

LIMA BISTRO

“A celebration of culture and cuisine, Lima Bistro brings the heart of Peru to the Caribbean. With fresh local ingredients and a touch of global flair, each dish is crafted to inspire connection, joy, and discovery”

COCKTAILS

Pisco Sour, Pisco, lime, egg white, simple syrup, angostura bitters	17
Maracuya Sour, Pisco, passion fruit, lime, egg whites, simple syrup, orange bitters	18
Chicha Sour, Pisco, chicha morada, lime, egg whites, simple syrup	18
Amaretto Sour, Amaretto, lime, egg whites, simple syrup	18
Mezcalinda, Mezcal, tamarind, pisco, spicy salt, lime	19
Flor de Lolilan, Vodka, campari, lime, passion fruit, hibiscus	17
El compadre, Gin, blueberry, lime, mint	16
Clarified Hennessy, Pisco, passion fruit, pineapple, lime	20
Bodega Boy, Clarified Bourbon, Licor 43, mango, lime, milk	20
El guayabero, Dark rum, campari guava, pineapple, lime	16
Smoked lemon smash, Bourbon, lemon, mint, simple syrup	18
Jasmine, Vodka, White Tea Jasmine, elderflower, lychee, lime	18
Invisible Negroni, Gin, Bianco vermouth, lemon, lime	17
Week Creation (<i>Limited Availability</i>)	MP

ZERO ALCOHOL

Heineken 0.0%	7
Raw Artisan Kombucha, Lemon Balm or Hibiscus	8 30
Cucumis Lavender or Cucumber	11
The Copenhagen Company Sparkling Tea Jasmine White or Sencha Green	15 68
Lemongrass, tonic, lime	13
Chicha Morada, purple corn Peruvian drink	12

LIQUID DESSERT

Tiramisu Martini, Amaretto, Baileys, Kahlua, Espresso, Cookies	18
Espresso Martini, Vodka, Kahlua, Licor 43, Espresso	21
Chocolate Martini, Vodka, Mozart Chocolate Liqueur, Kahlua, Amaretto	21
Lima's Carajillo, Tequila, Licor 43, Espresso	18

All prices in US Dollar.

APPETIZERS

Scallops , shoyu butter, chips, chives	18
Huancaína, jamon serrano, poached egg, potato, aioli truffle	19
Beef anticucho, potato, panka chili sauce	18
Octopus, potatoes, maíz, aji Amarillo, espuma de queso mantecoso	21
Tuna tartar, furikake, rocoto, vinegar fries	19
Ceviche of the day, cilantro, chili, sweet potato	19
Market ceviche, crispy calamari, rocoto leche de tigre, sweet potato	21
Tuna ceviche, passion fruit, onions, sesame, black quinoa	17
Crudo, fish, shrimp, pecans, avocado, chili, sesame, ginger, olive oil	18
Hamachi, avocado cream, truffle chili, cucumber	18
Scallops, grapes, cashew hummus, jalapeño, huacatay, chalaquita	19
Week creation (<i>Limited Availability</i>)	

VEGETABLES

Maitake mushroom, sweet potato, boondi, fennel, chili	18
Local greens , tomato, radish, parmesan, breadcrumbs, black garlic, vinaigrette	14
Grilled cauliflower al pastor, salsa verde, pineapple, chipotle	19
Celery root, quinoa, fungi porcini ,greens , vinaigrette	17

MAIN

Duck leg, Peruvian orange sauce, mofongo, pickled veggies	40
Porkchop cowboy style, aji panka BBQ, teriyaki cabbage, sweet potato	45
Short ribs, tucupi sauce, celery root ,mushroom escabeche ,spice vinaigrette	54
Lamb shank, polenta, tomato, gremolata	46
Branzino, Asian beurre blanc, pachikay, rice, caramelized turnip	49
Local Fish, aji Amarillo and miso butter, green pea & cilantro purée, spinach	39
Lomo saltado, onion, tomatoes, potato, rice	38
Flank steak, grilled romaine, black garlic Caesar, crispy onion, burned onion powder	45
Grilled Tuna steak, peppercorn crust, yakimeshi, shoyu butter, cucumber salad	38
Lobster, gnocchi, bisque sauce, corn, peas, fresh cheese, huacatay	49

SWEETS

Ponderacion, lucuma dulce de leche, vanilla ice cream	13
Crème caramel, crumble, vanilla ice cream	13
Chocolate mousse, fruits, earth, vanilla cream	13
Chirimoya panna cotta, orange, chocolate, honey	14
French Toast, condensed milk, honey, wild berries, vanilla ice cream	14
Passion fruit curd, arequipe, meringue, granita, mint	14

All prices in US Dollar.



LUNCH MENU

APPETIZERS

Ceviche of the day, cilantro, chili, sweet potato	19
Market Ceviche, rocoto cream, calamari fritti	21
Hong Kong Tuna, daikon, soy, pachikay	18
Grilled octopus, chimichurri, potatoes, mushrooms, corn	21
Calamari frito, Gochujang, tartar sauce	18
Fish Tiratido, jalapeño, grapes, chalaquita, avocado	17
Grilled scallops, manchego foam	18
Salad, grilled peaches, smoked chicken breast, goat cheese, pepitas, balsamic	17
Week Creation	20

MAINS

Lomo saltado, onions, tomatoes, potato fries, rice	38
Bibimbap, short rib, yakimeshi rice, cucumber, bok choy, mushroom	35
Local fish, nikkei, bok choy, green onions, white rice	37
Branzino, "Macho" shrimp sauce, white rice	39
Flank steak, béarnaise, rosemary potatoes	39
Arroz con pato	35
Main Special	20

SIDES

Broccolini, cashew hummus, gremolata, breadcrumbs	12
Rosemary and garlic potatoes	8
Bok choy, oyster sauce, crispy garlic	9
French fries	7
Grilled romaine, balck garlic, citroneta, crispy onions	12

SWEETS

Crème caramel	13
Chocolate mouse, lucuma ice cream, vanilla cream, cacao nibs	12
Lulo curd, piña & guava granita	13

Prices in USD / Gratuity is not included

Extra Potato Chips \$7.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase of foodborne illness, especially if you have certain medical conditions.

Service Charge of 18% will be added to parties of 7 or more .



DRINK MENU

ZERO ALCOHOL

Heineken 0.0%	7	
Raw Artisan Kombucha, Lemon Balm or Hibiscus	8	30
The Copenhagen Company Sparkling Tea Jasmine White or Sencha Green	15	68
Lemongrass, tonic, lime	13	
Cucumis Lavender or Cucumber	11	
Chicha Morada, purple corn Peruvian drink	12	
Virgin Mojito, lime, simple syrup, mint leaves, soda	12	
The Ceci, passion fruit, lime, simple syrup, mint leaves, soda	14	
Blue, blueberries, lime, soda	13	

BEER

LOCAL

Balashi	7
Chill	7
Magic Mango	7

IMPORTED

Corona	9
Heineken	9
Amstel Bright	9

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Maracuya Sour, Pisco, passion fruit, lime, egg white, simple syrup, orange bitters	18
Chicha Sour, Pisco, chicha morada, lime, egg whites, simple syrup	18
Mezcalinda, Mezcal, tamarind, pisco, spicy salt, lime	19
Classic Chilcano, Pisco, ginger ale, lime, angostura bitters	16
Flor de Lolilan, Vodka, campari, lime, passion fruit, hibiscus	17
El Compadre, Gin, blueberry, lime, mint	16
El Guayabero, Dark rum, campari, guava, pineapple, lime	16
Jasmine, Vodka, White Tea Jasmine, elderflower, lychee, lime	18

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