de lomo saltado

Arancini, a traditional Italian fried rice ball breaded with kiwicha and stuffed with beef marinated in garlic and soy

Ensalada Bachiche

(appetizer)

Arúgula, berros, pecanas caramelizadas en ají panca y vinagreta de chicha morada y gorgonzola dulce

A salad of arugula, watercress and caramelized pecans in ají panca and chicha morada with gorgonzola dulce dressing

Entrada

(2nd course)

Ravioles de ají de gallina con salsa de ajies piquillos

Ravioli stuffed with ají de gallina (spicy shredded chicken) served with a piquillo salsa

Plato de Fondo

(3rd course)

Bistec a la milanese con quinoa verde al pesto Peruano

Thin breaded steak "Milan style" served with quinoa in a Peruvian pesto sauce (spinach-basil salsa), topped with fresh cheese. This is a twist of the traditional Italo-Peruano dish "tallarines verdes"

Postre

(dessert)

Tiramisú Peruano

The classic Italian tiramisu combined with the traditional "manjar blanco" (caramelized condensed milk) from Peru