

ENGLISH
MENU



CULTURA ES SABOR



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STARTERS

CAMARÓN PANKO

Breaded in Panko, accompanied by rocoto and tartar sauce.

\$13.900.-

CEVICHE CLÁSICO

Catch of the day, red onion, glazed sweet potato, corn, canchita (toasted Peruvian corn), rocoto and leche de tigre.

\$17.100.-

CEVICHE WITH AVOCADO

Classic accompanied with fresh avocado cubes.

\$17.600.-

CEVICHE MIXTO

Catch of the day, shrimp, leche de tigre, Peruvian corn and glazed sweet potato.

\$17.800.-

SOPITA DE POLLO

Classic Chicken Broth

\$11.800.-

TRILOGÍA ANKA

Chicharrón, Chicken Causa & Ceviche

\$19.800.-

SALADS

SHRIMP SALAD

Mixture of greens, breaded shrimp, grilled avocado, red onion, palm hearts and tomato with green dressing.

\$15.900.-

ANKA CESAR SALAD

Mixture of greens, crispy chicken, olive toasts, bacon with Caesar dressing with yellow pepper and spearmint

\$15.900.-

PLATOS DE FONDO

LOMO SALTADO

Wok cooked loin chunks with tomato, onion, cilantro, accompanied with papitas criollas and rice.

\$20.300.-

AJÍ DE GALLINA

Chicken breast in cream sauce of yellow pepper, egg, purple olives, accompanied with rice and cooked yucca.

\$18.200.-

PAILLARD DE LA CASA

Grilled paillard with chimichurri accompanied with browned potatoes with garlic and purple olives.

\$19.800.-

PESCADO DEL DÍA

Catch of the day, with butter accompanied with Chaufa rice.

\$19.200.-

TALLARÍN SALTADO

Classic noodles with tomato, onion, scallion smoked in wok and oyster sauce.

Loin **\$19.200**

Chicken **\$18.200**

Shrimp **\$19.200**

Vegetarian **\$16.800**

CHAUFA CREOLE

With egg omelette, green onion, ginger, sprout beans cooked in wok.

Loin **\$19.200**

Chicken **\$18.200**

Shrimp **\$19.200**

Vegetarian **\$16.800**



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EXTRAS

Mixed Greens \$5.400
Papitas Criollas \$6.500
Steamed White Rice \$5.900

CHILDREN'S MENU

CRISPY CHICKEN FILETS

With rice or "papitas criollas".

\$13.800.-

CHEESE BURGER

\$13.800.-

SANDWICHES

LOIN

Sautéed loin and alacena mayo.

\$14.200.-

DE LOMO LUÇO

Chunks of grilled loin and melted buttery cheese.

\$14.200.-

MECHADA PORTEÑA

Larded meat, melted cheese, avocado and Alacena mayonnaise.

\$13.800.-

HOUSE BURGER

Homemade hamburger, cheddar cheese, bacon, lettuce, fried egg, huancaína sauce and chifles

\$13.800.-

DE QUINOA

Quinoa burger, lettuce, tomato and stewed onion

\$13.800.-

ALLIED

Grilled ham and melted cheese.

\$13.800.-

DE POLLADA

Chicken in anticuchera sauce, avocado, olive sauce and criollita.

\$13.800

DESSERTS

CREMA VOLTEADA

\$7.000.-

FRUIT SALAD

\$7.000.-

PANNA COTTA OF THE HOUSE

\$7.200.-

ICE CREAM SELECTION

\$7.500.-

BREAKFAST

(hot beverage and juice included)

Americano

Fried eggs, bread and butter
\$12.750.-

Energy I

Bread, avocado and fresh cheese
\$12.750.-

Triple Clásico

Triple crumbs, ham, avocado, chicken and melted cheese
\$12.750.-

Energy II

Fruit and yoghurt
\$10.600.-

COFFEE

Espresso	\$ 4.000
Double Espresso	\$ 4.400
American	\$ 4.000
Italian Cappuccino	\$ 5.500
Coffee with Milk	\$ 5.500
Infusions	\$ 3.900
Chocolate	\$ 5.500

BEVERAGES

Machine Drink	\$ 4.400
Inca Kola	\$ 4.400
Mineral Water	\$ 3.600
Juice Pulp	\$ 6.000
Orange Juice	\$ 6.300
Lemonade	\$ 6.300
Special Lemonade	\$ 6.500
Chicha Morada	\$ 6.300

COCKTAILS

Sour Nacional	\$ 8.300
Cathedral Sour	\$ 9.400
Anka Sour	\$ 8.900
Catedral	\$ 9.990
Ramazzotti Spritz	\$ 9.100
Mango Sour	\$ 8.300
Mojito	\$ 8.300

SHORT DRINKS

Whisky	\$ 9.400
Whisky Premium	\$ 10.700
Pisco	\$ 7.800
Gin	\$ 8.800

WINES

Leyda Reserva CARMENERE 750 CC.	\$ 23.900
Leyda Reserva CHARDONNAY 750 CC.	\$ 23.900
Leyda Reserva PINOT NOIR 750 CC.	\$ 23.900
1865 CABERNET SAUVIGNON 750 CC.	\$ 37.900
Viña Mar BRUT 750 CC.	\$ 22.500

WINE BY THE GLASS

CABERNET SAUVIGNON	\$ 7.400
CARMENERE	\$ 7.400
SAUVIGNON BLANC	\$ 7.400
ESPUMANTE	\$ 7.400

DRAFT BEER

Austral Calafate	\$ 7.900
Austral Torres del Paine	\$ 7.900
Kuntsmann	\$ 7.900
Cristal	\$ 7.400
Michelada	\$ 2.900
Chelada	\$ 2.200

BEER BOTTLE

Heineken	\$ 6.900
Kunstmann	\$ 6.900
Austral	\$ 6.900
Coors	\$ 6.200