

M E N U

A contemporary twist on Peruvian cuisine

* Menu subject to change

D R I N K S

COCKTAIL BAR

We have a passion for great pisco, Peru's most famous spirit. And we have chosen a fantastic premium pisco from the farms of Porton in Ica, Peru for you to enjoy. Try our classic pisco sour and other delicious pisco cocktails!

Classic Cocktails S/22

Pisco Sour Clásico
Passion Fruit Sour
Chicha Morada Sour
Pineapple, Passion Fruit and Ginger Sour
Chilcano (pisco, gingerale, lime)

Morena Signature Cocktails S/25

Pisco Punch (pisco, pineapple juice, lime, fresh fruit)
Cuscotini (gin, pisco, lime juice, hierba buena mint, cucumber)
Jungle Punch (tequila, rum, gin, pisco, gooseberry, tumber, pineapple, lime)
Espresso Martini (Kahlúa, pisco, espresso, cinnamon)

Specialty Cocktails S/25

Piña Colada (white rum, Malibu rum, coconut milk, pineapple, bitters)
Mojito del Día (white rum, lime, seasonal fruit, hierba buena mint)
Mango Limo Margarita (tequila, triple sec, lime, mango, aji limo)

* Ask your waiter for our daily special

PERUVIAN WINES

RED - GLASS / BOTTLE

Cabernet Sauvignon – Taberno **S/ 20 | 70**
Shiraz (Syrah) – Intipalka **S/ 25 | 90**
Malbec – Finca Rotondo **S/ - | 98**

WHITE - GLASS / BOTTLE

Blanco de Blancos – Taberno **S/ 20 | 70**
(A blend of Chardonnay, Chenin Blanc, and Sauvignon Blanc)
Sauvignon Blanc – Intipalka **S/ 25 | 90**

BEERS

Cusqueña Blonde **S/11**
Inca Cola **S/11**
Cusqueña Wheat **S/12**
Craft Beer of the week **S/18**



SUPER FOOD SMOOTHIES

Mango, Pineapple & Coconut
Banana, Passion Fruit & Mango Yoghurt
Strawberry, Passion Fruit & Lime
Kiwi, Pineapple & Ginger

* Add your choice of Chia Seeds or Quinoa to your smoothies

All Smoothies S/16

FRESH JUICES

Passion Fruit
Mango
Orange
Pineapple

All Fresh Juices S/13

MILKSHAKES

Chocolate
Lucuma
Oreo
Strawberry
Vanilla

All Milkshakes S/17

SOFT DRINKS

Coca Cola
Sprite
Inca Cola
Fanta
Water (still/sparkling)

All Soft Drinks S/7

COLD DRINKS

Chicha Morada
Lemongrass Lemonade
Frozen Lemonade
Peach & Mint Iced Tea
Passionfruit & Mandarin Juice with Pineapple Foam

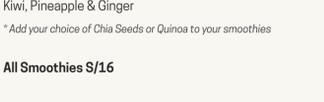
All Cold Drinks S/13

NATURAL TEAS

Chamomile
Cinnamon & Clove
Coca
Lemongrass & Ginger
Morena Tea (special blend of local spices)
English Black Tea

All Pots of Tea S/12

Té Piteado (black tea, lime and pisco) S/15



A P P E T I S E R S

CEVICHE

Ceviche Tradicional S/38

Fresh market fish, leche de tigre (lime marinade), chilli, onion, sweet potato, Andean corn.

Ceviche a lo Macho S/42

Fresh market fish, leche de tigre (lime marinade), chilli, onion, sweet potato, Andean corn and fried calamari.

Ceviche Mixto S/44

Our classic ceviche topped with a delicious mix of fresh seafood (calamari, prawns, and octopus). Served with Andean corn and sweet potato.



ANTICUCHOS

From the streets of Lima to the tropical flavours of the Amazon, if you love skewers then try our traditionally Peruvian anticuchos inspired by the different regions of Peru!

