

AT K!CHIC WE ARE CONSCIOUS ABOUT THE NUTRIENTS WE OFFER YOUR BODY

THIS IS WHY WE WORK WITH LOCAL FARMERS AND PRODUCERS TO OBTAIN THE FRESHEST AND HEALTHY INGREDIENTS THE AREA HAS TO OFFER

OUR MENU IS A PROPOSAL OF NEW SENSATIONS TO AWAKEN YOUR SENSES

WE INVITE YOU TO SLOW DOWN, FEEL THE MOMENT AND ENJOY OUR FOOD MADE WITH SOUL

KICHIC HOMEMADE

APPETIZERS

TRADITIONAL CHEESE TEQUEÑOS
SERVED WITH GUACAMOLE
S/ 35

CHICKPEA HUMMUS Ⓥ
WITH HOMEMADE SEED BREAD
S/ 35

PANKO PRAWNS
WITH SWEET AND SOUR SAUCE
S/ 70

FISH OR MIXED SEAFOOD CRACKLINGS
SERVED WITH TARTAR SAUCE
S/ 90

KICHIC STYLE SCALLOPS
GRATIN WITH BUTTER, ONIONS AND WHITE WINE
S/ 65

KICHIC STYLE PARMESAN SCALLOPS
GRATIN WITH BUTTER AND PARMESAN
S/ 65

SCALLOP TIRADITO WITH PASSION FRUIT SAUCE
SCALLOPS IN A PASSION FRUIT SAUCE, SWEET POTATO, MIXED LETTUCES AND PARSLEY OIL DROPS
S/ 65

STARTERS

CAUSA Ⓥ
LAYERS OF SMASHED POTATOES WITH AVOCADO, QUINOA, BLACK OLIVES AND MAYONNAISE
S/ 50

TUNA AND SHRIMP CAUSA
LAYERS OF SMASHED POTATOES WITH FRESH TUNA, SHRIMP, AVOCADO AND GOLF SAUCE
S/ 85

ZUCCHINI CARPACCIO Ⓥ
FINELY SLICED ZUCCHINI IN A LIGHT LEMON SAUCE, OLIVE OIL, CAPERS, AVOCADO AND PARMESAN CHEESE
S/ 50

BEET CARPACCIO Ⓥ
FINELY SLICED BEET IN A LIGHT LEMON SAUCE, OLIVE OIL, ONIONS AND ARUGULA
S/ 50

Ⓥ VEGETARIAN

GARLIC SHRIMP
SAUTEED SHRIMP IN WHITE WINE, GARLIC, PARSLEY, SERVED OVER A BED OF LEEK
S/ 70

CLASSIC CEVICHE
FRESH WHITE FISH MARINATED IN LEMON JUICE, SERVED WITH RED ONIONS, CORN, SWEET POTATO ANDA SLIGHT TOUCH OF PERUVIAN CHILI
S/ 85

CEVICHE MIXTO
FISH AND SEAFOOD MIX
S/ 85

KICHIC CEVICHE
FRESH KICHIC STYLE TUNA CEVICHE IN COCONUT MILK SAUCE. SERVED WITH GRATED FRESH GINGER, CHIVES AND NORI SEAWEED
S/ 85

FRESH TUNA AND AVOCADO TARTARE
SERVED WITH CRUNCHY BISCUIT AND NORI SEAWEED
S/ 75

TIRADITO
CLASSIC OR YELLOW CHILI
S/ 85

TIRADITO NIKKEI
THIN SLICES OF FRESH TUNA WITH NIKKEI SAUCE, SWEET POTATO AND AVOCADO
S/ 75

SALADS

KICHIC Ⓥ
ASSORTED GREENS, AVOCADO, TOMATOES, SUNFLOWER SEEDS, OLIVES, CARAMELISED PECANS, QUINOA AND MUSHROOMS
S/ 45

POKE BOWL
RICE, TRICOLOR QUINOA, CUCUMBER, SESAME, TOMATO, CABBAGE, SOY BEANS, AVOCADO, BEET, CARROT AND SOY SAUCE
MANGO (ONLY IN SEASON)

Ⓥ S/ 65
TUNA S/ 80
SHRIMP S/ 85

TUNA SALAD
ASSORTED GREENS, SPROUTS, GREEN OLIVES, GRILLED BROCCOLI, AVOCADO, CARAMELISED PECANS, TUNA LOIN IN SESAME SEED CRUST
S/ 70

