

KHΛSİKΛYBΛR

# KHASIKAY BAR

De significado glorioso, el bar propone un ambiente cálido y sobrio, en donde se recrea, en una variada carta de tapas, la tradición de los platos andinos. Refinados cócteles a base de pisco; además de una cava nacional e internacional completan una experiencia verdaderamente celestial.



From glorious meaning, the bar offers a warm and sober setting, where a varied menu of tapas recreates the tradition of the Andes dishes.

Fine pisco based cocktails and a national an international cava complete a truly heavenly experience.

LVX<sup>SM</sup>



*Preferred*

HOTELS & RESORTS



## COCTELERÍA CLÁSICA CON PISCO

### PISCO COCKTAILS

#### **Pisco Sour** S/. 27.00

Pisco Quebranta, zumo fresco de limón, jarabe de goma hecho en casa, gotas de amargo de Angostura y clara de huevo  
*Quebranta Pisco, fresh lemon juice, homemade sugar syrup, drops of Angostura bitter and egg white*

#### **Maracuya Sour** S/. 27.00

Pisco Acholado y zumo de maracuyá  
*Acholado Pisco and passion fruit juice*

#### **Algarrobina** S/. 27.00

Crema de algarrobo, Pisco Quebranta, leche evaporada y jarabe de goma  
*Carob cream, Quebranta Pisco, whole milk, and sugar syrup*

#### **Pisco Punch** S/. 27.00

Pisco Quebranta, almíbar casero de piña, zumo fresco de limón y un toque de clara de huevo  
*Quebranta Pisco, homemade pineapple syrup, fresh lemon juice and a dash of egg white*

#### **Chilcano de Pisco** S/. 27.00

Pisco Quebranta, un toque de jugo de limón, ginger ale y gotas de amargo de Angostura  
*Quebranta Pisco, fresh lemon juice, ginger ale and a few drops of Angostura bitter*

## DIVERSIDAD DE CHILCANOS PERUANOS

### PERUVIAN CHILCANO DIVERSITY

#### **Tumba Chola** S/. 27.00

Pisco Italia, Limoncello y ginger ale  
*Italia Pisco, Limoncello and ginger ale*

#### **El Inca** S/. 27.00

Pisco Acholado, Licor de Plátano, un toque de jugo de limón ginger ale, gotas de amargo de Angostura  
*Acholado Pisco, Banana Liqueur, dash of lemon juice, ginger ale and a few drops of Angostura bitter*

#### **Amor Serrano** S/. 27.00

Pisco Acholado, zumo fresco de maracuyá, ginger ale y un toque de amargo de Angostura  
*Acholado Pisco, passion fruit juice, ginger ale and a dash of Angostura bitter*

#### **El Chasky** S/. 27.00

Pisco Quebranta, Amaretto y ginger ale  
*Quebranta Pisco, Amaretto liqueur and ginger ale*

#### **Chilcano de Primavera** S/. 27.00

Pisco Quebranta, Licor de Mandarina, jugo fresco de limón, gotas de amargo de Angostura y ginger ale  
*Quebranta Pisco, Mandarine Liqueur, fresh lemon juice, drops of Angostura bitter*

#### **Chuchumaka** S/. 27.00

Pisco Italia macerado con maca, macerado de chuchuhuasi, zumo fresco de limón, gotas de amargo de Angostura y ginger ale  
*Italia Pisco infused in maca, another infused in chuchuhuasi, fresh lemon juice, a few drops of Angostura bitter and ginger ale*



## COCTELES ARANWA

### ARANWA COCKTAILS

#### **Sacharanwa** S/. 37.80

Una original creación a base de Pisco Quebranta, esencia de sachatomate y licor de fresas  
*An original creation based Quebrant Pisco, sachatomate essence and strawberry liqueur*

#### **Cholo Punch** S/. 32.40

Pisco Acholado, Cointreau y zumo de uva Borgoña  
*Acholado Pisco, Cointreau and fresh Burgundy grape juice*

#### **Aguaymanto Aranwa** S/. 32.40

Pisco Italia macerado con damascos, Licor de Mandarina y zumo de aguaymanto  
*Italia Pisco infused with apricots, Mandarine Liqueur and gooseberry juice*

#### **Martini de Maracuyá** S/. 32.40

Un coctel a base de Vodka Citrón y zumo fresco de maracuyá  
*A cocktail made of Citron Vodka and fresh passion fruit juice*

