



MAESTRA

Vida

PERUVIAN CUISINE

MENU



APPETIZERS

Causa (Kausay) – 100 SEK

Mashed potatoes mixed with lemon and chili, served with tuna or chicken.

Papa a la Huancaína – 110 SEK

Boiled sliced potatoes topped with a creamy sauce made of yellow chili, milk, crackers, salt, pepper, and blended cottage cheese.

Tamales – 100 SEK

Corn dough cooked with salt and pepper, filled with a piece of pork, olives, and a touch of chili.

Papa Rellena – 120 SEK

Fried mashed potato stuffed with minced meat, olives, raisins, onion, egg, salt, and pepper.

Salchipapas – 90 SEK

Fried sausage slices served with French fries.

Camote Frito – 90 SEK

Fried sweet potatoes.

Yuca Frita – 90 SEK

Fried cassava.

Ocopa – 120 SEK

Sauce made from traditional Peruvian herbs, cheese, crackers, milk, and peanuts.

Served with boiled potatoes, egg, and olives.

Anticuchos (special days) – 200 SEK

Grilled beef heart skewers marinated with Peruvian spices. Served with potatoes and sauce.



FISH & SEAFOOD

Ceviche de Pescado – 270 SEK

Fresh fish cubes marinated in lime juice, salt, pepper, and coriander.

Served with onions, sweet potato, corn, and crispy fried corn.

Arroz con Mariscos – 270 SEK

Rice with seafood, fresh coriander, and vegetables, flavored with homemade lobster stock.

Chupe de Pescado – 280 SEK

Hearty fish soup with fish fillets and shrimp, seasoned with homemade lobster and fish broth, coriander, and a splash of milk. Served with boiled sliced potatoes.

Jalea – 270 SEK

Fried fish pieces, squid, and mussels coated in flour.

Served with fried cassava, corn, and homemade sauce.

Parihuela – 280 SEK

Seafood soup with fish, flavored with homemade lobster stock and fish broth.

Served with onions, lime, and fresh coriander.

Pescado a la Chorrillana – 240 SEK

Fried fish with a traditional fish sauce.

Served with roasted potatoes and rice.

Mixtura Marina – 320 SEK

A combination of four classic Peruvian dishes on one plate – ceviche, jalea, seafood rice, and causa.

Choritos a la Chalaca – 280 SEK

Mussels marinated in lime juice, onions, diced tomatoes, and chili.

Sudado de Pescado – 240 SEK

Fish stew served with rice and boiled cassava.

Pescado a lo Macho – 280 SEK

Fried fish topped with lobster sauce, seafood, and vegetables.

Served with rice and roasted potatoes.

Chaufa de Mariscos – 280 SEK

Peruvian-style fried rice with seafood, soy sauce, egg, spring onion, and vegetables.



POULTRY

Pollo a la Brasa (1/4) (Fridays) – 200 SEK

Grilled chicken served with salad, cucumber, beets, and radishes.

Accompanied by five sauces: vinaigrette, mayonnaise, mustard, chimichurri, and huacatay.

Pollo Frito – 200 SEK

Crispy fried chicken served with rice, French fries, and salad.

Arroz con Pato – 280 SEK

Duck with rice, seasoned with coriander.

Arroz con Pollo – 240 SEK

Chicken with rice, coriander, and vegetables.

Arroz Chaufa – 240 SEK

Peruvian-style fried rice with chicken, soy sauce, egg, and vegetables.

Arroz Chaufa Especial – 270 SEK

Peruvian-style fried rice with chicken, shrimp, vegetables, egg, and soy sauce.

Carapulcra – 200 SEK

Traditional Andean stew made with dried potatoes, chicken, and pork, flavored with onion, pepper, and red chili.

Combinado – 280 SEK

A combination plate with Peruvian-style spaghetti in a red tomato sauce with chicken, traditional Peruvian stew (chanfainita), ceviche, and huancaína sauce.

Ronda Criolla – 320 SEK

A tasting platter featuring ceviche, traditional Peruvian stew, rice with chicken, Peruvian-style spaghetti in a red tomato sauce with chicken and bean stew with lamb.



MEAT

Lomo Saltado – 280 SEK

Beef sautéed with onions, tomatoes, soy sauce, and vinegar.
Served with rice and French fries.

Bistec a lo Pobre – 280 SEK

Grilled steak served with rice, French fries, fried egg, and fried plantain.

Seco de Cordero – 270 SEK

Lamb stew cooked with coriander.
Served with beans, rice, and onions.

Cau Cau – 240 SEK

Beef tripe stew with potatoes, garlic, carrots, and vegetables.
Served with rice.

Tallarín Saltado – 270 SEK

Stir-fried spaghetti with beef, onions, tomatoes, soy sauce, and coriander.

Tacu Tacu – 280 SEK

Peruvian-style rice and beans fried together.
Served with beef, fried egg, or Lomo Saltado.

Pachamanca (Last week of the month) – 200 SEK

Traditional Andean dish with lamb, pork, and chicken, cooked with potatoes, sweet potatoes, and broad beans.
Served with a sauce made from ají marisol, ají panca, ají huacatay, coriander, and parsley.

VEGETARIAN

Arroz Chaufa Vegetariano – 240 SEK

Peruvian-style fried rice with vegetables and egg.



DESSERTS

Alfajor

Cornstarch and flour cookies filled with dulce de leche (caramel cream).

Mil Hojas

Thin layers of pastry filled with dulce de leche.

Arroz de Leche

Traditional rice pudding made with milk, sugar, egg, and cream.

Torta de Chocolate

Chocolate cake.

DRINKS

Chicha Morada (475 ml) – 50 SEK

Traditional Peruvian purple corn drink.

Inca Kola (33 cl) – 40 SEK

Famous Peruvian soft drink.

Soft Drink (33 cl) – 30 SEK

Assorted sodas.

Coffee – 30 SEK

Tea – 20 SEK