

SIETE  PUERTAS
Restaurant & Bar

APPETIZERS

Piqueo Regional. S/ 100

Fried fish and chicken chicharron, yuca, plantain chips and tacacho (mashed plantain balls).

7 Puertas Tapas Mix. S/ 50

Trio of causas* with panko shrimp tails.

Trio of tequeños. S/ 50

Tequeños filled with ham and cheese, aji de pollo*, and lomo saltado**

Mediterranean Crostini. S/ 25

Toasted bread with tomatoes, peppers, zucchini in tomato sauce, mozzarella, and basil.

Piqueo Sea and River. S/ 110

Cebiche, shrimp in spicy sauce, seafood rice, and fried fish chicharrón.

Marino Duo (For 2). S/70

Choose between cebiche, seafood rice, or fried fish chicharron.

Regional baskets. S/30

Chonta, regional chorizo, tacacho, plantain, cocona chili, and sachá culantro.

BBQ Wings. S/ 30

Glazed wings with house BBQ sauce, served with fries.

Yuquitas with huancaína sauce. S/ 25

Traditional fried yuca bites stuffed with cheese, served with creamy huancaína sauce.

Piqueo Criollo. S/ 115

Ceviche in rocoto sauce, lomo saltado, chicken causa, and aji de pollo.

Mix of causas. S/ 35

Cebiche-style causa, chicken causa, and shrimp tail causa.

Cebiche Chicken Wings. S/40

Wings tossed in our signature cebiche sauce.

Panko Shrimp Tails with Soy Sauce. S/40

Crispy panko shrimp tails with soy-based sauce.

CAUSAS AND CEBICHES

7 Puertas Amazonian Cebiche. S/40

Fresh fish pieces with amazonian ingredients.

Traditional Mixed Cebiche. S/ 50

Classic Mixed Cebiche with fish and seafood.

Leche de Tigre. S/ 25

Citrus-based marinade with fish pieces.

Shrimp Tails. S/ 40

Shrimp tails served over creamy potato mousse and chonta (heart of palm).

Classic Cebiche. S/ 35

Fresh fish with cebiche sauce and limo chili.

Tiradito in Cocona Sauce. S/ 40

Fish slices in regional cocona sauce with a touch of charapita chili.

Chicken Causa (*). S/ 30

Mashed potato seasoned with lime and yellow chili, filled with chicken and avocado.

Crab Causa (*). S/ 40

Mashed potato seasoned with lime and yellow chili, filled with crab and avocado.

Cebiche in Rocoto Sauce. S/ 40

Traditional ceviche with rocoto cream.

Limeña Tiradito. S/ 40

Classic tiradito in cebiche sauce.

Shrimp Causa (*). S/ 35

Mashed potato seasoned with lime and yellow chili, filled with shrimp and avocado.

(* Add Cebiche Sauce for + S/10

SOUPS AND CREAMS

Soup of the Day. S/ 20

Vegetable cream with croutons (broccoli, spinach, or asparagus).

Sopa a la minuta. S/ 20

Broth with beef base.

Shrimp Chupe. S/ 35

Creamy peruvian soup with shrimp, milk, potatoes, and egg lightly spiced with chili.

Criolla Soup. S/ 30

Flavorful beef and noodle soup with tomatoes, smoky chili, and a touch of milk, topped with a fried egg.

Chicken Soup. S/ 25

Comforting chicken broth with carrots, potatoes, and very thin noodles.

Corvina Chupe. S/ 40

Creamy peruvian soup with corvina fish, milk, potatoes, and egg lightly spiced with chili.

SANDWICHES

Chicken Sandwich. S/ 25

Chicken, mayonnaise, lettuce, with fries.

Cheese Burger. S/ 30

Beef burger (200g), double cheese, with fries.

7 Puertas Mixed Sandwich. S/ 25

Mix of ham, cheese, and Hungarian salami.

7 Puertas Burger. S/ 35

Beef burger (200g), double cheese, tacacho, pickles, onion rings, with fries.

Roast Beef Sandwich. S/ 30

Brioche bread with roast beef in its sauce.

Club Sandwich. S/ 40

Chicken, bacon, ham, cheese, fried egg, avocado, mayonnaise, tomato, and lettuce.

