THE NEWEST CREATIONS

TRY WHAT OUR WINNERS CREATED FOR YOU.

In our home we encourage creativity! That's why we held a contest for all our team members, where they could showcase their talent and create the exquisite dishes we're sharing with you today. Here are our winners and the Punto Azul location they represent.

SALADS

ENSALADA ORIENTAL

Author: Jordan Cortijo | Local: Jorge Chávez

Mix of lettuce, red cabbage, snow peas, bean sprouts and panko-crusted shrimp. Served with oriental dressing. 41.

STARTERS

WANTÁN ACEVICHADO

Authors: Scooth Yarma, Juvenal Flores and Francisco Centeno | Local: San Martín

Ceviche-style fish wrapped in crispy wonton, served with leche de tigre. 29

CAUSA GOLF

Author: Pablo Tarazona | Local: Jorge Chávez

Yellow potato dough topped with avocado slices, served with panko-crusted shrimp wrapped in our secret golf sauce. 39

CEVICHE CROCANTE

Author: Heinz Acevedo | Local: Primavera

Crispy panko-coated ceviche-style fish bites, served with leche de tigre and guacamole. 54

MAIN COURSES

RISSOCOPA

Author: Sebastián Molina
Local: Jorge Chávez

Creamy arborio rice in ocopa sauce, anticucho-style octopus, yellow potato chips and touches of uchucuta. 69

TIMBAL DE MARISCOS

Author: Mirella Garay
Local: Primavera

Short pasta covered in seafood sauce, gratinated with parmesan and mozzarella. 69

TIMBAL DE LANGOSTINOS

Authors: Vinancio Ynca and Kevin Vargas
Local: San Isidro

Short pasta, shrimp, bechamel, gratinated with parmesan and mozzarella. 54

NON-ALCOHOLIC DRINKS

JARDÍN DE VERANO

Author: Jairo Daga | Local: Benavides

Red fruit syrup, orange juice, lemon juice and kiuri cucumber juice. 20

TROPICAL ICE

Authors: Ítalo Sevilla and Enrique Carranza | Local: San Martín

Goldenberry, passion fruit, coconut cream, cinnamon and vanilla. 20

LIMONADA HAWAIANA

Authors: José Núñez and Juan Capcha | Local: San Martín Noche

Lemonade made with Golden pineapple and lemon juice. 11

ALCOHOLIC DRINKS

MOJITO CRIOLLO TROPICAL

Author: Juan Carlos Castillo | Local: Jorge Chávez

Pisco, mint, passion fruit juice, mango juice and sparkling water. 24

FLOR AMAZÓNICA

Authors: Enrique Carranza and Ítalo Sevilla | Local: San Martín

Huamaní Italia pisco, Licor 43, copoazú, hibiscus flower and coconut cream. 39

S/

STARTERS

LECHE DE TIGRE
Fresh and irresistible "Ceviche juice". The best way to start!

SINGLE 39

CONCHITAS A LA PARMESANA (Scallops)
Scallops gratineed with parmesan cheese.

SIX 39

TWELVE 64

PULPO AL OLIVO (Octopus)
Octopus cutted in thin slices seasoned with lemon and black olive sauce. 58

WANTÁN DE PESCADO (Fish Wontons)
Fish with sesame oil in crispy wontons

SIX 26

TWELVE 42

PULPO EMPARRILLADO (Octopus)
Grilled octopus tentacles served with potato salad. 77

TARTAR DE SALMÓN
Fresh salmon cubes with avocado, touches of leche de tigre and toasted sesame seeds. Served with 4 units of house garlic bread. 49

TORTITAS DE CHOCLO CARRETILLERAS
Served with jumbo squid ceviche. 41

CROCANTE DE LANGOSTINOS
Panko shrimp served with yellow chili pepper leche de tigre, avocado, corn and chalaquita. 41

ENSALADA DE LANGOSTINOS
Fresh mix of lettuces with crispy shrimp, hearts of palm, avocado, cherry tomato, crispy bacon, sweet potato strings and a touch of yellow chili pepper. All served with a sweet-and-sour sauce and a mustard vinaigrette that enhances every flavor. 41

POKE DE SALMÓN
Shari rice, mango, avocado, cancha, lettuce, cherry tomato, carrot, pickled cucumber (kiuri), salmon, fried wonton and our house acevichada sauce. 44

CEVICHES AND TIRADITOS

TIRADITOS

TRY THEM IN ONE, TWO OR THREE COLORS
Fish Tiraditos. A real culinary experience:

ROCOTO PEPPER, PARMESAN, OLIVE, TRADITIONAL, PESTO OR YELLOW CHILI PEPPER 52

CEVICHES

FISH
Fish, salt, lemon and hot peppers.
The star of our Peruvian cuisine! 54

MIXED
Our own fish and shellfish ceviche. 56

FISH AND OCTOPUS
Traditional fish ceviche but now with octopus slices too! 59

CONCHAS NEGRAS (Blood Clams)
10 Fresh and juicy blood clams with hints of coriander and lemon. 49

