



# CAUSA



GASTRONOMIA PERUANA

At Causa, we invite you to discover Peruvian gastronomy and all its wonderful variety.

We showcase 3 different styles of peruvian cuisine: CRIOLLO, NIKKEI, and CHIFA; through an ample selection of smaller plates and main courses intended to be shared family style.

From the smokiness of the Aji Panca marinade of anticuchos, to the outhwatering citrusy leche de tigre used in ceviches and tiraditos, our menu is inspired by the traditional food of Lima.

We hope you enjoy our slightly elevated take on the authentic, bold, bright flavors of Peru as presented by our Culinary Team."

# Criolla



Peruvian "Criolla" cuisine is a style born in the colonial era, from the fusion between European, African, and indigenous American cultures.

## LOS CEVICHES

### **Traditional Ceviche - 10**

Fresh White Fish, Lime, "Choclo" Corn, "Chulpi" Corn, Onions, Sweet Potato

### **"Leche de Tigre" - 12**

Octopus, Shrimp, Fish, Red Onion, "Choclo" and "Chulpi" Corn, Fish Cracklings

## LOS TIRADITOS

Sashimi Style Fish and Seafood, seasoned with "Leche de Tigre"

### **Classic Tiradito - 8**

Fresh White Fish, Classic "Leche de Tigre", "Aji Amarillo" Pepper, Onion, "Choclo" Corn

### **Pulpo al Olivo - 8**

Octopus, "Olivo"-Style Cream, Avocado, Capers

### **Tiradito Duo - 9**

Fresh White Fish, Octopus, "Leche de Tigre", Picadillo.

Green White Bean, Octopus, Lecho de Nigro, Preadamo,  
"Choclo" Corn

## **LA CAUSA**

Potato Puree, seasoned with "Aji Amarillo" Pepper paste,  
with a slightly acidic touch

## **El Trio - 8**

Chicken with Huancaína Sauce, Shrimp with Golf Sauce,  
Tuna with Spicy Mayo

## **LOS ANTICUCHOS**

"Aji Panka"-marinated skewers cooked on our "Robata" grill,  
served with Roasted Potatoes, Corn on the Cob and Chimichurri

## **Traditional Beef Heart Anticucho - 7**

**Chicken Anticucho - 6**

**Shrimp Anticucho - 8**

## **LA CROQUETA**

## **De Aji de Gallina - 5**

5 Chicken "Ají Amarillo" Croquettes

## *Main Courses*

Slow-Cooked stews with flavorful sauces. We seek to be the  
meeting point between the old taverns and those flavors of always.

## **SECO DE RES - 18**

Braised Beef, Cilantro, White Beans and "Criolla" Picadillo



with Onions, Cilantro, and Peppers

**PESCADO EN ESCABECHE - 18**

Fried Mahi Mahi Fillet, Vinegar marinade, "Aji Panka",  
Sweet Potato

**SARTÉN DE PATO - 18**

Green "Cilantro" Rice, Braised Duck, Carrot,  
Green Peas, Fried Egg

**TACU TACU DE PESCADO Y MARISCOS - 22**

Rice, White Fish, Shrimp, Fried Yuca,  
Clams with "Leche de Tigre"