## COCTELES CLÁSICOS

### CLASSIC COCKTAILS

#### **Apple Martini** S/. 37.80

Vodka y Licor de Manzana  
*Vodka and Apple Liqueur*

#### **Long Island Ice Tea** S/. 37.80

Una peligrosa combinación de Vodka, Gin, Ron y Tequila mezclado con Coca Cola  
*A dangerous combination of Vodka, Gin, Rum and Tequila mixed with Coke*

#### **Whisky Egnogg** S/. 32.40

Whisky Escoces, leche evaporada, jarabe de goma y clara de huevo  
*Scotch Whisky, whole milk, sugar syrup and egg white*

#### **Old fashion** S/. 32.40

Procedente de un club de Caballeros en Louisville, Kentucky, Whisky Escoces, amargo de Angostura, jarabe de goma y soda  
*From a Gentlemen's club in Louisville, Kentucky, Scotch Whisky, Angostura bitter, sugar syrup and soda*

#### **Passion Fruit Caipirinha** S/. 32.40

Inolvidable bebida caribeña, Cachaça, pulpa de maracuyá y jarabe de goma  
*Unforgettable caribbean drink, Cachaça, passion fruit pulp and sugar syrup*

#### **Orgasmo** S/. 32.40

Amaretto, Baileys y Kahlua  
*Amaretto, Baileys and Kahlua*

#### **Negroni** S/. 37.80

Los amargos son excelentes para el hígado, desde Italia una de las bebidas mas famosas, Gin, Vermouth Rosso y Campari  
*The bitters are excellents for your liver, from Italy one of the most famous drinks, Gin, Vermouth Rosso and Campari*

#### **Kamikaze** S/. 32.40

Vodka, Cointreau y jugo de lima  
*Vodka, Cointreau and lime juice*



## BEBIDAS REFRESCANTES

### FROZEN ALCOHOLIC DRINKS

#### **Piña Colada** S/. 32.40

Desde Puerto Rico, una creación de Ramón López una grata combinación de ron, crema de coco y zumo fresco de piña

*From Puerto Rico, a Ramon Lopez creation, a pleasant combination of rum, coconut cream and fresh pineapple juice*

#### **Fresa Colada / Strawberry Colada** S/. 32.40

Combinación de ron, crema de coco, un toque de jugo de piña y pulpa de fresas

*Combination of rum, coconut cream, a touch of pineapple juice and pulp of strawberries*

#### **Baileys Banana Colada (BBC)** S/. 32.40

Ron, Baileys, crema de coco, un toque de jugo de piña y pulpa de plátano

*Rum, Baileys, coconut cream, a touch of pineapple juice and pulp of banana*

## COCTELES CON CHAMPAGNE

### CHAMPAGNE COCKTAILS

#### **Peruvian Paradise** S/. 32.40

Zumo fresco de aguaymanto, jarabe de goma y Champaña

*Gooseberry fresh juice and champagne*

#### **Fragolino** S/. 32.40

Jugo de fresas y Champaña

*Strawberry juice and champagne*

#### **Bellini** S/. 32.40

Desde el bar Harrys en Venecia, Italia,

Jugo de durazno con Champaña

*From Harry's Bar of Venice, Italy, peach juice and champagne*

#### **Kir Royal** S/. 32.40

Crema de Cassis con Champaña

*Cassis cream and champagne*

#### **Fiorella** S/. 32.40

Licor de Mandarina, jarabe de lima y Champaña

*Mandarine liqueur, lime juice and champagne*



## COCTELES CON VINO

### WINE COCKTAILS

#### **Apple Wine** S/. 32.40

No olviden probar este coctel semi-seco, vino blanco, licor de manzana y un toque de jarabe de lima

*You must to try this special semi-sec cocktail, white wine, apple sour liqueur and splash of lime juice*

#### **Wine Cooler** S/. 32.40

Vino blanco, jugo fresco de limon, jarabe de goma y jugo fresco de piña

*White wine, fresh lemon juice, sugar syrup and fresh pineapple juice*

#### **Mint Wine** S/. 32.40

Vino Blanco, Vodka, Pisco Quebranta y Licor de Menta Verde

*White Wine, Vodka, Quebranta Pisco and Green Mint Liqueur*

#### **Sangria Peruana** S/. 37.80

Vino Tinto, Pisco Mosto Verde, Grand Marnier, licor de durazno, jugo de naranja y pequeños trozos de durazno, manzana, uva y naranja