SALADS AND STARTERS

7 Puertas Chonta Salad. S/ 25

With shredded chonta (Amazonian heart of palm), with chicken, tomato and vinaigrette.

Spinach Salad with Seasonal Fruit. S/ 20

With dried fruits and honey mustard.

Roast Beef Salad. S/ 45

Mixed fresh greens with 7 Puertas-style roast beef.

Caesar Salad. S/ 25

Lettuce mix, crispy bacon, parmesan, grilled chicken, and garlic croutons.

Palta a la Reina. S/ 25

Stuffed Avocado with chicken salad, potatoes, carrots, and mayonnaise.

Papa a la Huancaína. S/ 20

Sliced boiled potatoes topped with a creamy, mildly spicy yellow chili sauce, garnished with egg and olive.

POULTRY

Chicken Milanese. S/ 35

Served with fries.

Ajír de pollo. S/ 30

Shredded chicken in a creamy, mildly spicy yellow chili sauce, served with rice and potato.

Chicken Chaufa. S/ 40

Fried rice sautéed with chicken pieces.

Chicken Brochettes. S/ 40

With boiled potato and corn.

Chicken in Passion Fruit Sauce. S/40

In sweet passion fruit sauce with garlic cocktail potatoes.

Chicken Mozzarella. S/ 40

In tomato sauce with melted mozzarella and sautéed vegetables.

MAIN DISHES

Chicken Chicharrón. S/ 40

Served with fries.

Grilled Chicken. S/ 40

Served with mixed salad.

Gordon Bleu with Mushrooms. S/ 45

Chicken breast stuffed with ham and cheese covered with mushroom cream.

FISH AND SEAFOOD

Fish Brochettes. S/ 40

With boiled potato and corn.

Steamed Fish. S/ 40

With rice.

Fish Meunière. S/ 45

In lemon, butter, and caper sauce, with garden rice.

Fish Chicharrón. S/ 40

With fried yuca or plantain chips.

Loreto-Style Fish. S/ 45

With chonta salad, yuca, and fried plantain.

Fish with Sesame Crust and Oriental Sauce. S/ 50

Oriental Stir fry.

Chorrillana-Style Fish. S/ 40

Fish in a tangy tomato and yellow chili sauce with onions, served with rice.

Corvina a lo macho. S/ 55

Corvina fillet topped with a spicy seafood sauce of shrimp, squid, and chili, served with rice.

Seafood Rice. S/45

Flavorful rice with shrimp, squid, and mussels in a mildly spicy yellow chili sauce.

MEATS

Grilled steak with fries. S/ 20

With chimichurri sauce.

Cecina con Tacacho. S/ 40

Regional smoked pork with tacacho.

Filet Mignon. S/ 50

In soft wine sauce with mushrooms.

Beef Strogonoff. S/ 50

With mushrooms, pickles, white sauce, cream, and rice.

Lomo Saltado. S/ 45

Stir-fried beef with tomatoes, onions, and yellow chili, served with fries and rice.

Mustard Pork Loin. S/ 40

With sautéed potatoes.

Tacu Tacu with Breaded Steak. S/ 40

Crispy patty of blended beans and rice, pan-fried and served with a breaded steak.

Tender beef in a three-pepper sauce. S/50

Served with oven-roasted potatoes.

Bistec a lo pobre. S/ 60

Hearty steak topped with a fried egg, served with fries, fried plantain, fried rice, and salad.

Lomo Saltado con Tacu Tacu. S/55

Traditional peruvian tacu tacu.

Roast Beef with Mashed Potato. S/ 45

With rice.

Regional Chaufa Rice. S/ 45

Amazonian style fried rice with smoked pork, fried plantain, and a hint of chili.

Beef Brochettes. S/ 50

Beef pieces with boiled potato and corn.

Pork Tenderloin with Bacon in Demi-Glace. S/ 57

Pork medallion wrapped in bacon with potato gratin.

PASTAS

Spaghetti Aglio e Olio. S/ 25

Classic Italian style.

Fettuccine Alfredo. S/ 35

In white sauce with ham and cheese.

Fettuccine Huancaína

with Lomo Saltado. S/ 50

Fusion of pasta and criolla flavor.

Spaghetti Bolognese. S/ 35

In tomato sauce with ground beef.