All Anticuchos S/28

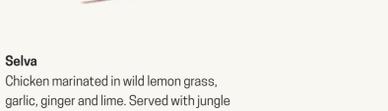


Clásico

Beef heart marinated in a traditional anticucho sauce with Andean corn and native potatoes. Served with salsa criollo and mild yellow chilli sauce.

Andino

Succulent pieces of pork belly served with Andean corn and native potatoes. Topped with traditional Andean chilli herb and peanut sauce (uchucuta).



Selva

Chicken marinated in wild lemon grass, garlic, ginger and lime. Served with jungle chilli chutney and toasted sacha inchi nuts.

SOUPS

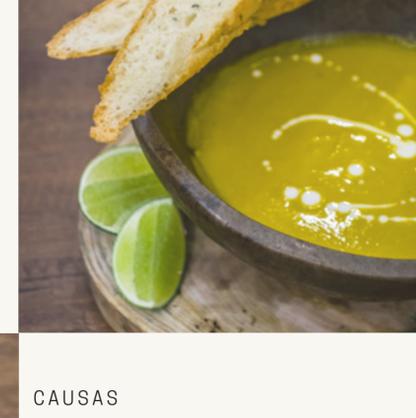
Sopa Criollo S/28

Classic Peruvian beef noodle soup with dried Peruvian chilli, oregano, garlic, a touch of milk, and topped with an egg.

Wild Mushroom Wonton (VEGETARIAN) S/27

Wild mushroom wontons with Chinese cabbage, fresh herbs, and egg noodles in a ginger, soy and sesame oil broth.

* All soups served with Andean bread



CAUSAS

Causa Limeña S/33

Whipped Peruvian yellow potatoes layered with a tartare of prawn, avocado and salsa golf (mayonnaise and ketchup). Topped with fried fish.

Causa Criolla S/40

Whipped Peruvian yellow potatoes layered with ceviche, fried calamari, and a shot of leche de tigre.

Causa Vegetariano S/30

Whipped Peruvian yellow potatoes layered with avocado, beetroot, quinoa, chia seeds, and olive mayonnaise.



M A I N E V E N T

Pancetta de Cerdo S/49

Delicious 12-hour slow-cooked pork belly over braised Andean pumpkin, corn (choclo) and cheese in a creamy herb sauce. Served with tacu tacu (pan-fried rice and beans) and topped with fresh herbs and huacatay.

Quinoa Chaufa (VEGETARIAN) S/38

Peruvian-style Chinese stir fry of quinoa, organic vegetables and omelette - wok-tossed in soy, ginger, and sesame. Finished with our homemade Nikkei sauce.

Parihuela S/42

Fragrant Peruvian stew made with a mix of fresh seafood and yuca in a chilli broth and served with a touch of cream and fresh herbs.

Lomo Saltado S/45

Peru's famous stir fry! Beef fillet stir-fried with onions, garlic, bell peppers, tomatoes, native potatoes, mild yellow chilli, pisco, and soy sauce. Served over quinoa and huancaína sauce.

Tallarín Saltado de Pollo S/40

Spaghetti pasta with pieces of stir-fried chicken, bell pepper, onion, and tomatoes. Tossed in a creamy huancaína (mild Peruvian yellow chillis) and topped with fresh herbs.

Aeropuerto S/45

Peruvian-style Chinese fried rice (chaufa) with chicken breast, pork belly, fresh prawns, noodles, and Chinese vegetables. A Lima classic.

Tacu Tacu Criollo S/49

A traditional pan-fried mixture of rice and beans. Served with our signature beef stir fry (lomo saltado), prawns, calamari, scallops, mild yellow chilli and fresh herbs.

Mixto Anticuchera S/48

Grilled mix of calamari, fresh pepper, onion, scallops, and fish with aji amarillo, chimichurri and anticuchera sauce. Served with Andean potatoes, corn (choclo), and yuca.