*Red Wine, Mosto Verde Pisco, Grand Marnier, Peach Tree Liqueur orange juice and small pieces of peach, apple, grapes and orange*

## COCTELES CALIENTES CON VINO

### HOT DRINKS WITH WINE

#### **Ponche de Invierno / Winter Punch** S/. 37.80

Vino Tinto, Pisco Quebranta, Licor de Fresa,

una cucharadita de miel de abeja y pequeños trozos de fresa

*Red wine, Quebranta Pisco, Strawberry liqueur, a teaspoon of honey and a little pieces of strawberry*

#### **Ponche del Diablo / Devil Punch** S/. 37.80

Vino Tinto, jugo de durazno, Pisco Mosto Verde,

Tequila y una cucharadita de miel de abeja

*Red Wine, peach juice, Mosto Verde Pisco, Tequila, and a teaspoon of honey*

#### **Ponche Frutado / Fruity Punch** S/. 37.80

Vino Tinto, Pisco Acholado, Licor de Mandarina, jugo de piña,

jugo de naranja y una cucharadita de miel de abeja

*Red Wine, Acholado Pisco, Mandarine liqueur, pineapple juice, orange juice and a teaspoon of honey*

#### **Ponche Dorado / Golden Punch** S/. 37.80

Pruebe nuestra nueva creación de invierno, Vino Tinto,

Pisco Italia, Drambuie, jugo de naranja y miel de abeja

*Try our new winter creation, Red Wine, Italia Pisco, Drambuie, orange juice and honey*



## COCTELES SIN ALCOHOL

### NON-ALCOHOLIC COCKTAILS

|  |           |
|--|-----------|
| <b>Picaflor</b>  | S/. 21.60 |
| Jugo de piña, jugo de naranja, jarabe de lima, Sprite y un toque de granadina<br><i>Pineapple juice, orange juice, lime juice, Sprite and a touch of grenadine</i>   |           |
| <b>Guacamayo</b>   | S/. 21.60 |
| Jugo de piña, un toque de jugo de limón fresco, menta verde y crema chantilly<br><i>Pineapple juice, a dash of fresh lemon juice, green mint and whipped cream</i>   |           |
| <b>Gallito de las Rocas</b>  | S/. 21.60 |
| Jugo de fresa, jugo de piña, crema de coco y crema chantilly<br><i>Strawberry juice, pineapple juice, coconut cream and whipped cream</i>  |           |
| <b>Huerequeque</b>   | S/. 21.60 |
| Jugo de duraznos, crema de coco y crema chantilly<br><i>Peach juice, coconut cream and whipped cream</i>   |           |
| <b>Fresa Colada Virgen / Virgin Strawberry Colada</b>  | S/. 21.60 |
| Grata combinación de fresas con crema de coco y un toque de jugo de piña. Hay que pedirla frozen<br><i>Pleasant combination of strawberries with coconut cream and a touch of pineapple juice. Ask for it frozen</i> |           |
| <b>Sangría Chola</b>   | S/. 21.60 |
| Jugo de uva, jugo de naranja, jugo de durazno, pequeños trozos de durazno, manzana y naranja<br><i>Grape juice, orange juice, peach juice, small pieces of peach, apple and orange</i>                               |           |

## CAFES CON LICOR

### COFFEE WITH LIQUEUR

|  |           |
|--|-----------|
| <b>Café Irlandés / Irish Coffee</b>  | S/. 40.50 |
| Whisky Irlandés, café y crema chantilly<br><i>Irish Whiskey, coffee and whipped cream</i>  |           |
| <b>Café Almendrado / Almond Coffee</b>   | S/. 40.50 |
| Amaretto, Frangelico, Kahlua y Baileys, todo con café muy caliente y almendras trozadas<br><i>Amaretto, Frangelico, Kahlua and Baileys, all with hot coffee and almonds logs</i> |           |
| <b>Gallito de las Rocas</b>  | S/. 40.50 |
| Pisco Quebranta, Café, jarabe de goma, Algarrobina, Baileys y crema chantilly<br><i>Quebranta Pisco, Coffee, sugar syrup, Carob cream, Baileys and whipped cream</i>             |           |
| <b>Huerequeque</b>   | S/. 40.50 |
| Café, Frangelico, Galliano, jarabe de goma y crema chantilly<br><i>Coffee, Frangelico, Galliano, sugar syrup and whipped cream</i>   |           |
| <b>Fresa Colada Virgen / Virgin Strawberry Colada</b>  | S/. 40.50 |
| Tequila, Kahlua, Café, jarabe de goma y crema chantilly<br><i>Tequila, Kahlua, Coffee, sugar syrup and whipped cream</i>   |           |
| <b>Sangría Chola</b>   | S/. 40.50 |
| Grand Marnier, Cointreau, Café, jarabe de goma y crema chantilly<br><i>Grand Marnier, Cointreau, Coffee, sugar syrup and whipped cream</i>                                       |           |



