



VERANDA
RESTAURANT

FIRST COURSE

Traditional ceviche Red onion, chili, fresh squeeze lemon and sweet potato	S/. 48.00
Grill octopus Marinated with panca chili Andean potatoes, peruvian corn and huancayna sauce.	S/. 42.00
Mix ceviche from paracas bay With shrimps, octopus and squid	S/. 50.00
Beef Carpaccio With balsamic vinaigrette, parmesan cheese, arugula and toasts.	S/. 36.00
Zucchini tartare With confit tomatoes over soft rocoto sauce	S/. 34.00
Traditional ceviche and crispy squid	S/. 53.00

SOUPS

Fish chowder with shrimp from the shore Alow cooked with peruvian beans and huacatay cracker.	S/. 40.00
French onion soup Caramelized onions with red wine and gruyere toasts	S/. 36.00

LIGHT

Caesar Salad Lettuce, parmensan cheese, bacon, fine herbs croutons and grill chopped chicken breast	S/. 36.00
Exotic salad with crispy shrimps With panko crust, artichoke, tomatoes and fresh fruit, everything marinated with a homemade passion fruit sauce	S/. 36.00
Capresse salad with rustic pesto Slices of tomatoes and mozzarella cheese	S/. 30.00
Chef salad With palm heart, fresh cheese, cucumber, white onions, jam, edam cheese, artichoke and lettuce, everything with strawberry vinaigrette	S/. 32.00
Pasta salad with grill vegetables Eggplant, bell pepper, wild mushrroms and zucchinis	S/. 36.00

ARANWA SPECIALTIES

Flaming shrimps In pisco over arracacha pure and peruvian pico de gallo	S/. 42.00
Grilled salmon with homemade puré and dill sauce Accompanied with wild asparagus	S/. 54.00
Grilled beef steak gratin With wild mushrooms served with white risotto over oporto sauce	S/. 62.00

MAIN COURSES

Grains and cereals

Fettuccini with huancaína sauce And smoked stir-fry tenderloin with mushrooms	S/. 42.00
Earth n´ sea risotto Served with beef tenderloin and with oriental flavored shrimps	S/. 48.00
Penne rigatte fruto dimare Seafood marinated with cream and flavored with white wine	S/. 45.00
Creolle rice And slow cooked duck leg	S/. 40.00
Fettuccini romana style With chopped chicken, mushrooms, asparagus and artichoke	S/. 38.00

Meat and poultry

Stir –fry tenderloin Accompanied with fried egg, fried baby banana, rice and peruvian potatoes	S/. 45.00
Beef steak Flavored with chimichurri sauce, peruvian fried potatoes and orchard salad	S/. 65.00
Chicken stew With yellow chili, rice and gruyere cheese soufflé	S/. 40.00
Chicken escalope fill of shrimps Covered with crab sauce and gratin potato	S/. 48.00

Fish & selfish

Grilled fish with a little spicy seafood sauce and tacu tacu beans	S/. 60.00
Stir seafood and rice with oyster sauce and soy sauce, fried noodles and oriental vegetables	S/. 58.00
Swordfish with grilled scallops, cassava and creole sauce	S/. 48.00
Grilled fish with soft red hot chili pepper sauce peruvian rice & corn accompanied with rustic pesto	S/. 60.00

FOR KIDS

Bolognesa, napolitana, pesto or alfredo pasta S/. 28.00

Chicken nuggets with peruvian fried potatoes or puré S/. 28.00

Breaded fish fillets with peruvian fried potatoes or puré S/. 36.00

Pizza 2 Toppings S/. 30.00

Choose the better option for your pizza

- Jam
- Cheese
- Olivers
- Bellpepper
- Chicken
- Pinapple
- Prosciutto
- Sausages
- Meat
- Bacon
- Mushrooms
- Onion

DESSERTS

Marbling cheesecake S/. 32.00
Bitter & white chocolate over pastry cream and strawberry culi with pisco.

Crepes with homemade quinoa ice cream S/. 32.00
Accompanied with fresh fruit with strawberry sauce flavoured with pisco and oporto

Creole "suspiro limeño" S/. 32.00
With homemade sweet milk flavoured with lucuma fruit

Cream puff S/. 32.00
Fillet with pastry cream and caramelized pecans

Chocolate nougat filled of caramelized pecans S/. 50.00
Over sweet milk, cinnamon powder and coffee

Coffee-flavoured Italian dessert S/. 32.00
With mascarpone cheese, flavoured with coffee liqueur

Passion fruit sorbet with peruvian meant S/. 32.00

Prices include tax and services



ARANWA

PARACAS | RESORT & SPA