Tallarín Saltado (VEGETARIAN) S/40

Stir-fried mushrooms, bell pepper, onion, tomatoes and soy sauce over spaghetti pasta tossed in a creamy huancaína (mild Peruvian yellow chilli) sauce and topped with fresh herbs.

Tacu Tacu Limeño S/47

A traditional pan-fried mixture of rice and beans served with our signature Peruvian beef stir fry (lomo saltado) and topped with fresh herbs.



Arroz con Mariscos S/48

A traditional mix of rice and fresh shellfish (prawns, calamari, and scallops) prepared in a delicious Peruvian-spiced cream sauce.

Andean Trout S/48

Grilled local trout fillet bathed in an anticuchera sauce. Served with mixed quinoa, native potato, Andean corn (choclo), avocado salsa criolla, and an aji amarillo chimichurri.

Arroz con Mariscos + Ceviche a lo Macho S/50

Two classics in one dish. The perfect duo!



S A N D W I C H E S

Inspired by the sandwich culture of Lima, we have created a delicious selection of sandwiches and hamburgers, using only the freshest ingredients and our famous artisanal bread.

El Cubanito

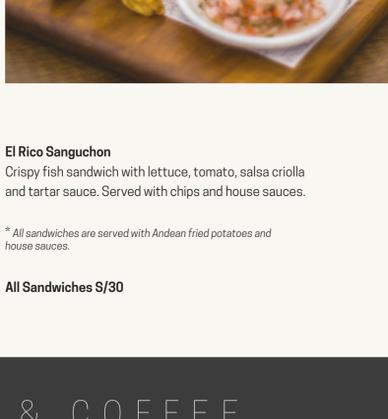
Delicious combination of marinated roast pork, artisanal ham, swiss cheese, pickles, and mustard.

La Bestia

180gm beef patty, bacon, lettuce, cheese, tomato, onion, house chilli sauce and Andean fries.

La Pituca (VEGETARIAN)

Our delicious vegetarian option. A sweet potato, pumpkin and quinoa patty topped with Andean cheese, avocado, lettuce, tomato, grilled onion and spicy rocoto aioli.



El Rico Sanguchon

Crispy fish sandwich with lettuce, tomato, salsa criolla and tartar sauce. Served with chips and house sauces.

* All sandwiches are served with Andean fried potatoes and house sauces.

All Sandwiches S/30

DESSERTS

Cacao

Artisanal Peruvian chocolate and almond ice cream served with warm brownie and topped with crushed sacha inchi nuts.

Churros

Warm homemade churros served with vanilla ice cream, dulce de leche (manjar), and chocolate sauce.

Jungle Fritters

Fried banana coated in sesame seeds and coconut then drizzled with honey-rum caramel. Served with artisanal vanilla ice cream.

Vanilla Tres Leches

A classic Peruvian dessert! Vanilla sponge cake soaked in milk. Served with strawberries and pistachio praline and topped with whipped cream.

Affogato

Organic Peruvian espresso, vanilla ice cream and a shot of Kahlúa. Nectar of the gods!

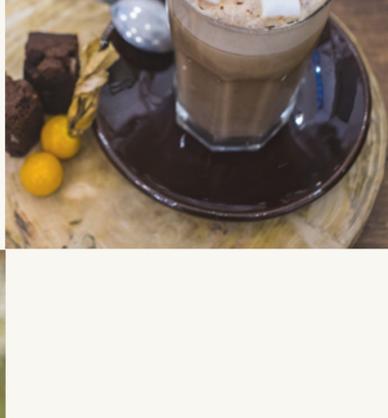
Crema Volteada con Chirimoya

Peru's version of the classic crème caramel. Rich custard soaked in a caramel sauce and served with fresh chirimoya fruit.

All Desserts S/22

COFFEE AND MORE

Americano **S/6**
Espresso **S/6**
Cappuccino **S/9**
Latte **S/9**
Macchiato **S/6**
Hot Chocolate with Marshmallows **S/13**
Kahlúa Latte **S/13**
Frappuccino **S/12**



E N J O Y !