HOUSE SPECIALS

PUNTO AZUL (Fish or Shellfish)
Fish or mixed ceviche with a delicious rocoto pepper sauce. 57

CEVICHE ORIENTAL (Fish or Shellfish)
Fish and/or shellfish ceviche marinated with peruvian lemon, fusioned with oriental ingredients.
Fish 54/ Mixed 56

CEVICHE CRIOLLO (Fish or Shellfish)
Our traditional fish or mixed ceviche prepared with the old northern recipe.
Fish 54 / Mixed 56

CEVICHE AHUMADO
Wok flambé fish with yellow chili pepper sauce, grilled octopus, corn, glassed sweet potato and roasted avocado. 56

CRACKLINGS

ORIGINAL OR JALEA (with onions sarsa)
Crispy, hot and tasty, accompanied with fried yuca.

FISH 54 / MIXED 62 / SHRIMP 54
CALAMARI 61 / FISH AND CALAMARI 59
/ FISH AND SHRIMP 54 /

CAUSAS

FINE YELLOW POTATO DOUGH SEASONED WITH YELLOW CHILI PEPPER CREAM AND LEMON.

SHRIMP 38

FISH 37

DE PULPO AL OLIVO (Octopus)
With black olive sauce and mayonnaise. 46

DE PULPA DE CANGREJO (Crab)
Combined perfectly with our house mayonnaise. 46

CAUSA ESCABECHADA (Fish)
Pickled fish on top of causa dough, filled with fish and avocado. 44

CAUSA ACEVICHADA
Causa dough filled with avocado, acevichado sauce topped with fish dices and squid cracklings. 56

PASTA

SPAGHETTI AL PESTO ACRIOLLADO CON PESCADO APANADO (Fish)
Cooked basil sauce, parmesan cheese, olive oil and nuts served with breaded fish. 54

SPAGHETTI PESTO GENOVÉS
Traditional basil sauce with parmesan cheese, olive oil and nuts, served with shrimp. 49

FETTUCCINI A LA HUANCAÍNA
(Shrimp)
Fettuccini with our exquisite yellow chili pepper and cheese huancaína sauce and crispy panko shrimp. 54

FETTUCCINI A LA HUANCAÍNA CON LOMO SALTADO (Meat)
Juicy wok cooked steak dices crown our exquisite huancaína pasta. 59

SPAGHETTI A LO ALFREDO
Spaghetti with creamy ham and parmesan cheese house sauce. 44

RICE AND TACU TACUS

ARROZ CON MARISCOS (Shellfish)
Tomatoed rice with calamari, shrimp, octopus and sea snail. A unique flavour. 56

ARROZ CON LANGOSTINOS (Shrimps)
Rice wrapped with al dente shrimp and our founders secret ingredients. 54

ARROZ PUNTO AZUL (Calamari and Shrimp)
Coriander rice with creamy calamari, shrimp and octopus sauce. 56

CHAUFA DE PESCADO (Fish)
Wok sautéed rice with fish, green onions, ginger, bell pepper, egg omelet. 51

CHAUFA DE MARISCOS (Shellfish)
Wok sautéed rice with shellfish, green onions, ginger, bell pepper and egg omelet. 53

AEROPUERTO MONTADO (Fish)
Wok sautéed rice with chinese noodles and mung bean sprouts, topped with a juicy egg omelet accompanied with fish cracklings, sweet and sour sauce, sarza criolla and avocado. 54

RISOTTO A LA PARMESANA CON LANGOSTINOS O PESCADO
(Shrimp or Fish)
Creamy arborio rice with yellow pepper sauce.
Choose your side dish between:
White wine flambéed shrimps 54
Crispy panko fish. 52

TACU TACU ESPECIAL (Fish)
Our classic Tacu Tacu with crispy breaded fish. 56

TACU TACU EN SALSA A LO MACHO
(Shellfish)
Our classic Tacu Tacu with hot shellfish sauce. 64

TACU TACU CON LOMO SALTADO (Meat)
Juicy wok cooked steak dices crown our famous tradicional tacu tacu! 59

FISH

PESCADO PUNTO AZUL
Crispy breaded fish stuffed with ham and cheese. (Choose 2 sides: Rice, mashed potatoes or salad). 54

APANADO
Crispy breaded fish (Choose 2 sides: Rice, mashed potatoes or salad). 47

A LA PLANCHA
Grilled fish (Choose 2 sides: Rice, mashed potatoes or salad). 46

PESCADO A LO MACHO
Fried fish fillets with creamy shellfish sauce on top. 64

SOUP

SUDADO (Fish)
Fish cooked in tomatoed broth. 51

CHUPE DE PESCADO O LANGOSTINOS (Fish or Shrimp)
Fried fish fillets or juicy shrimp in our special broth with pumpkin, lima beans and queso fresco. A traditional peruvian coast dish!
FISH 53 / SHRIMP 53

PARIHUELA (Fish and Shellfish)
Fish and shellfish cooked in thick mussel broth. 57

