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. 31

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. 41

CEVICHE CROCANTE

Author: Heinz Acevedo | Local: Primavera

Crispy panko-coated ceviche-style fish bites, served with leche de tigre and guacamole. 56

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. 71

TIMBAL DE MARISCOS

Author: Mirella Garay
Local: Primavera

Short pasta covered in seafood sauce, gratinated with parmesan and mozzarella. 71

TIMBAL DE LANGOSTINOS

Authors: Vinancio Ynca and Kevin Vargas
Local: San Isidro

Short pasta, shrimp, bechamel, gratinated with parmesan and mozzarella. 56

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, cupuaçu, hibiscus flower and coconut cream. 39

Punto Azul

...“May the end of the day be just to enjoy”...

S/

STARTERS

CONCHITAS A LA PARMESANA
Scallops gratineed with parmesan cheese.
Twelve 66

PULPO AL OLIVO
Octopus cutted in thin slices seasoned with lemon and black olive sauce. 59

WANTAN DE PESCADO
Fish with sesame oil, wrapped in crispy wontons. 43

TORTITAS DE CHOCLO CARRETILLERAS
Served with jumbo squid ceviche. 42

CROCANTE DE LANGOSTINOS
Panko shrimp, yellow chili pepper leche de tigre, avocado, corn and chalaquita. 42.

CLÁSICOS CHICHARRONES
Crispy, hot and tasty, accompanied with fried yuca

·FISH	55
·MIXED	63
·SHRIMP	56
·CALAMARI	62
·PRAWN	83

ENTRÉES

CAUSA ESCABECHADA
Pickled fish on top of a traditional fine yellow potato dough, filled with fish and avocado. 46

CAUSA ACEVICHADA
Causa dough filled with avocado, acevichado sauce topped with fish dices and squid cracklings. 57

LECHE DE TIGRE
Fresh and irresistible “Ceviche juice”. The best way to start! 41

CEVICHE DE PESCADO
Fish, salt, lemon and hot peppers. The star of our Peruvian cuisine. 56

CEVICHE MIXTO
Our own fish and shellfish ceviche. 57

CEVICHE PUNTO AZUL
Fish or mixed ceviche with a delicious hot pepper sauce. 58

CEVICHE AHUMADO
Wok flambé fish with yellow chili pepper sauce, grilled octopus, corn, glassed sweet potato and roasted avocado. 57

TIRADITOS AL PUNTO
Fish Tiraditos. A real culinary experience: Rocoto pepper, parmesan, olive, traditional, pesto or yellow chili pepper. 53

TIRADITO NIKKEI
Laminated white tuna fillet covered with leche de tigre flavored with oriental touches, pieces of mango, kiuri and avocado. 39

MUCHAME DE BONITO
Cured white tuna fillet marinated in herb chimichurri. Enjoy it with avocado and tomato bites. 39

ENSALADA CAESAR
With Caesar dressing, croutons, chicken breast and bacon. 39

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

PULPO EMPARRILLADO
Grilled octopus served with potato and hot pepper salad. 78

TARTAR DE SALMÓN
Salmon and onions seasoned with oils and spices accompanied with avocado and served with garlic bread. 52

MAIN DISHES

LOMO SALTADO
Juicy wok flambé tenderloin pieces with a touch of peruvian pisco. 57

SU MAJESTAD EL ARROZ CON PATO
Poultry duck, with coriander rice, grandma´s secret. The perfect fusion of regional flavors. 74

PESCADO A LO MACHO
Fried fish served with shellfish, panca pepper and yellow chili pepper sauce. 64

SAUMON MAISON
Unilateral salmon with passion fruit reduction and andean salad. 69

ARROZ PUNTO AZUL
Coriander rice with creamy calamari, shrimp and octopus sauce. 57

ARROZ CON MARISCOS
Tomatoed rice with shrimp, octopus and sea snail. 57

CHAUFA DE MARISCOS
Wok sautéed rice with shellfish, green onions, ginger, bell pepper, egg omelet and soy sauce. 54

AEROPUERTO MONTADO (Fish)
Wok sautéed rice with chinese noodles and mung bean sprouts, topped with a juicy egg omelet acommpanied with fish cracklings, sweet and sour sauce, sarza criolla and avocado. 56

NUESTROS TACUS TACUS
Creamy and delicious mix of rice, beans and shellfish. 57

- **SPECIAL:** Rice and beans served with crispy breaded fish 57
- **WITH A LO MACHO SAUCE** 66
- **WITH SAUTED PRAWN** 75
- **WOK FLAMBÉ TENDERLOIN** 61

NUESTROS CHUPES
Cooked in its own broth with pumpkin, lima beans and queso fresco. A traditional peruvian dish!

- **FISH** 54
- **SHRIMP** 56
- **PRAWN** 75

PARIHUELA
Fish and shellfish cooked in thick mussel broth. 58

SUDADO
Fish cooked in tomatoed broth. 54

RISOTTO PUNTO AZUL
Creamy arborio rice cooked in calamari ink, shrimp, shellfish and fish bites. 66

RISOTTO A LA PARMESANA
Yellow chili pepper Risotto with “anticucho” shrimp and parmesan cheese. 56

RISOTTO DE CAMARONES
Risotto with creamy prawn sauce. 75

SPAGHETTI AL PESTO CON PESCADO APANADO
Cooked basil sauce, parmesan cheese, olive oil and nuts served with breaded fish. 56

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

SPAGHETTI FRUTOS DEL MAR
Traditional italian recipe, spaghetti with seafood. 63

FETTUCCINI A LA HUANCAÍNA
Fettuccini with our exquisite yellow chili pepper and cheese huancaína sauce and crispy panco shrimp. 56

FETTUCCINI A LA HUANCAÍNA CON LOMO SALTADO
Fettuccini with our exquisite yellow chili pepper and cheese huancaína sauce served with wok flambé tenderloin. 61

FETTUCCINI EN TINTA DE CALAMAR
Black handmade fettuccini with shrimp, shellfish and calamari. 56

AVO LANGOSTA
Lobster tails, fish and octopus slices ceviche with hints of sesame, olive oil and avocado. 89

THERMIDOR DEL PUNTO
Brandy and dijon mustard sautéed lobster, gratineed with parmesan cheese, served with mediterranean rice. 142

FETTUCCINI CON LANGOSTA
Aglio, olio pasta with flambé lobster. 57

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