



AT **KICHIC** WE ARE CONSCIOUS ABOUT
THE NUTRIENTS WE OFFER YOUR BODY

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

OUR SEAFOOD MENU IS POSSIBLE THANKS
TO A SELECTION OF FRESH FISH AND SHELLFISH
MADE AVAILABLE TO US BY LOCAL
ARTISANAL FISHERMEN

WE INVITE YOU TO SLOW DOWN AND ENJOY
OUR FOOD MADE WITH **SOUL**.



ENTRÉES

HUMMUS

CHICKPEA PUREE WITH
HOMEMADE MULTIGRAIN TOASTS

s/. 24

THE TRADITIONAL CHEESE “TEQUEÑOS”
STRIPS OF SALTY WHITE CHEESE WRAPPED IN FRIED DOUGH
SERVED WITH FRESH GUACAMOLE

s/. 24

ANDEAN “TEQUEÑOS”

FILLED WITH QUINOA, CHEESE AND CARAMELISED ONIONS
SERVED WITH GUACAMOLE

s/. 28

“CAUSA” VEGGIE

LAYERS OF SMASHED POTATOES WITH AVOCADO,
ASSORTED QUINOA, BLACK OLIVES
AND HOMEMADE MAYONNAISE

s/. 40

ZUCCHINI CARPACCIO

FINELY SLICED ZUCCHINI
IN LIGHT GARLIC-LEMON-CAPERS SAUCE,
WITH PARMESAN CHEESE & AVOCADO CENTER

s/. 40



ENTRÉES

PALTA RELLENA KICHIC
AVOCADO STUFFED WITH VEGGIES &
CRISPY QUINOA IN "AJÍ" SAUCE
s/. 40

CONCHITAS AL ESTILO KICHIC
SCALLOPS AU GRATIN IN GHEE BUTTER
WHITE WINE AND ONIONS
s/. 50

TARTARE DE ATÚN Y PALTA
TUNA & AVOCADO TARTARE
WITH CRISP HOMEMADE BISCUITS
& NORI SEA WEED
S/. 55

TUNA & PRAWN "CAUSA"
LAYERS OF SMASHED POTATOES WITH TUNA, PRAWN,
"AJÍ" BITS, AVOCADO AND HOMEMADE MAYONNAISE
s/. 65

CEVICHE KICHIC
FRESH KICHIC STYLE TUNA CEVICHE
MARINATED IN LEMON & COCONUT MILK SAUCE
SERVED WITH FRESH GRATED GINGER,
CHIVES AND NORI SEAWEEED
s/. 65



PASTA

RAVIOLI
-HOMEMADE-
FILLED WITH "LOCHE" SQUASH
& CHEESE MEDLEY
S/.65

PRAWN SPAGHETTINI
SAUTEED WITH GARLIC, FRESH PARSLEY
OLIVE OIL & COCONUT MILK
s/. 65

ITALIAN SPAGHETTINI
s/. 55

*Gluten free option s/.65

SAUCE OPTIONS:

- A. HOMEMADE PESTO
- B. SAUTEED FRESH TOMATOES
- C. GHEE, ROASTED ALMONDS & PARSLEY



MAIN COURSE

SPICY PRAWN RISOTTO

PRAWN & BROWN RICE CACEROLE IN CREAMY
COCONUT SAUCE WITH A DASH OF AJÍ AMARILLO

s/. 65

CHAUFA DE MARISCOS

BROWN RICE WITH SHELLFISH, VEGETABLES & QUINOA
SAUTEED IN TAMARI SAUCE

S/. 65

FILETE DE PESCADO A LA PLANCHA

GRILLED FISH ON A BED OF QUINOTTO AND TOMATO CHIMICHURRI

S/. 65

LOMO SALTADO DE ATÚN

OUR VERSION OF A PERUVIAN CLASSIC, SAUTÉED TUNA LOIN
SERVED WITH A SIDE OF ROASTED POTATOES
BROWN RICE & AJÍ AMARILLO DIP

s/. 65

VEGETARIAN OPTIONS

WOK

CRUNCHY VEGETABLES
IN COCONUT MILK CURRY SAUCE,
SERVED WITH QUINOA OR BROWN RICE

s/. 50

ARROZ CHAUFAS

BROWN RICE, CRUNCHY QUINUA &
GRILLED VEGGIES SAUTEED IN TAMARI SAUCE
OVER AN OMELETTE

s/. 50

WRAPS

CROCANTE

CRUNCHY MOZZARELLA, LETTUCE, AVOCADO,
TOMATO, SESAME SEEDS & HOMEMADE MAYONNAISE
s/. 45

BROTOS

AVOCADO, SPINACH, LETTUCE, CHICKPEA HUMMUS,
SPROUTS, FRESH WHITE CHEESE
& HOMEMADE MAYONNAISE
s/. 45

SALADS

POWER (OMEGA 3)

GREEN MIX, AVOCADO, HARD BOILED EGG, CARROT,
CAPERS, SESAME SEEDS & BROWN RICE
s/. 40

LA LENTEJITA

LENTILS, FRESH GOAT CHEESE, TOMATOES,
SPINACH, AVOCADO, RED BELL PEPPER & ALMONDS
s/. 40

GOURMET

GREEN MIX, AVOCADO, SUN DRIED TOMATOES,
SUNFLOWER SEEDS, SUNDRIED BLACK OLIVES,
CAMELISED PECANS & QUINUA
s/. 40

TUNA SALAD

ASSORTED GREENS, SPROUTS, GREEN OLIVES,
BROCCOLI, AVOCADO, CAMELISED PECANS
& TUNALOIN IN SESAME SEED CRUST
s/. 55

HOMEMADE PIZZAS

MYSTIC

BLACK OLIVES, ONION RINGS AU NATURE,
BELL PEPPER, FINELY SLICED ZUCCHINI & ORÉGANO
s/. 45

MARGARACHA

MOZZARELLA CHEESE, TOMATOES & FRESH BASIL
s/. 45

KICHIC

HUMMUS, MOZARELLA CHEESE, SPINACH,
FRESH BASIL, AVOCADO & SUNDRIED TOMATOES
s/. 45

- ALL OUR PIZZAS ARE MADE WITH HOMEMADE DOUGH
AND TOMATO SAUCE & PREPARED WITH
ARTISANAL MOZARELLA CHEESE -

SOUPS

SOUP OF THE DAY

CREAMY & FRESHLY MADE VEGGIE SOUP
s/. 35

LA SERRANITA

QUINOA, POTATOES, "LOCHE" SQUASH, CHOCLO, LEEK,
BROCCOLI, CARROT, CELERY, FRESH WHITE CHEESE,
ORÉGANO AND COCONUT MILK
s/. 45

LENTIL SOUP

WITH CURRY AND BROWN RICE
s/. 45

SUDADO DE PESCADO

A PERUVIAN TRADITION,
WHITE FISH BROTH SERVED WITH BROWN RICE
s/. 65