



SONESTA  
EL OLIVAR-LIMA

# MENU

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RESTAURANTE  
*RESTAURANT*

► Una experiencia **GHL**®



# TRADICIONES PERUANAS

## PERUVIAN TRADITIONS

CEVICHE PERUANO	S/58.00
PERUVIAN CEVICHE	
PAPA A LA HUANCAÍNA	S/22.00
POTATOES WITH HUANCAINA SAUCE	
CAUSA LIMEÑA	S/24.00
LAYERED POTATO DISH LIMA STYLE	
TIRADITO AL AJÍ AMARILLO	S/49.00
TIRADITO WITH YELLOW CHILI PEPPER SAUCE	
PULPO AL OLIVO	S/45.00
OCTOPUS WITH OLIVE SAUCE	
PESCADO A LA CHORRILLANA	S/59.00
FISH FILLET CHORRILLOS STYLE	
NUESTRO LOMO SALTADO	S/59.00
OUR STIR-FRIED LOIN	
ARROZ CON PATO	S/59.00
RICE WITH DUCK	
AJÍ DE GALLINA	S/40.00
SHREDDED CHICKEN BREAST IN CHILI SAUCE	
TACU TACU A LO POBRE	S/50.00
PERUVIAN BEANS AND RICE TACU TACU	
PARIHUELA	S/59.00
PERUVIAN SEAFOOD SOUP	

# ENTRADAS

## STARTERS

CAUSA RELLENA	S/40.00
LAYERED POTATO DISH	
De pulpa de cangrejo con chicharrón de pescado y calamar con salsa criolla.	
Mashed potatoes marinated with a yellow chili pepper paste, filled with crab meat, accompanied with fish slices and breaded calamari.	
CHICHARRÓN DE POLLO CRIOLLO	S/32.00
CRISPY FRIED CHICKEN BITES	
Con trío de salsas peruanas	
Accompanied with a trio of Peruvian sauces.	
LANGOSTINOS CROCANTES CON MIEL	S/45.00
DE MARACUYA	
CRISPY SHRIMP WITH PASSION FRUIT HONEY	



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FRUTOS  
SECOS  
NUTS AND  
DRIED FRUIT



MARISCOS  
Y CRUSTÁCEOS  
SEAFOOD AND  
CRUSTACEANS



VEGETARIANO  
VEGETARIAN

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# ENSALADAS

## SALADS

MANZANILLA

MANZANILA

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S/28.00

Lechuga orgánica y americana, espinaca, manzana verde, alcachofa, aceituna verde, huevo duro, tomate confitado, pollo al ajonolí y queso bocconcini.

*Organic and american lettuce, spinach, green apple, artichoke, green olives, boiled egg, tomato confit, sesame chicken and bocconcini cheese.*

BLANQUETA

BLANQUETTE

●●-----

S/28.00

Lechuga orgánica y romana, pasas, almendras confitadas, fideo crocante, maní, higos, piña, coco, kiwicha, aceituna verde y pollo al Dijón.

*Organic and romaine lettuce, almonds confit, crispy noodles, peanuts, figs, pineapple, coconut, kiwicha, green olives, and Dijon chicken*

ARBEQUINA

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S/28.00

Zanahoria, choclo, brócoli, beterraga, arroz integral, palta y atún en cubos

*Carrots, corn, broccoli, beet, brown rice, avocado and cubed tuna fish*

OBREGÓN

OBREGON

●-----

S/35.00

Mix de lechugas, espinaca, berros, palta, queso parmesano, pimiento morrón, crutones, escalopas de lomo, almendras acarameladas y champiñones

*Lettuce mix, spinach, watercress, avocado, Parmesan cheese, bell pepper, croûtons, loin scallops, caramelized almonds and mushrooms*

ENSALADA A LA BRASA

GRILLED CHICKEN SALAD

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S/28.00

Mix de lechugas con filetes de pollo a la brasa, papas doradas, choclo desgranado y tomate cherry

*Lettuce mix with grilled chicken fillets, roasted potatoes, corn and cherry tomato*



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# SOPAS Y CREMAS

## SOUPS AND CREAMS

**SOPA CRIOLLA** ● ----- **S/32.00**  
**PERUVIAN BEEF NOODLE SOUP**


*Traditional soup with beef broth and fine loin slices, accompanied with angel hair pasta with a touch of panka chili pepper, topped with a fried egg.*

**SOPA MENESTRÓN CON RES** ● ----- **S/32.00**  
**BEEF MINESTRONE SOUP**

*Hearty, aromatic soup served with corn, potato, carrot, noodles, beef slices, basil and spinach.*

