

"Our mark is to reinvent traditional Peruvian cuisine and celebrate the value of Andean ingredients"

Ancestral



STARTERS

Corn with fresh cheese S/ 10
Local corn with uchucuta sauce and slices of fresh cheese.

Potatoes with egg S/ 17
With huancaína, ocopa and rocoto cheese sauces.

Andean tequeños (6) S/ 20
Crispy rolls filled with caja china roast pork, served with guacamole.

Parmesan scallops (4) S/ 30
Béchamel, ají limo chili butter, cilantro and a touch of lime.

Scallops (4) S/ 28
With rocoto cream and Andean toppings.

Andean tartare S/ 36
Salmon, peach and nuts over avocado, served with toast.

Creole tiradito S/ 40
Salmon in ají amarillo leche de tigre, Andean salsa and sweet potato crisps.

Huaraz-style chocho S/ 20
Lupini beans in leche de tigre, served with crispy salmon.

House ceviche S/ 45
Salmon with patacones, avocado and toasted corn.

Ancestral cevichocho S/ 48
Salmon, cushuro algae, squid and prawns.

SMALL PLATES

Wing caravan (12) S/ 42
BBQ, Ayecum and Ancestral sauces.

Super wing caravan (20) S/ 72
BBQ, Ayecum, Ancestral and Borrachitas sauces.

Neighborhood fries S/ 22
With assorted sauces, melted mozzarella and ham.

OUR SALADS

Tropical salad S/ 36
Fresh greens, pineapple glaze, strawberries, Parmesan, nuts, bacon strips and 2 anticucho–style chicken skewers.

La Pollera salad S/ 36
Mixed lettuce, tomato, cucumber, fresh cheese, avocado, wine–poached peach and crispy chicken strips.

PASTA

Forest fettuccine S/ 48
Mushrooms and ham in white sauce with grilled chicken breast.

Peruvian pesto fettuccine
With huancaína–style potato.
Anticuchos (3) S/ 49
Chicken skewers (3) S/ 48

Huanca fettuccine
Coated in huancaína sauce.
Anticuchos (3) S/ 49
Chicken skewers (3) S/ 48

Stir-fried noodles S/ 42
With chicken, prepared our way.

Yana & Neapolitan cutlet S/ 52
Noodles in porcini mushroom sauce with a Neapolitan–style breaded cutlet.

Lomo saltado with noodles
Another Peruvian classic.
With huancaína sauce S/ 58
With pesto S/ 59

Garden fettuccine (Vegetarian) S/ 32
Zucchini, mushrooms, bell pepper and asparagus in olive oil and garlic, served with grilled cherry tomatoes.

Northern-style fettuccine S/ 52
In northern–style seco sauce with loche squash, served with slow–cooked beef short ribs.

OUR CLASSIC GRILLS

Chicken breast for kids S/ 26
With native potato fries and a small country–style salad.

Anticucho-style chicken breast S/ 38
With native potato fries and coleslaw.

Chicken skewers (3) S/ 38
With native potato fries and uchucuta.

Anticuchos (3) S/ 38
With native potato fries and uchucuta.

Grilled rib steak (500 g) S/ 48
With native potato fries and country–style salad.

Grilled salmon S/ 48
With native potato fries and a fresh greens and pineapple salad.

WINGS (8 PIECES)

BBQ (sweet) S/ 36
Coated in our BBQ sauce, with native potato fries and coleslaw.

Ancestral (Pachamanca-style) S/ 36
Marinated in chilies, dark beer, huacatay and chimichurri, with native potato fries, fresh greens and pineapple.

Ayecum (extra spicy) S/ 36
In a special highland chili sauce, with native potato fries and country–style salad.

Cholitas (crispy fried) S/ 38
With a crispy quinoa coating, native potato fries topped with melted cheese, and a fresh salad.

Borrachitas (sweet) S/ 38
Glazed with strawberry, blueberry and coca liqueur jelly, served with native potato fries and a fresh salad.

TRADITIONAL PERUVIAN SIGNATURE CUISINE

Pork chicharrón S/ 48
With fried sweet potato, hominy, Creole onion salsa and fried bread.

Spicy cuy (guinea pig)
Boiled potatoes in ají panca sauce, served with cooked wheat and Creole onion salsa.
Half cuy S/ 46
Whole cuy S/ 75

Crispy Ancestral cuy
With potato gratin, country–style salad and uchucuta sauce.
Half cuy S/ 48
Whole cuy S/ 76

Quinoa fried rice with crispy cuy
Our crispy cuy with Asian flavors.
Half cuy S/ 48
Whole cuy S/ 76

Lomo saltado S/ 58
An essential Peruvian classic.

Lomo saltado with quinotto S/ 59
Our take on the classic, with creamy ají amarillo quinoa risotto.

Northern heritage S/ 52
Northern–style seco with slow–cooked beef short ribs, beans, Creole onion salsa and rice.

