

# 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.



## 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  
Capuccino 6  
Espresso 4 double 5.5  
Latte 6  
Macchiato 5

Juices: orange, cranberry and passion fruit 3.5  
Tea/iced tea 3

Mimosa (split bottle prosecco) 10  
Sangria red or whiter pitcher 30/glass 10