KICHIC HOMEMADE

SANDWICHES

MADE WITH HOMEMADE CIABATTA BREAD

KICHIC Ⓥ
SPINACH, AVOCADO, PESTO AND HUMMUS
S/ 40

MIXED
HAM AND CHEESE
S/ 40

PASTAS

SPAGHETTINI OR TAGLIATELLE

OPTION: GLUTEN - FREE SPAGHETTI

1. PRAWNS WITH GARLIC, PARSLEY AND A TOUCH OF COCONUT MILK

S/ 70

2. LOBSTER, FRESH TOMATO AND BASIL
3. LOBSTER, BUTTER, GARLIC AND PARSLEY

S/ 95

4. HOMEMADE PESTO WITH BASIL
5. FRESH TOMATO SAUSE MADE TO ORDER Ⓥ
6. BUTTER, ROASTED ALMONDS AND PARSLEY

S/ 60

RAVIOLI

RAVIOLI FILLED WITH LOCHE PUMPKIN AND CREAM CHEESE

S/ 65

Ⓥ VEGETARIAN

SOUPS

FRESHLY MADE

CREAM OF LOCHE PUMPKIN SOUP
SERVED WITH A SOURDOUGH TOAST
S/ 40

LA SERRANITA
QUINOA, POTATOES, LOCHE PUMPKIN, CORN, BROCCOLI, LEEK, CARROT, CELERY, FRESH WHITE CHEESE, OREGANO AND COCONUT MILK
S/ 45

FISH STEW
A CLASSIC SERVED WITH RICE
S/ 90

PIZZAS

MYSTIC
MUSHROOMS, ONION RINGS, BLACK OLIVES, BELL PEPPER, MOZZARELLA CHEESE AND TOMATO SAUCE

MARGARACHA
FRESH TOMATO, BASIL, MOZZARELLA CHEESE AND TOMATO SAUCE

K!CHIC
HUMMUS, MOZZARELLA CHEESE, SPINACH, AVOCADO AND SUNDRIED TOMATOES

MIXED
HAM, MOZZARELLA CHEESE AND TOMATO SAUCE

S/ 65

OUR PIZZAS ARE MADE WITH HOMEMADE DOUGH AND TOMATO SAUCE

KICHIC HOMEMADE

MAIN COURSE

THAI TUNA LOIN
TUNA LOIN IN SESAME SEED CRUST, CURRY SAUCE, SERVED WITH CRUNCHY VEGGIES AND BROWN RICE
S/ 90

TUNA LOMO SALTADO
OUR INTERPRETATION OF PERUVIAN NIKKEI FLAVOR SERVED WITH ROASTED POTATOES AND RICE
S/ 80

CHARELA FISH CHAR MEUNIERE
BLACK BUTTER, GARLIC, PARSLEY AND CAPERS. SERVED WITH AVOCADO AND TOMATO TARTARE, PATATOES AND FRESH SALAD OR RICE
S/ 90

CATCH OF THE DAY FOR 2 (30 MIN)
(ORDER AT LEAST 6 HOURS IN ADVANCE)
FRESH WHOLE GRILLED FISH WITH GOLDEN POTATOES OR FRESH SALAD
(PRICE ACCORDING TO WEIGHT)

LOBSTER (APPROX. 500 GR PORTION)
SERVED WITH GARLIC BUTTER SAUCE, GOLDEN POTATOES, AVOCADO AND TOMATO TARTARE, AND FRESH SALAD.
S/ 190

RICES

ARROZ CHAUFA
BROWN RICE, QUINOA AND GRILLED VEGETABLES. SERVED WITH AN EGG TORTILLA AND AVOCADO

OPTION
S/ 55 Ⓥ

SPICY SHRIMP CREAMY RICE (15 MIN)
RICE IN A CREAMY SAUCE WITH A TOUCH OF OUR CLASSIC YELLOW CHILLI AND COCONUT MILK
S/ 80

CILANTRO CREAMY RICE WITH PRAWNS (15 MIN)
RICE WITH CILANTRO, CARROTS, ZUCCHINI, CORN AND SAUTEED PRAWNS WITH FRESH TOMATOES
S/ 75