Beef roast with mash S/ 48
In its own sauce, with mashed potatoes, rice and Creole onion salsa.

Tavern-style cau cau S/ 38
A classic Peruvian stew, slow–cooked with potatoes, peas and mint, served with rice.

Jaca Cashqui (soup) S/ 44
Traditional soup from Áncash with potato and ají panca broth, half a fried cuy and Andean toppings.

HOUSE SPECIALTIES

Rice with crispy pork S/ 56
Pisco and ají amarillo rice, tangy salsa, roasted plantain and crispy pork belly.

Cylinder-roasted pork S/ 48
Marinated in red wine, with native potato fries, fresh greens and pineapple, baked plantain and red wine reduction.

Crispy pork belly S/ 54
Marinated in quebranta pisco and roasted in a caja china, with hominy, Creole onion salsa, golden potatoes and uchucuta sauce.

Filet mignon S/ 60
Grilled beef tenderloin in mushroom sauce, with native potato fries and country–style salad.

BBQ ribs (sweet) S/ 57
Tender ribs in our BBQ sauce, with native potato fries and coleslaw.

Caracino pork loin (sweet) S/ 48
Grilled pork loin slices with blueberry and strawberry jelly, golden potatoes, arugula salad and pickled vegetables.

Quinotto
In ají amarillo sauce with country–style salad.

Grilled beef tenderloin S/ 60
Half cuy (fried) S/ 58

Country-style chicken breast S/ 53
Grilled and stuffed with ham, bacon and mushrooms, topped with melted mozzarella, with native potato fries and country–style salad.

Neapolitan chicken cutlet S/ 49
A chicken classic with native potato fries and a fresh salad.

Rustic osso buco S/ 62
Slow–cooked in red wine, served with pesto risotto and grilled asparagus.

Fisherman-style trout S/ 48
In artichoke, asparagus, prawn and squid sauce, with golden potatoes, creamy avocado and quinoa.

Stuffed trout S/ 48
With mixed cheeses, bacon, spinach and pepper sauce, served with potato and spinach purée, creamy quinoa and avocado.

Parmesan salmon S/ 54
Grilled, topped with melted mozzarella, bacon and tomato sauce, served with huancaína risotto and grilled vegetables.

Beef ribs & spicy chocho S/ 79
Slow–braised beef ribs with traditional Huaraz–style spicy lupini beans and a delicate fresh arugula touch.

OUR DESSERTS

Callejón fruit cheesecake S/ 17

Tiramisu S/ 17

Takeaway orders S/ 3

HOT DRINKS
(single serving)

TEAS (with cinnamon, cloves and orange)

Muña	S/ 7
Chamomile	S/ 7
Anise	S/ 7
Coca	S/ 7
Lemongrass	S/ 7
Lemon verbena	S/ 7

COFFEE
(Amazonas)

Espresso	S/ 7
Americano	S/ 7

REFRESHERS
(500 ml serving)

Lemonade S/ 11
Classic.

Mint lemonade S/ 12
Mint, herbal syrup and lime.

Kombucha S/ 12
A non–alcoholic fermented black tea drink.

Tropical Cydonia S/ 13
Quince, pineapple syrup and kiwi.

Chiklla Fresh S/ 13
Cucumber, lime and basil syrup.

Kallpa Berry S/ 13
Kombucha, blueberry syrup, pineapple syrup and prickly pear.

Doña Luisa S/ 13
Lemongrass, passion fruit juice and orange syrup.

SOFT DRINKS
(296 ml serving)

Inca Kola	S/ 7
Coca-Cola	S/ 7
Sprite	S/ 7
Fanta	S/ 7
Andea still water	S/ 7
Andea sparkling water	S/ 7

OUR BEERS
(single serving)

Delirium S/ 36
(Red.)

Cusqueña S/ 12
(Wheat, golden and dark.)

Pilsen S/ 12

Sierra Andina S/ 20
(Pachacutec, Huaracina and Shaman.)

Almirante S/ 28
(Ask about varieties.)

Jack Vled S/ 22
(Ask about varieties.)

Liefmans S/ 27
(Fruitesse.)

CLASSIC COCKTAILS

Margarita	S/ 28
Negroni	S/ 32
Gin & tonic	S/ 36
Mai Tai	S/ 32
Dark and Stormy	S/ 30
Scofflow	S/ 32
Clover Club	S/ 30
Pisco Sour	S/ 30
Mojito	S/ 30
Chilcano	S/ 24
Mocktail (Alcohol–free.)	S/ 22

SIGNATURE COCKTAILS

Tika Sani (semi-dry) S/ 33
Agave spirit, floral liqueur and citrus notes.

Yurack Puka Tonic (refreshing) S/ 35
Fruity gin, raspberry syrup, grapefruit mixer and red berries.

Don Agustín (semi-dry) S/ 32
Coffee liqueur, orange syrup and botanical spirit.

Chola Fashion (sweet) S/ 34
Prickly pear juice, citrus notes, coconut cream, peach and coca liqueur.

