

The Tragaluz menu celebrates the
cultural diversity of Lima with
sophisticated cuisine that combines
global traditions and
contemporary techniques.



APPETIZERS & SHARED BITES

ANGUS TATAKI ^(1,4,6)	72
Striploin, ponzu, Amazonian citron, crispy olluco	45
GRILLED CHONTA SALAD ⁽¹²⁾	59
Guanciaie casero, chutney de loche, palta	
(V) CRISPY EGGPLANT ^(1,3,7,8,12)	52
Smoked cheese, bell peppers, crispy garlic	
(V) STRACCIATELLA ^(1,6,7,11)	75
Asparagus, garlic & chili honey	
SMOKED CEVICHE ^(3,4,9,13)	72
Catch of the day, zarandaja beans, corn fritter, yellow chili	
WHITE TIRADITO ^(4,8,9)	85
Catch of the day, Brazil nuts, codium seaweed	
PARACAS SCALLOPS ^(4,7,14)	65
Parmesan foam, trout roe	
JUMBO PRAWN (UNIT) ^(2,7)	56
Garlic, mochero chili, sake	
PACIFIC RAMEN ^(1,3,4,6,14)	135
Squid, guanciaie, poached egg	
RIVER PRAWNS TRADITIONAL SOUP ^(2,3,4,7,12,14)	55
"PORKTOPUS" ANTICUCHO ^(1,3,6,12,14)	
Octopus, pork, "chimiso", fermented chili	

THE CLASSICS

THESE DISHES CELEBRATE OUR 15-YEAR JOURNEY

TIRADITO NIKKEI ^(4,9,11)	62
BALSAMIC SCALLOPS ^(1,6,7,14)	94
TRADITIONAL "ARROZ CON PATO" ^(1,3,7)	125
SALTADO TRAGALUZ ^(1,3,7,12)	149
ANGUS SKIRT STEAK WITH CACIO PEPE ^(1,3,7)	

MAIN COURSES

BAVETTE PASTA (1,2,3,4,7,14)	87
Crab, shrimp, garlic	
(V) AGNOLOTTI (1,3,7,8)	72
Ricotta, macre squash, pumpkin seeds, huacatay	
BBQ RICE (1,2,3,4,7,9,14)	89
Octopus, sausage alioli	
(V) GREEN RISOTTO (7,9,12)	69
Garden vegetables, pumpkin seeds, caramelized onion	
SEAFOOD CAU CAU (2,4,7,9)	105
Catch of the day, potato millefeuille, prawns, vegetables	
CATCH OF THE DAY (1,3,4,7,9)	135
Beurre blanc, miso, chicha de jora, green pea rice	
DUCK MAGRET (1,3,4,6,9)	89
Miso, white chaufa, katsuobushi	
ANGUS ENTRECÔTE (500 GR) (7,10,12)	345
Pepper sauce, garlic potatos, salad	
BABY CHICKEN (1,3,5,6,7,8,10,11,12)	82
Oriental style anise sauce, bok choy	
LAMB SHANK (1,3,7,10,12,14)	145
Warm ceviche, yuzu, kimchi, creamy rice	



FOR YOUR INFORMATION

Some dishes and drinks may contain one or more of the 14 allergens designated by European Regulation No. 1169/2011:

(1) Cereals containing gluten	(6) Soy	(11) Sesame seeds
(2) Crustaceans	(7) Milk	(12) Sulphur dioxide and sulphites
(3) Eggs	(8) Nuts	(13) Lupin
(4) Fish	(9) Celery	(14) Mollusks
(5) Peanuts	(10) Mustard	(V) Vegetarian
		(VG) Vegan

Our commitment to sustainability is reflected in the sourcing of our products. Many of our ingredients - including fish, meats, produce, free-range eggs, and dairy - come from local suppliers. Our coffee and tea are organically certified and sourced through a fair trade association.