## TAPAS

|   |           |
|---|-----------|
| <b>Anticuchos Novoandino / "NovoAndean" Kebabs</b>  | S/. 27.00 |
| De pollo en quinua perlada y miel de maracuyá-panca<br><i>Chicken fillet with White Pearled quinoa and passion fruit-panka honey</i>  |           |
| <b>Trucha Orgánica / Organic Trout</b>  | S/. 27.00 |
| Crostinis al olivo y hierbas del huerto con tartare de trucha, palta fuerte a la crema de Maca<br><i>Crostini in olive oil and herbs from the garden with trout tartare and "Maca" avocado cream</i>    |           |
| <b>Kapchi de Habas Gratinado / Gratin Fava Beans Stew</b>   | S/. 27.00 |
| Nuestro fondue Cusqueño "Guiso tradicional" de tiernas habas, papas, queso local y ají verde<br><i>Our Cusquenian fondue "traditional stew" of tender beans, potatoes, local cheese and green chili</i> |           |
| <b>Focaccia Caprese / Caprese Focaccia</b>  | S/. 27.00 |
| De queso de cabra, pesto rustico de pecanas y tomates confitados<br><i>Goat Cheese, rustic pesto of pecans and tomatoes confit</i>  |           |
| <b>Conchas de Abanico al Tumbo / "Tumbo" Scallops</b>   | S/. 27.00 |
| Grilladas en mantequilla de tumbo, perejil y ajo crocante<br><i>Grilled in Andean passion fruit butter, parsley and crispy garlic</i>   |           |
| <b>Pulpo Grillado / Grilled Octopus</b>   | S/. 27.00 |
| A la parrilla en chimichurri de morrones y salsa al olivo<br><i>In smoked bell peppers chimichurri and black olive sauce</i>  |           |
| <b>Crujiente de verduras grilladas / Crispy Grilled Vegetables</b>  | S/. 27.00 |
| Tomates confitados, berenjenas horneadas, zapallitos grillados, hongos silvestres y arugula<br><i>Comfit tomatoes, baked eggplant, grilled zucchini, wild mushrooms and arugula</i>                     |           |
| <b>Papitas Rellenas / Stuffed Potatoes</b>  | S/. 29.70 |
| De lomito saltado acompañado con salsa de queso de sierra y ají amarillo<br><i>Of sautéed beef served with local cheese and yellow pepper sauce</i>   |           |
| <b>Mini Hamburguesas de Altura / Highlands Mini Burgers</b>   | S/. 29.70 |
| De Cordero de Ayaviri, lechuga orgánica y raita de pepinos<br><i>Of Ayaviri lamb, organic lettuce and cucumber raita</i>  |           |
| <b>Aceitunas Maceradas / Marinated Olives</b>   | S/. 21.60 |
| En aceite de oliva extra virgen, tomillo, romero, ajos confitados y cascaritas de naranja<br><i>In extra virgin olive oil, thyme, rosemary, garlic comfit and orange peels</i>                          |           |
| <b>Hummus Andino / Andean Hummus</b>  | S/. 21.60 |
| De garbanzos y limón de Tambogrande, comino tostado, oliva extra virgen y ajos horneados<br><i>Chickpea and Tambogrande lime, roasted cumin, extra virgin olive oil and baked garlic</i>                |           |



# BEBIDAS A SU ELECCIÓN

## DRINKS SELECTION

### Cognac

|                              |            |
|------------------------------|------------|
| Martell V.S                  | S/. 54.00  |
| Courvoisier V.S.O.P          | S/. 81.00  |
| Hennessy V.S.O.P             | S/. 81.00  |
| Courvoisier Napoleon V.S.O.P | S/. 94.50  |
| Remy Martin V.S.O.P          | S/. 108.00 |
| Armagnac X.O                 | S/. 59.40  |
| Hennessy X.O                 | S/. 121.50 |
| Remy Martin X.O              | S/. 148.50 |