FISH FILLET WITH ORIENTAL RICE
SERVED WITH WOK VEGETABLES IN THE AROMA OF CURRY AND CHINESE CINNAMON
S/ 90

Ⓥ VEGETARIAN

CREAMY MUSHROOM RICE TOPPED WITH PIECES OF BEEF TENDERLOIN
BEEF TENDERLOIN, MUSHROOMS, CREAMY RICE
S/ 85

LIMA BEAN TACU TACU
A CLASSIC SERVED WITH FRIED PLANTAIN

OPTIONS WITH:

- SPICY PRAWNS S/ 85
- STIR-FRIED TUNA S/ 85
- BEEF TENDERLOIN S/ 85

MEATS

LOMO SALTADO
BEEF TENDERLOIN STIR-FRY SERVED WITH NATIVE FRIED POTATOES AND RICE
S/ 95

BEEF TENDERLOIN (APROX 250GR)
BEEF TENDERLOIN SERVED WITH MASHED POTATOES, NATIVE FRENCH FRIES OR PASTA, AND FRESH SALAD
OPTION: PEPPER SAUCE
S/ 110

BURGERS

BUILD YOUR OWN BURGER: S/ 65

- TOMATO
- LETTUCE
- ONION TEMPURA
- CHEESE
- BACON

ALL OF OUR BURGERS COME WITH HOMEMADE BREAD AND FRIES

SIDE ORDERS

- SAUTEED VEGETABLES S/ 30
- MASHED POTATOES S/ 30
- FRENCH FRIES OR GOLDEN POTATOES S/ 20
- FRESH SALAD S/ 30
- PLANTAIN CHIPS / GUACAMOLE S/ 20
- AVOCADO AND TOMATO TARTARE S/ 20

DESSERTS

HOMEMADE

CHOCOLATE TRUFFLES
MADE WITH ORGANIC BELGIAN CHOCOLATE
S/ 15

CHOCOLATE NOUGAT
MADE WITH BELGIAN CHOCOLATE,
SERVED WITH TRADITIONAL VANILLA ICE CREAM WITH MARAS SALT CARAMEL
AND TOASTED ALMONDS RAIN
S/ 45

BELGIAN CHOCOLATE VOLCANO
BELGIAN CHOCOLATE SURPRISE INSIDE,
SERVED WITH TRADITIONAL VANILLA ICE CREAM WITH MARAS SALT CARAMEL
S/ 45

LEMON DELIGHT
KICHIC-STYLE LEMON PIE
S/ 45

HOMEMADE ARTISAN ICE CREAM (2 SCOOPS)
ASK FOR THE FLAVORS OF THE DAY
S/ 30

FIGS IN ORGANIC PANELA SYRUP
SERVED WITH TRADITIONAL VANILLA ICE CREAM
S/ 35

FLAMBEED APPLES WITH CARAMEL AND MARAS SALT
SERVED WITH TRADITIONAL VANILLA ICE CREAM
S/ 40

TRADITIONAL SUSPIRO A LA LIMEÑA
HOMEMADE MANJAR AND MERINGUE
S/ 45

DRINKS

WATER

REGULAR ..... S/ 8
SPARKLING ..... S/ 8

SOFT DRINKS

(½ LITRO)

CLASSIC LEMONADE ..... S/ 16
MINT LEMONADE ..... S/ 16
MINT AND GINGER LEMONADE ..... S/ 16
PASSION FRUIT JUICE ..... S/ 16
ICED TEA ..... S/ 16
STRAWBERRY AND BANANA ..... S/ 22
PINEAPPLE AND GINGER ..... S/ 22
SEASONAL FRUIT JUICE ..... S/ 22
KOMBUCHA) ..... S/ 18
Kombucha cultures, water, black tea and sugar (ask about available flavors)

COFFEE

AMERICAN ..... S/ 10
ESPRESSO ..... S/ 10
MACCHIATO ..... S/ 16
LATTE ..... S/ 16
CAPPUCCINO ..... S/ 16
DOUBLE ESPRESSO ..... S/ 16

INFUSIONS

(TEA POT: S/ 14)

- BLACK TEA
- GREEN TEA
- RED TEA
- CHAMOMILE
- MINT
- LEMON VERBENA
- GINGER