**CAZUELA DE POLLO** ● ----- **S/28.00**  
**CHICKEN CASSEROLE SOUP**

*Small pieces of chicken breast served with vegetables and chopped potatoes.*

 **CREMA DE ZAPALLO** ----- **S/28.00**  
**PUMPKIN CREAM**

*Pureed pumpkin, accompanied with vegetable broth and a little milk cream.*

# PASTAS

## PASTA

**REGINETTE** **REGINETTE** ● ● ----- **S/49.00**

*Mar y montaña con lomo y mariscos  
Pasta with tenderloin slices, shrimp, calamari and octopus in soy sauce.*

 **RAVIOLES DE ALCACHOFA** ● ----- **S/45.00**  
**ARTICHOKE RAVIOLI**

*Ravioles con relleno de alcachofa y queso de cabra al ragú de tomates confitados con perfume de aceite de trufa y albahaca.  
Artichoke and goat's cheese ravioli served in a confit tomato sauce seasoned with truffles and basil.*



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# ARROCES

## RICE

**AEROPUERTO CRIOLLO ●----- S/42.00**  
**PERUVIAN AIRPORT RICE**

A combination of rice, noodles, Chinese vegetables, soy sauce, sesame oil and crispy wonton dough, accompanied with crispy chicken and egg tortilla

**TACU TACÚ DE LENTEJAS CON LOMO SALTADO ●----- S/49.00**  
**LENTIL TACU TACU WITH STIR-FRIED LOIN**

Rice with lentils and a yellow chili pepper sauce, with a base of onion and garlic, cooked in a frying pan, accompanied with loin slices, onion, tomato, and scented with soy sauce

**RISOTTO A LA HUANCAÍNA ●----- S/50.00**  
**RISOTTO WITH HUANCAINA SAUCE**

Con lomo al jugo y crocante de queso  
Risotto cooked with a base of yellow chili pepper sauce, milk and broth, accompanied with juicy loin and Parmesan cheese

# PESCADOS Y MARISCOS

## FISH AND SEAFOOD

**SALMÓN A LA PLANCHA ----- S/60.00**  
**GRILLED SALMON**

Con verdura baby y papas a las finas hierbas  
Salmon accompanied with baby vegetables and cocktail potatoes with fine herbs

**ATÚN SALTADO ●----- S/55.00**  
**STIR-FRIED TUNA**

Con arroz con choclo y papas amarillas fritas  
Served with crispy yellow potatoes and rice

**PESCA DEL DÍA A LA PLANCHA CON PAPAS HUAYRO Y VERDURAS COCIDAS ----- S/50.00**  
**GRILLED CATCH OF THE DAY FISH, WITH HUAYRO POTATOES AND COOKED VEGETABLES**

**ARROZ CON MARISCOS ●----- S/50.00**  
**SEAFOOD RICE**

Seafood dish with rice cooked in seafood broth, accompanied with yellow and mirasol chili pepper, garlic and onion paste, served with a juicy sauce with white wine, concentrated fish, octopus, calamari and shrimp broth

**SUDADO DE PESCADO ----- S/50.00**  
**PERUVIAN STEAMED FISH FILLET**

White fish served with a juicy sauce made with fish, tomato and onion stock, served with cassava and rice



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# CARNES Y AVES

## BEEF AND POULTRY

PANCETA DE CERDO ----- S/52.00  
PORK PANCETTA

Laqueado con miel y ki n, acompa ado de arroz meloso  
Pancetta cooked with honey, ginger and a touch of  
cinnamon, accompanied with creamy rice and crispy  
vegetables like broccoli and carrots, and teriyaki sauce

POLLO CROCANTE ●----- S/45.00  
CRISPY CHICKEN

Con pur  de camote y l cuma acompa ado de  
champi ones al ajillo  
Crispy chicken filled with spinach, pepper and asparagus,  
accompanied with lucuma puree and bacon, served with a  
sweet sauce and decorated with mushroom chutney

ASADO DE TIRA DE MI ABUELA ●----- S/52.00  
GRANDMA’S SHORT RIBS

Con salsa de tomate estofada con pur  de papa amarilla y  
arroz con choclo  
Served with stewed tomato sauce, mashed potatoes and  
rice with corn

ARROZ TAPADO DEL OLIVAR ●----- S/40.00  
MEAT FILLED RICE WITH OLIVE SAUCE

Acompa ado de pl tano frito con salsa al olivo y verduras  
cocidas  
Long grain rice filled with tenderloin stew, accompanied with  
fried egg and ripe plantain, decorated with olive sauce

PALLAR DE LOMO A LA PLANCHA ●----- S/55.00  
GRILLED BEEF PAILLARD

Con tallarines al pesto y d o de quesos  
Tenderloin served with pesto pasta, and Italian pecorino and  
Parmesan cheese