### Jerez

|          |           |
|----------|-----------|
| Tio Pepe | S/. 40.50 |
|----------|-----------|

### Licores / Liqueurs

|               |           |
|---------------|-----------|
| Vermouth      | S/. 18.90 |
| Campari       | S/. 18.90 |
| Sambuca       | S/. 24.30 |
| Anis Najar    | S/. 24.30 |
| Frangelico    | S/. 24.30 |
| Baileys       | S/. 24.30 |
| Kahlua        | S/. 24.30 |
| Tia Maria     | S/. 32.40 |
| Disaronno     | S/. 32.40 |
| Drambuie      | S/. 32.40 |
| Cointreau     | S/. 32.40 |
| Grand Marnier | S/. 32.40 |

### Cerveza / Beers

|                |           |
|----------------|-----------|
| Cusqueña Rubia | S/. 16.20 |
| Cusqueña Negra | S/. 16.20 |

### Bebidas sin Alcohol / Soft Drinks

|                 |           |
|-----------------|-----------|
| Water           | S/. 8.10  |
| Soda            | S/. 8.10  |
| Fruit juice     | S/. 10.80 |
| Gatorade        | S/. 13.50 |
| Red Bull        | S/. 16.20 |
| Infusions       | S/. 5.40  |
| American Coffee | S/. 8.10  |
| Expresso        | S/. 8.10  |
| Capuccino       | S/. 13.50 |
| Hot Chocolate   | S/. 13.50 |



### Pisco

|                  |           |
|------------------|-----------|
| Queirolo         | S/. 24.30 |
| Aranwa (botella) | S/. 27.00 |
| Biondi           | S/. 37.80 |
| Viejo Tonel      | S/. 32.40 |
| Don Santiago     | S/. 32.40 |
| Porton           | S/. 40.50 |

### Gin

|                 |           |
|-----------------|-----------|
| Beefeater       | S/. 32.40 |
| Tanqueray       | S/. 32.40 |
| Bombay Sapphire | S/. 40.50 |

### Ron / Rum

|                         |           |
|-------------------------|-----------|
| Bacardi Light           | S/. 24.30 |
| Bacardi Dark            | S/. 24.30 |
| Myers's                 | S/. 25.50 |
| Appleton Special        | S/. 24.30 |
| Appleton White          | S/. 24.30 |
| Malibu                  | S/. 27.00 |
| Havana Club 7 Años      | S/. 32.00 |
| Cartavio Solera 12 Años | S/. 32.00 |
| Cartavio XO             | S/. 48.60 |

### Tequila

|                                   |           |
|-----------------------------------|-----------|
| José Cuervo Especial              | S/. 27.00 |
| Sauza White                       | S/. 27.00 |
| José Cuervo Clásico Blanco        | S/. 27.00 |
| Sauza Gold                        | S/. 32.40 |
| José Cuervo 1800                  | S/. 43.20 |
| Patrón Silver                     | S/. 48.60 |
| José Cuervo Reserva de la Familia | S/. 54.00 |

### Vodka

|                |           |
|----------------|-----------|
| Stolichnaya    | S/. 27.00 |
| Smirnoff       | S/. 27.00 |
| Absolut        | S/. 27.00 |
| Absolut Citron | S/. 32.40 |
| Absolut 100    | S/. 40.50 |
| Belvedere      | S/. 40.50 |
| Grey Goose     | S/. 54.00 |

### Whisky

|                                 |            |
|---------------------------------|------------|
| Jim Beam                        | S/. 27.00  |
| Jack Daniel's                   | S/. 32.40  |
| Jameson                         | S/. 32.40  |
| Chivas Regal                    | S/. 40.50  |
| Glenfiddich Single Malt 12 Años | S/. 48.60  |
| J. Walker Red Label             | S/. 27.00  |
| J. Walker Black Label           | S/. 40.50  |
| J. Walker Swing                 | S/. 54.00  |
| J. Walker Blue Label            | S/. 135.00 |

Precios en Soles son referenciales / Prices in Soles are referential  
Los precios incluyen el IGV y servicios / Prices include VAT and services  
Aceptamos todas las tarjetas de crédito / All credit cards accepted