

KOUSINE



CEVICHE & TIRADITO

Cebiche Clasico 18 add fried calamari 3*
Catch of the day, aji limo, sweet potato, cancha and choclo.

Cebiche Vegetariano 15
Shimeji mushroom, cauliflower, cucumber, tomato, avocado in aji amarillo and rocoto sauce.

Cebiche Kousine 19 *
Tuna, aji amarillo and passion fruit, nori, avocado cucumber and sesame seeds.

Cebiche Mixto 20 *
Catch of the day, shrimp and calamari, rocoto, sweet potato, cancha and choclo.

Cebiche California 18 *
Salmon and shrimp, jalapeño and avocado, purple corn tortilla chips.

Cebiche Pulpo al Olivo 18 *
Sliced octopus, calamari, olive oil, black olive aioli.

La Copa 25 *
Catch of the day, seafood, aji limo, rocoto, fried calamari, cancha and choclo.

Cebiche Trio 34 *
3 kinds of cebiche: Classic, Kousine and Mixto.

Tiradito Nikkei 18 *
Seared Ahi tuna, passion fruit, sesame seeds, daikon and carrot pickle, nikkei aioli.

Tiradito Bicolor 18 *
Sliced catch of the day, rocoto and aji amarillo leche de tigre, cancha and choclo, sweet potato.

ANTICUCHOS (skewers)

Chicken 14	Beef 15
Fish 15	Shrimp 16
Sampler 25	

All anticuchos are served with potatoes, choclo, chalaca sause.



APPETIZERS

Jalea 22
Deep fried shrimp, calamari, mussels and fish, fried yucca, criolla and rocoto cream.

Choritos a la chalaca 13
Steamed mussels, chalaca sauce.

Pulpo Saltado 18
Sliced octopus and squid on the Wok, aji panca and huacatay sauce, chimichurri sauce, potatoes, salad.

La Causa 17 * Vegetarian 15
Tuna tartar, crispy fried shrimp, aji amarillo potato layer, avocado, cherry tomatoes and rocoto cream.

Papa a la Huancaína 10
Assorted peruvian marble potatoes, huancaína sauce, egg, botija olives.

Tamal 9
Chicken or pork tamale, salsa criolla.

Empanadas 9
Two fried Beef or Chicken Aji de Gallina empanadas with salsa chalaca and house aioli.

Fried Yucca 7
Deep fry yucca with house aioli.

Hot wings 1/2doz./8 doz./16
Chicken wings with Buffalo or BBQ sauce, celery and blue cheese dressing.

Pork belly sandwich 14
Crispy pork belly, fried sweet potato and spicy aioli. Served with fries.

Fried Calamari 10
Deep fry calamari, fried yucca, onions and spicy aioli.



SEA

Arroz con mariscos 20
Peruvian style seafood paella, shrimp, mussels, and calamari, salsa criolla.

Tacu tacu con picante de mariscos 20
Stir fried seafood in lobster creamy sauce served with rice and beans cake.

Pescado a lo Macho 21
Deep fried fillet white fish topped with shrimp, calamari and mussels in aji amarillo and panca sauce.

Plancha Marina 27
Stir fried shrimp, calamari, octopus, mussels aji panca, huacatay sauce, marble potatoes, chimichurri sauce.

Pasta marina 24
Sautéed shrimp, calamari and mussels in peruvian yellow pepper, white wine and parmesan creamy lobster sauce, over spaghetti.

Parihuela 21
Peruvian style seafood soup with fish, mussels, shrimp and calamari in lobster broth.

Whole fish Mp
- Deep fried, salsa criolla, fried yuca and steam rice.
- A lo macho, same as "pescado a lo macho".
- Sudado, stewed with seafood and fried yuca.

Quinoto con Salmon 21
Creamy corn and quinoa risotto style, pan-fried Salmon topped with chorrillana sauce.

Trio Marino 45
Arroz con mariscos, jaleas and ceviche clasico.

EARTH

Lomo saltado 19 Chicken 17 Vegetarian 15
Stir fried beef, onions, tomatoes, cilantro in soy sauce, potato fries, steam rice.

- Tacu tacu de Lomo saltado 19
Lomo saltado served with rice and beans cake.

Bbq Pork Belly 19
Confit pork belly, aji panca barbecue glaze, squash purée, seasonal salad.

Burger a lo Pobre 14
Beef Hamburger, cheddar cheese, fried egg, lettuce, tomatoes, served with fries.

Tallarines verdes con pollo saltado 18
Spaghetti with pesto sauce with Stir fried chicken, onions, tomatoes, cilantro in soy sauce and papa a la huancaína.

PERUVIAN ASIAN

Sopa Wantan de la Calle Capon 16
Wonton soup, egg noodles, sliced bbq pork, shrimp and bok choy.

Chaufa Aeropuerto 18
Peruvian style bbq pork fried rice, topped with shrimp, egg open face omelet, daikon radish.

Quinoa Chaufa 15 add seafood 5
Stir fried quinoa with seasonal vegetables, soy sauce, fried egg, seasonal salad.

Kam Lu Wantan 25
Stir fried shrimp, bbq pork, beef and chicken, seasonal vegetables, pineapple, daikon radish, fried wontons, sweet and sour sauce

SALADS

Quinoa Caprese Salad 14 add shrimp 5
Quinoa, pesto dressing, cherry tomatoes, burrata cheese, green salad, balsamic reduction.

Ensalada Kousine 16 Chicken 15
Sliced seared tuna, mix greens, cherry tomatoes, corn, avocado, cucumber, beets, sesame seeds, passion fruit sesame dressing.

KIDS MENU

Chicken/fish tenders 12
Deep fried chicken or fish tenders with fries.

Salchipapa 10
Sliced hot dog and fries.

Chaufa de pollo 10
Peruvian style chicken fried rice.

DESSERT

Manjar de Quinoa 9
Quinoa pudding, purple corn pudding with apple and pine apple, topped with quinoa pop, coconut, mango compote.

Choco Lucuma 9
Chocolate mousse with lucuma ice cream, fresh strawberry coulis, topped with berries and quinoa pop.

Peruvian style chocolate cake 9
Chocolate cake with dulce de leche.

Baked Crème Brulee French Toast 10
With fresh strawberry sauce and crème anglaise.

Lucuma ice cream 6
With strawberry coulis, topped with fresh berries.

KOUSINE



BREAKFAST

Beach breakfast 12
2 eggs, 2 bacon and 2 pancakes.

Eggs toasts 9.5
2 eggs, ham, roasted potato or cup of fruit, toast.

Omelette 12
Omelette choice of 3 items (ham, bacon, peppers, mushrooms, tomato, onion, cheese), served with roasted potato or cup of fruit and toast.

Egg White omelette or Scramble 12
With Sautéed mix greens, Shimeji Mushrooms and tomatoes. Served with roasted potato or fresh fruit and toast.

Kousine vegetable omelette 13
With green peppers, onions, tomatoes and mushrooms with side of roasted potatoes or fresh fruit and toast.

Salmon Croissant 12
Toasted Croissant with Scrambled Eggs, salmon, cream cheese and scallions.

Butter milk Pancakes 9.5
With crystallized ginger butter and pure maple syrup.

side roasted potato 3.5	side bacon 3.5
cup of fresh fruit 3.5	side sausage 3.5

DRINKS

Coffee 3	Juices: orange, cranberry and passion fruit 3.5
Capuccino 6	Tea/iced tea 3
Espresso 4 double 5.5	
Latte 6	Mimosa (split bottle prosecco) 10
Macchiato 5	Sangria red or whiter pitcher 30/glass 10