# GUARNICIONES

## SIDE DISHES

PAPAS FRITAS AMARILLAS ----- S/12.00  
YELLOW FRENCH FRIES

ARROZ CON CHOCLO ----- S/8.00  
RICE WITH CORN

PUR  DE PAPA ----- S/8.00  
MASHED POTATOES

PLATANITOS AL HORNO \*25 MIN ----- S/10.00  
BAKED RIPE PLANTAINS \*25 MIN



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# POSTRES

## DESSERTS

CHEESECAKE DE SAUCO ●●----- S/25.00  
SAUCO CHEESECAKE

VOLCÁN DE CHOCOLATE ●----- S/25.00  
CHOCOLATE VOLCANO

Con helado de vainilla y fresas silvestres \*20 Min.  
*Chocolate cake with melted chocolate in the middle, with a Baileys sauce base, accompanied with vanilla and wild strawberry ice-cream*

TARTA DE ZANAHORIA ●●----- S/25.00  
CARROT CAKE

Con frosty de almendras  
*Moist carrot cake, filled with cheese frosting, almonds and powder sugar, decorated with red berries and dehydrated carrots*

PECAN PIE CON SALSA DE FRAMBUESA ●●----- S/28.00  
PECAN PIE WITH RASPBERRY SAUCE

*Pie filled with pecans, eggs and honey, with a raspberry sauce base, accompanied with vanilla ice-cream and meringue bites*

TOCINILLO DEL CIELO ----- S/25.00  
EGG AND SYRUP FLAN

*Milk flan with a coconut base, served with red berries and quinoa tulipa with cinnamon pebbles*

CHOCOLATISIMA ●----- S/25.00  
CHOCOLATE CAKE

Deliciosa torta de chocolate con helado de vainilla  
*Delicious chocolate cake with vanilla ice cream*

TULIPA CON HELADOS ●----- S/20.00  
ICE CREAM

3 sabores que puede escoger: Vainilla, Fresa, Lúcuma y Chocolate  
*3 flavors you can choose from: Vanilla, Strawberry, Lucuma, Chocolate.*



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# BEBIDAS BEVERAGES

JUGOS DE FRUTA DE ESTACIÓN <i>SEASON FRUIT JUICE</i>	S/15.00
FROZEN DE LIMÓN O NARANJA <i>LEMON OR ORANGE FROZEN</i>	S/14.00
BATIDO <i>MILKSHAKE</i>	S/17.00
GASEOSAS, AGUA MINERAL CON O SIN GAS <i>SODAS, MINERAL WATER WITH OR WITHOUT GAS</i>	S/8.00

# CERVEZAS

## BEERS

CERVEZA CUZQUEÑA	S/14.00
CERVEZA PILSEN	S/14.00
CERVEZA CORONA	S/16.00
STELLA ARTOIS	S/16.00
CERVEZA BARBARIAN PILSENER	S/22.00
MAGIC QUINUA (COPA)	

# VINOS WINES

COPA DE VINO TINTO DE LA CASA	S/19.00
RED WINE GLASS	
COPA DE VINO BLANCO DE LA CASA	S/19.00
WHITE WINE GLASS	

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# INFUSIONES LA FIDELIA

## LA FIDELIA INFUSIONS

MANZANILLA ADORADA -----

Flores de manzanilla con pétalos de rosas.  
*Chamomile flowers with rose petals*

S/8.00

ESTELA DE ANÍS -----

Combinación de anís con pétalos de flores.  
*A Combination of anise with flower petals*

S/8.00

MUÑA CELESTIAL -----

Distintas variedades de muña, hojas de mejorana, hierba buena y cáscara de naranja.  
*Different varieties of muña, marjoram leaves, spearmint and orange peel*

S/8.00

COCA DE ALTAR -----

Hojas de coca del valle de los incas.  
*Coca leaves of the Valley of the Incas.*

S/8.00

ESPÍRITU DE LA NOCHE -----

Té negro acompañado con frutos de aguaymanto.  
*Black tea accompanied with golden berry fruits*

S/8.00

TENTACIÓN DE LOS ANDES -----

Combinación de sabores peruanos como el sauco, la fresa, airampo y notas de maíz morado.  
*Combination of Peruvian flavors such as elderberry, strawberry, airampo and purple corn.*

S/8.00

HIERBA LUISA -----

Exquisita mezcla de hierba luisa y cáscara de naranja.  
*Exquisite blend of spearmint and orange peel.*

S/8.00

## CAFÉS

## COFFEES

AMERICANO -----

S/7.00

ESPRESSO -----

S/8.00

CORTADO -----

S/8.00

LATTE -----

S/10.00

CAPUCCINO -----

S/12.00

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