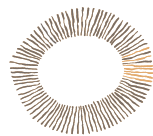




**K!CHIC**  
the perfect balance

## MENU

Cocina Vegetarian y Barra Marina  
Vegetarian Kitchen & Seafood Bar



K!CHIC

## APPETIZERS

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### Causa

S/. 39

Mashed yellow potato, filled with avocado, a mix of colored quinoas with coconut mayonnaise, black olives and a crunchy ginger topping.

### Mushroom Ceviche

S/. 38

Mushrooms macerated in lemon, with coriander, onions, avocado, finely chopped red chili, with corn and Peruvian sweet potato.

### Stuffed Avocado *palta rellena*

S/. 28.

Avocado silhouette filled with a mix of brown rice, apricots, pineapple and black olive mayonnaise.

### Zucchini Carpaccio

S/. 35

Fine zucchini slices in a lemon sauce, capers and grated Parmesan cheese.

### Andean grain Tequeños

S/. 28

Filled with quinoa, kiwicha, cañihua, cheese and caramelized onions.

### Cheese Tequeños

S/. 24

The classic cheese stuffed Wonton Rolls.

## SALADS

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### Color Power { omega-3 }

S/. 38

Mix of greens, avocado, mango, nuts, chickpeas and sunflower seeds sautéed with ginger.

### Ciro { gourmet }

S/.45

Sauteed pears, candied pecans, dried figs, and blue cheese, all on top of a mix of green leaves.

### Niçoise Salad

S/.42

Sauteed potatoes, boiled egg, cherry tomatoes, green olives, mixed greens, capers and string beans.

### KiCHIC { enzymatic }

S/. 38

Hole wheat, fresh cheese, mushrooms, spinach, parsley and diced avocado.

### Green { alkaline }

S/. 40

Brown rice, spinach, arugula, chard, lettuce, basil, sprouts, green olives, sautéed broccoli, cubes of avocado and toasted almonds.

### Mancorita { protein }

S/. 38

Julienne spinach, lentils, fresh cheese, tomato, avocado, nuts, and red bell pepper.

Our Salad Dressings:

*Tamarind-mango-ginger, Honey mustard, Light Coconut Mayonnaise, Maracuya, Yoghurt with fine herbs*

## SANDWICHES y PIZZAS

### Burguesa { vegan }

S/. 35

Lentil, kiwicha, brown rice and shitake mushroom burger with lettuce, tomato, sprouts, coconut mayonnaise and creole sauce.

### KiChic

S/. 28

Spinach, avocado, caramelized onions, mustard, mushrooms and hummus, on ciabatta bread.

### Pizzas KiCHIC

S/. 28

**Margaracha** - Cheese, tomatoes and basil

**KiCHIC** - Pineapple, blue cheese, sage, black sesame and sunflower seeds.

**Mystic** - Olives, mushrooms, onion rings, bell pepper

## MAIN COURSE

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### Wok

S/. 46.

Fresh season vegetables in a coconut milk curry serve with quinoa or brown rice.

### Raviolis { FRESH HOME MADE }

S/. 40.

Stuffed with artichoke and ricotta in clarified butter, topped with parsley, Parmesan cheese and chopped almonds.

### Trigotto

S/. 46.

Hole wheat in a pesto sauce, made from fresh basil and fresh cheese, accompanied by sweet tomatoes and crumbled Parmesan cheese.

## SEAFOOD BAR by Chef Juanchi

Tiradito Thai con Aromas de Curry y Quínoa Crocante  
S/. 38

Ceviche KiCHIC  
S/. 40

Ceviche de Pescado y Langostinos en Leche de Ají amarillo  
S/. 45

Ensalada Tibia de Pulpo y Paprika en Emulsión de Ají amarillo  
S/. 40

Salmorejo con Langostino o conchas  
S/. 38

Lomito de Atún en costra de Ajonjolí, salsa de Sillao y hierba Luisa y  
Ensalada de Papaya verde  
S/. 48

Papillote de pescado con curry Garam Masala, papas al perejil y arroz  
S/. 48



## DESSERT

### Artisan Ice Cream { FRESH HOME MADE }

S/. 22.

Black sesame – strawberry - mango - ginger – coconut.  
Or you can choose 3 flavors of your choice.

### Cheesecake

S/. 28.

Homemade on a crumb base with toasted pecans  
topped with your choice of fresh sauces.  
strawberry - mango – golden berry.

### Pineapple Carpaccio with strawberry sauce

Freshly thin slices of frozen pineapple served with a  
fresh homemade strawberry sauce.  
S/. 22.

### Apple Pie

S/. 24

Served warm with vanilla ice cream.

## SOFTDRINKS

WATER sparkling or still, in bottle 0.5l S/.

LEMONADE { ALL FRESHLY SQUEZZED }

½ Lt. Lemonade S/. 16. 1 Lt. Lemonade S/.

OR: Mint / Ginger / Basil / Passion Fruit.

JUICES { ALL FRESHLY BLENDED }

½ Lt. Juice S/. 22. 1 Lt. Juice S/. 36

Pineapple and ginger, strawberry, red grape, mango  
banana-strawberry

EXTRACTS { ALL FRESHLY EXTRACTED }

Glass S/. 16.

Energy – Strawberry, eggplant and celery

Vitamin – Orange and carrot

Rhythm – Beetroot, apple and orange

Youth – Spinach, apple and lemon

Calm – Pineapple, cucumber and mint

## TEA AND INFUSIONS

Glass  
S/. 8.

Small Teapot  
S/. 14.

Big Teapot  
S/. 26.

### LOOSE TEA

Red – Black – White – Green

### TEA INFUSIONS

Orange peel – Cascara cocoa – Boldo – Fresh  
basil – Chamomile

From our kitchen garden ... Lemon Verbena - Mint

## COFFEE

Ristretto  
S/. 8.  
Latte  
S/. 12

Espresso  
S/. 10  
Macchiato  
S/. 12

Americano  
S/. 10  
Cappuccino  
S/. 15