Qeqi (sweet) S/ 36
Muña liqueur, coconut cream, orange syrup and sweet passion fruit.

Huascar (refreshing) S/ 32
Red wine, moscatel pisco, blueberry syrup and grapefruit mixer.

Huandy (refreshing) S/ 32
White wine, moscatel pisco, orange syrup and citrus mixer.

Conquista (semi-dry) S/ 34
Orange liqueur, quinoa vodka, orange syrup, chamomile and red vermouth.

Mojigato (semi-dry) S/ 34
Mint, silver rum, blueberry syrup, muña liqueur and lime.

Inka Sunrise (refreshing) S/ 30
White rum, acholado pisco, pineapple syrup, cucumber juice and basil syrup.

Manto Sagrado (semi-dry) S/ 33
Spiced vodka, agave spirit, orange syrup, lime juice and bitters.

Sallqa (aperitif) S/ 33
Sugarcane spirit, pineapple syrup, quince juice and citrus notes.

Cordillera Blanca (aperitif) S/ 36
Aromatic gin, elderberry liqueur and extra–dry vermouth.

Tunqui (refreshing) S/ 30
Reposado agave spirit, white wine, goldenberry juice, basil syrup, sea salt and cocoa bitters.

Ichiq Ollco (spicy) S/ 36
Aperol, mochero chili spirit and agave syrup.

Inti de Miel (aperitif) S/ 34
Honey whisky, gin, bitters and agave syrup.

Kuntu Tonic (aperitif) S/ 38
Fruity gin, citrus notes, floral mixer and elderberry liqueur.

Curandero (hot) S/ 25
Citrus–herbal syrup, coca liqueur and eucalyptus liqueur.

WINES

WHITES

Raíces Negras S/ 88
Muscat of Alexandria – 2021
Peru – Cañete
Pairing: poultry and pasta.

Inspiration 1818 S/ 565
Pinot Noir, Meunier and Chardonnay
France – Champagne
Pairing: soft, creamy cheeses, seafood, pork and spiced salmon.

Intipalka S/ 65
Chardonnay – 2025
Peru – Ica Valley
Pairing: fish, seafood, poultry and creamy pasta dishes.
Glass - S/ 18

Freixenet S/ 91
Pinot Grigio – 2022
Italy – Veneto
Pairing: seafood, mushrooms and appetizers.

Billecart Salmon S/ 1599
Pinot Noir and Chardonnay – 2008
France – Champagne
Pairing: soft, creamy cheeses, seafood, pork, oily fish and salmon.

ROSÉS

Dido La Solución Rosa S/ 205
Carignan, Garnacha, Tempranillo and Macabeo – 2022
Spain – Montsant
Pairing: pork, seafood, poultry, vegetarian dishes and appetizers.

Rosa Salvaje (celebration) S/ 81
Sauvignon Blanc & Petit Verdot – 2021
Peru – Ica Valley
Pairing: fish, poultry and desserts.

Nieto Senetiner Camila S/ 102
Malbec Rosé – 2022
Argentina – Luján de Cuyo
Pairing: pork, seafood and octopus.

Intipalka S/ 63
Syrah Rosé – 2023
Peru – Ica Valley
Pairing: pork, seafood and octopus.

Raíces Negras S/ 88
Quebranta – 2024
Peru – Cañete
Pairing: Asian or Peruvian–Chinese dishes, pork in sweet sauce and ham.

REDS

Don Manuel S/ 129
Tannat – 2019
Peru – Ica Valley
Pairing: grills, cheese and spicy dishes.

Hanan S/ 330
Petit Verdot & Alicante Bouschet – 2022
Peru – Ica Valley
Pairing: meats, grilled dishes and rich sauces.

Marqués de Casa Concha S/ 127
Cabernet Sauvignon – 2013
Chile – Puente Alto
Pairing: poultry, veal, game and lamb.

El Enemigo S/ 163
Malbec – 2021
Argentina – Mendoza
Pairing: veal, pork and lamb.

Cocodrilo Corte S/ 218
Cabernet Sauvignon, Cabernet Franc and Merlot – 2021
Argentina – Mendoza
Pairing: poultry, lamb and pasta.

Intipalka S/ 65
Syrah – 2025
Peru – Ica Valley
Pairing: pasta, spicy sauces and strong cheeses.
Glass S/ 18

Marqués de Riscal Reserva S/ 127
Tempranillo
Spain – Rioja
Pairing: suckling veal, lamb and poultry.

Roche - Audran S/ 135
Grenache, Syrah and Carignan – 2021
France – Côtes du Rhône
Pairing: veal, game and grilled meats.

Psicodelico S/ 340
Grenache, Bobal and Cribatinaja – 2021
Spain – Zaragoza
Pairing: suckling veal, pasta and poultry.

Batovi S/ 305
Tannat – 2017
Uruguay – Rivera
Pairing: spiced meats, grilled dishes and salmon.





“Feel, live and enjoy”

Ancestral