Ravioli Huancaína. S/ 35

With mushrooms and sautéed peppers.

Fettuccine in Cocona Sauce with Cecina. S/ 50

Italian-Amazonian fusion.

Fettuccine with Three Cheeses. S/ 35

With Edam, Emmental, and Parmesan.

Tallarín Saltado with Chicken. S/ 40

Stir-fried noodles with chicken, onions, tomatoes, and soy sauce, Peruvian-style.

Green Tallarines with Breaded Steak. S/ 50

With basil, spinach, cream, and Parmesan.

COCKTAILS

Capirinha. **S/ 20**
 Chilcano. **S/ 20**
 Orgasmo. **S/ 25**
 Machu Picchu. **S/ 25**
 Cosmopolitan. **S/ 25**
 Chuchuhuasi Sour. **S/ 30**
 Apple Martini. **S/ 30**
 7 Puertas Sour. **S/ 35**

Cuba Libre. **S/ 20**
 Chapito. **S/ 25**
 Mojito. **S/ 25**
 Piña Colada. **S/ 25**
 Algarrobina. **S/ 25**
 Siete Puertas Green. **S/ 25**
 Piscina. **S/ 35**
 Margarita. **S/ 25**
 (Classic, Blue, Passion Fruit).

Destornillador. **S/ 20**
 7 raíces Sour. **S/ 30**
 Pisco Sour. **S/ 30**
 Glass of Wine. **S/ 25**
 Gin Tonic. **S/ 30**
 Tequila Sunrise. **S/ 25**
 Old Fashioned. **S/ 35**

Pantera Rosa. **S/ 20**
 Negroni. **S/ 30**
 Daiquiri. **S/ 25**
 Gin Pink Tonic. **S/ 35**
 Amazonas 7P. **S/ 30**
 Aperol Spritz. **S/ 35**
 Laguna Azul. **S/ 30**

PARTY JUGS

Chapito Combo. **S/ 190**
 (Bottle of Capitán Morgan +
 orange juice + Coca-Cola)

Sangria (Pitcher). **S/ 50**

Chilcano Combo. **S/ 170**

FRAPPES

Oreo. **S/ 13**
 Capuccino. **S/ 12**

Strawberry. **S/ 15**
 Passion Fruit. **S/ 13**

MILKSHAKES

Oreo. **S/ 15**
 Vanilla. **S/ 15**

Strawberry. **S/ 18**
 Chocolate. **S/ 15**

JUICES

Pineapple. **S/ 12**
 Orange. **S/ 12**
 Fruit Blend
 Juice (3 fruits) **S/ 16**

Papaya. **S/ 12**
 Mixed Fruit Juice (2 fruits) **S/ 14**
 Special (fruit + milk). **S/ 18**

SOFT DRINKS

Pitcher of Camu Camu Drink. **S/ 20** Glass: **S/ 10**
 Pitcher of Passion Fruit. Drink. **S/ 20** *Frozen: **+S/ 2**

BEERS

Pilsen / Cristal / San Juan. **S/ 10**
 Beer Bucket. **S/ 55**

Cusqueña (Wi, Dorada, Negra). **S/ 12**
 Beer Bucket. **S/ 65**

Heineken / Stella Artois / Corona. **S/ 14**
 Beer Bucket. **S/ 75**

OTHERS

Inca Kola / Coca Cola. **S/ 8**
 Fanta / Sprite. **S/ 6**

Bottle of Water. **S/ 8**

COFFEE AND INFUSIONS

Americano. **S/ 8**

Espresso. **S/ 10**

Capuccino. **S/ 12**

Tea or infusion. **S/ 5**

DESSERTS

Passion Fruit Cheesecake. **S/ 15**

Lemon Pie. **S/ 15**

Pancake with Ice Cream. **S/ 18**

7 Puertas Cheesecake. **S/ 15**

Homemade Cake with nuts. **S/ 18**
 With Vanilla Ice Cream.

Pineapple and Chestnut Strudel. **S/ 18**
 With Vainilla Ice Cream.

Camu Camu Cheesecake. **S/ 15**

Pancake with dulce de leche. **S/ 18**

Chocolate Cake. **S/ 15**

Peruvian flan (Crema Volteada). **S/ 15**