VEGAN

CHAUFA DE CHAMPIÑONES
(Mushrooms)
Wok sauteed mushrooms with our capon recipe. 43

ARROZ CON CHAMPIÑONES
(Mushrooms)
Juicy sauteed mushrooms, accompany our traditional special rice. 43

RISOTTO DE CHAMPIÑONES
(Mushrooms)
Short-grain arborio rice, heavy cream, sautéed mushrooms, parmesan cheese and asparagus. 45

THE SPECIAL

LOMO SALTADO (Meat)
Juicy wok cooked steak dices with crispy yellow potatoes and white rice. 56

EXTRAS

SIDES OF:

- GLASSED SWEET POTATO 12
- CORN 7
- MASHED POTATOES 14
- RICE 7
- YUCA 12
- SALAD 14
- GARLIC BREAD 9

KIDS

MILANESA DE POLLO A LA NAPOLITANA (Chicken)
Napolitan chicken with tomato sauce, cheese and ham. Accompanied with alfredo or pesto short pasta. 41

DESSERTS

- MERENGADO DE CHIRIMOYA 27
- SUSPIRO LIMEÑO 27
- TORTA DE CHOCOLATE 27
- TRES LECHES 27
- CREMA VOLTEADA 27

DRINKS

AGUA SAN MATEO/ SAN LUIS
1/2 LT REGULAR / SPARKLING 9

COCA COLA
1/2 LT REGULAR / ZERO 10

INCA KOLA
1/2 LT REGULAR / ZERO 10

- CUZQUEÑA 16
- PILSEN 15
- ZATARA CRAFT BEER 19
- CHICHA PITCHER 26
- LEMONADE PITCHER 26
- PASSION FRUIT PITCHER 26

IN THIS ESTABLISHMENT TIPS ARE OPTIONAL

Punto Azul

S/

BEER

PILSEN 15	CUZQUEÑA MALTA 16
CUZQUEÑA 16	CORONA 18

PISCOS

	HOUSE	HUAMANÍ*	HUAMANÍ**	4 GALLOS**	PORTÓN**
PISCO SOUR Pisco, lemon juice, sugar syrup and egg whites.					
▪CLASSIC:	27	34	38	35	35
▪DOUBLE:	36	46	51	49	49
▪CATEDRAL:	47	56	62	57	58
CHILCANO CLÁSICO Pisco, lemon juice, angostura bitter and ginger ale.	25	34	38	34	34
CHILCANO ROSA Pisco and Pink Soda (Grapefruit).	28	36	41	36	36
PERUANÍSIMO Pisco, orange juice, purple corn, lemon juice and coconut cream.	28	36	41	36	36
PISCO PUNCH Pisco, pineapple juice, lemon juice and sugar syrup.	28	36	41	36	36
PISCO MULE Pisco and ginger beer.	29	36	41	36	36

MACERADOS 28

TRY THEM AS SOURS OR CHILCANOS!

LEMON GRASS / COCA / CINNAMON / GINGER

RAISINS / RASPBERRY / PASSION FRUIT

TYPES OF PISCO:

*ACHOLADO I ITALIA

QUEBRANTA I **MOSTO VERDE

CLASSICS

MOJITO
Rum, lemon grass, sugar, lemon and sparkling water. 25

PIÑA COLADA
Rum, coconut cream and pineapple juice. 27

DAIQUIRI FROZEN (LEMON / STRAWBERRY/ PEACH)
Rum, lemon, fruit and sugar. 27

LONG ISLAND ICE TEA
Rum, vodka, gin, tequila, triple sec and coke. 27

GIN TONIC
Vodka and tonic. 31

MARGARITA AZUL
Tequila, blue curacao and lemon juice. 25

NEGRONI
Gin, campari and red vermouth. 28

CAIPIRINHA
Cachaça, sugar and lemon. 25

LAGUNA AZUL
Vodka, blue curacao, sugar syrup, lemon and sparkling water. 25

MOCKTAILS

ROMERO APASIONADO 20
Passion fruit, rosemary syrup and soda.

EL MANTO DE LUISA 20
Goldenberry, lemongrass syrup, lemon and soda.

BASIL 321 20
Golden pineapple, basil, lemon verbena syrup, orange, lemon and soda.

GOOD GINGER 20
Strawberry, kion syrup, mint, lemon and soda.

SOFT DRINKS

REFRESHMENTS

WATER 9

SODA 10

LEMONADE GLASS 11 / PITCHER 26

VERBENA LEMONADE
GLASS 11 / PITCHER 26

CHICHA MORADA GLASS 11 / PITCHER 26

PASSION FRUIT GLASS 11 / PITCHER 26

FROZEN GLASS 13/ PITCHER 27
(CHICHA, LEMONADE, PASSION FRUIT)

HOT DRINKS

SIMPLE ESPRESSO 8

DOUBLE ESPRESSO 12

AMERICANO 8

CAPUCCINO 12

FIDELIA TEA 9