



peruvian
cuisine



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A seafood restaurant that embodies
the true essence of the Chalacos.
Chalacos are the people of Callao.
A blend of elegance and neighborhood
soul. That's who we are.

Fish, ají peppers, and limes.
The trident that defines our port,
now to be enjoyed here in Miraflores.

The name "Llauca" comes from a
slang expression created by
reversing the way we say Callao.
It's an affectionate street expression
used among friends and family to refer
to our Chalaco port, Callao.



LLAUCA SANDWICHES

PAN CON PEJERREY | S/19.50

BATTERED PEJERREY SERVED ON FRENCH BREAD WITH TARTAR SAUCE AND SALSA CRIOLLA, A TRADITIONAL PERUVIAN ONION RELISH.

PAN CON PESCADO | S/19.50

BATTERED FRESH CATCH OF THE DAY ON FRENCH BREAD WITH TARTAR SAUCE AND SALSA CRIOLLA, A FRESH PERUVIAN ONION RELISH.

WARM COMFORT DISHES

AGUADITO DI PESCATORI | S/29

A HEARTY PERUVIAN SEAFOOD SOUP WITH A RISOTTO-LIKE TEXTURE, INFUSED WITH THE FRESH AROMA OF CILANTRO AND SERVED WITH SEAFOOD.

CHUPE DE PESCADO | S/29

A TRADITIONAL PERUVIAN CREAMY FISH SOUP WITH THE FRESH CATCH OF THE DAY, TOPPED WITH A FRIED EGG, CHEESE, AND YELLOW POTATO.

STARTERS

WANTANES DEL PUERTO | S/29

CRISPY WONTONS STUFFED WITH FISH, SHRIMP, AND OCTOPUS, SERVED WITH SWEET AND TANGY TAMARIND SAUCE AND SPICY ROCOTO (PERUVIAN RED CHILI) SAUCE.

TORREJITAS DE CHOCLO | S/29

TRADITIONAL PERUVIAN SWEET CORN FRITTERS SERVED WITH A SMALL PORTION OF SQUID CEVICHE.

LECHE DE TIGRE LLAUCA | S/32

PERU'S ICONIC CITRUS-BASED CEVICHE MARINADE SERVED WITH ROCOTO (PERUVIAN RED CHILI) CREAM, FRESH CATCH OF THE DAY, OCTOPUS, AND CRISPY FRIED SQUID.

CONCHAS A LA CHALACA | S/39

FOUR FRESH SCALLOPS TOPPED WITH CHALACA SALSA (A FRESH MIX OF ONION, TOMATO, AND PERUVIAN CORN) AND ROCOTO (PERUVIAN RED CHILI) CREAM.

MUCHAME DE BONITO | S/39

TRADITIONAL PERUVIAN CURED BONITO, THINLY SLICED AND SERVED WITH AVOCADO, TOMATO, BALSAMIC VINEGAR, OLIVE OIL, TOASTED GARLIC, AND CRACKERS.

PULPO A LA BRASA | S/55

GRILLED OCTOPUS SERVED WITH ANTICUCHERA SAUCE (TRADITIONAL PERUVIAN CHILI SAUCE), CHIMICHURRI, BELL PEPPER, SNOW PEAS, ONION, ROASTED POTATOES, AND BOILED PERUVIAN CORN.

PULPO AL OLIVO | S/49

TENDER OCTOPUS TOPPED WITH CREAMY OLIVE SAUCE, SERVED WITH AVOCADO AND CRACKERS. A CLASSIC PERUVIAN COLD APPETIZER.



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HABLA CAUSA

CAUSA ACEVICHADA | S/39

Traditional Peruvian layered yellow potato appetizer topped with fresh fish ceviche and avocado.

CAUSA DE LANGOSTINOS | S/39

Traditional Peruvian layered yellow potato appetizer with shrimp in golf sauce (a creamy blend of mayonnaise and ketchup), avocado, cherry tomatoes, and quail egg.



TIRADITOS

TIRADITO CLÁSICO | S/39

Thinly sliced fresh fish served with your choice of leche de tigre, Peru's signature citrus-based ceviche marinade, available in classic, ají amarillo (Peruvian yellow chili), or rocoto (Peruvian red chili).

TIRADITO LLAUCA | S/39

Thinly sliced fresh catch of the day served with two styles of leche de tigre, Peru's signature citrus-based ceviche marinade: rocoto (Peruvian red chili) and ají amarillo (Peruvian yellow chili).

CEVICHE

CEVICHE DE POTA | S/39

A classic Peruvian street-style squid ceviche served with two sweet corn fritters.

CEVICHE DE PESCADO | S/48

Fresh catch of the day marinated in Llauca-style leche de tigre, Peru's signature citrus-based ceviche marinade.

CEVICHE MIXTO | S/48

Fresh catch of the day and seafood marinated in Llauca-style leche de tigre, Peru's signature citrus-based ceviche marinade.

CEVICHE LLAUCA | S/49

Choice of fish or mixed seafood, marinated in creamy rocoto (Peruvian red chili) leche de tigre, Peru's signature citrus-based ceviche marinade.

CUSTOMIZE YOUR CARRETILLERO CEVICHE

PORCIÓN DE POTA FRITA | S/8

Add a portion of crispy fried squid.





SOPONES

TRADITIONAL PERUVIAN SOUPS

PARIHUELA LLAUCA | S/49

A rich and flavorful Peruvian seafood soup with the fresh catch of the day and fresh seafood.

SUDADO DE PESCADO | S/45

A traditional Peruvian fish stew made with the fresh catch of the day, gently simmered with chicha de jora, a traditional fermented corn beverage, and served with rice.



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FONDOS

MAINS

CHAUFA DE PESCADO | S/43

Peruvian-style fried rice with wok-fried vegetables, crispy fish, fluffy omelet, and Asian-style sauce.

CHAUFA DE MARISCOS LLAUCA | S/45

Peruvian-style fried rice with wok-fried vegetables, mixed seafood, shrimp omelet, and Asian-style sauce.

LOS SOBRINOS DEL NORTE | S/45

Creamy northern-style seafood rice with cilantro and Parmesan cheese.

ARROZ CON MARISCOS | S/46

Llauca-style seafood rice with Parmesan cheese and mixed seafood.

TALLARÍN SALTADO LLAUCA | S/46

Peruvian-style stir-fried noodles tossed with seafood, vegetables, and tausi (fermented black bean) sauce.

JALEA MIXTA | S/49

A classic Peruvian fried seafood platter featuring the fresh catch of the day and mixed seafood, served with fried cassava, tartar sauce, and salsa criolla, a fresh Peruvian onion relish.

CHICHARRÓN MIXTO | S/49

A SPREuvian platter of crispy fried seafood and fresh catch of the day, served with fried cassava and tartar sauce.

CHICHARRÓN DE PESCADO | S/49

A classic Peruvian platter of crispy fried seafood and fresh catch of the day, served with fried cassava and tartar sauce.

CHICHARRÓN DE CALAMAR | S/49

A classic Peruvian crispy fried fresh catch of the day, served with fried cassava and tartar sauce.



GUARNICIONES SIDES

PAPAS FRITAS | S/8

FRENCH FRIES

ARROZ CON CHOCLO | S/8

RICE WITH PERUVIAN CORN

PORCIÓN DE YUCA FRITA | S/8

FRIED CASSAVA

PORCIÓN DE CAMOTE | S/8

SWEET POTATO



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POSTRES DESSERTS

TORTA DE CHOCOLATE | S/20

CHOCOLATE CAKE

PICARONES | S/20

TRADITIONAL PERUVIAN SWEET POTATO AND SQUASH DOUGHNUTS SERVED WITH FRAGRANT BROWN SUGAR SYRUP INFUSED WITH FIG LEAVES.



RUMBA CHALACA

SIGNATURE COCKTAILS

SPORT BOYS DE LA ABUELA | S/29

Grandma Rosita's original signature cocktail.

SERMÓN DEL CALLAO | S/29

A cathedral-sized Pisco Sour with a bold flavor and a powerful kick.

FURIA DEL PUERTO | S/29

A bold and flavorful cocktail with a powerful kick.

PISCO SOUR | S/26

Peru's signature cocktail made with pisco, lime juice, egg white, and bitters.

MARACUYÁ SOUR | S/26

Passion Fruit Sour

CHILCANO CLÁSICO | S/26

A refreshing Peruvian cocktail made with pisco, ginger ale, and fresh lime.



CHELAS

BEERS

CERVEZA PILSEN CALLAO | S/14

Pilsen Callao Beer

CUSQUEÑA DORADA, TRIGO, NEGRA | S/14

Cusqueña (Golden, Wheat, or Dark)

HEINEKEN | S/16

STELLA ARTOIS | S/16



BEBIDAS FRÍAS

COLD BEVERAGES

LLAUCA ELIXIR (GLASS) | S/13

Lemongrass, mint, pineapple, chamomile, and lemon.

LLAUCA ELIXIR (PITCHER) | S/29

Lemongrass, mint, pineapple, chamomile, and lemon.

PASSION FRUIT JUICE (GLASS) | S/12

PASSION FRUIT JUICE (PITCHER) | S/28

CHICHA (GLASS) | S/12

A traditional Peruvian drink made from purple corn, fruit, and spices.

CHICHA (PITCHER) | S/28

A traditional Peruvian drink made from purple corn, fruit, and spices.

CLASSIC LEMONADE OR FROZEN LEMONADE (GLASS) | S/12

Classic Lemonade or Frozen Lemonade

COCA COLA | S/10

COCA COLA ZERO | S/10

INCA KOLA | S/10

INCA KOLA ZERO | S/10

SPARKLING OR STILL WATER | S/9



BEBIDAS CALIENTES

HOT BEVERAGES

ESPRESSO | S/ 9

AMERICANO | S/ 8

HERBAL TEA | S/ 7

Lemongrass, mint, pineapple, chamomile, and lemon.





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