

BREAKFAST

Chicken and Peach Croissant 24.00

Ham and Cheese Croissant 25.00

Avocado and Poached Eggs Toasts 28.00

Eggs Benedict Toasts 36.00

Toasts with artisanal English ham topped with poached eggs covered with hollandaise sauce.

American Waffle 30.00

Peruvian Pork Sandwich (Chicharron) 30.00

Meaty fried pork and sweet potato topped with Creole Salsa (onion, yellow Peruvian chili and lime) served in ciabatta bread.



Avocado and Poached Eggs Toasts

Sofá Style Ham and Cheese 36.00

Crispy grilled artisan bread sandwich filled with Artisanal English ham, Emmental cheese, bacon and caramelized onion with a subtle touch of Dijon mustard.

Scrambled/Fried/Soft-Boiled Eggs

With mini bread or toast basket

With Huachana Sauce 27.00

With Bacon 25.00

With cheese 25.00

With Ham 23.00

Omelettes

With mini bread or toast basket

With ham or cheese or mushrooms or with spinach 29.00

Mini Bread or Toast Basket 12.00

With strawberry jam and butter.



Egg Benedict Toast



American Waffle

All prices are listed in soles and include taxes and legal charges

SANDWICHES

Served with fries

Capresse Divano

Mozzarella cheese, roasted tomatoes, basil leaves, olive oil and basil sauce. Served in whole bread.

29.00

Kum Lee

Grilled fillet, alfalfa sprouts, sesame oil and avocado. Served in ciabatta bread.

29.00

Chicken & Avocado In Pita Bread

Shredded chicken breast, mayonnaise and avocado slices, in whole wheat pita bread.

30.00

Lomazo

Delicious tenderloin sandwich with sautéed onions and melted mozzarella cheese. Served in ciabatta bread

38.00

Super Club Sofá

Shredded chicken breast, mozzarella and Edam cheese, baked tomato and creamy mushrooms.

46.00

Super Club Sándwich

Shredded chicken breast, Edam cheese, bacon, fried egg, ham, tomato and lettuce.

50.00

Super Club Sandwich



Without French Fries

Peruvian Pork Sandwich (Chicharrón)

30.00

Meaty fried pork and sweet potato topped with Creole Salsa (onion, yellow Peruvian chili and lime) served in ciabatta bread.

Sofá Style Ham and Cheese

36.00

Crispy grilled artisan bread sandwich filled with Artisanal English ham, Emmental cheese, bacon and caramelized onion with a subtle touch of Dijon mustard.

French Fries 300gr...s/14



Ham and Cheese Sandwich



Kum Lee

SMASH BURGERS



La Sofá Double Meat

Make it double meat + s/8

La Champi

36.00

Served with sautéed mushrooms and onions, and melted mozzarella cheese.

La Sofá

36.00

Served with crispy bacon, pickles, white onions, melted cheddar cheese, and our signature special sauce.

Sweet and Grill

36.00

Served with caramelized onions, melted cheddar, and a delicate touch of Dijon mustard.



Quesadillas

APPETIZERS

Wings

46.00

Choice: Buffalo wings or anticucheras or acevichadas or Asian style.

Wings Combo

78.00

6 of each: Buffalo wings, anticucheras, acevichadas and Asian style.



Wings Combo

Quesadillas

- Chicken
- Mixed
- Beef

36.00

37.00

38.00

Rollitos de Lomo

42.00

Crispy dough rolls stuffed with beef, onions and tomatoes sautéed in soy sauce. Served with huancaína sauce.

Creole Shrimps

42.00

Shrimps marinated in yellow chili sauce, flambéed with white wine, garlic confit, served with toast.

Tuna Tartar

38.00

Diced tuna in house dressing mounted on diced mango and avocado accompanied by fried corn tortillas.

Panko Shrimps

46.00

200g. Seasoned and coated with crispy panko.

ENTREES



Quiche Ratatouille with Chicken

Peruvian Corn Cake 28.00

Classic semi-sweet dices corn cake filled with beef, raisins and olives. Served with house salad

Quiche Ratatouille with Chicken 28.00

Savory quiche filled with chicken, eggplant, zucchini, bell pepper and tomatoes. Served with house salad.

Creole Soup Sofá 32.00

Shredded yellow potatoes, minced meat, angel hair noodles, fried egg, toast and yellow chilli.

Chicken Soup 30.00

Chicken breast dices, seasonal vegetables, angel hair noodles, oregano.



Peruvian Corn Cake

SALADS



Bali

Chicken Caesar 32.00

Romaine lettuce, croutons, bacon bits and parmesan cheese. Served with Caesar's classic dressing.

Caprichosa 36.00

Lettuce mix, spinach, artichokes, mushrooms, tomatoes, avocado, parmesan cheese and diced grilled chicken breast. Served with house vinaigrette..

Bali 38.00

Lettuce mix, arugula, sautéed shrimps, mango, cherry tomatoes, sauteed onion, avocado and black sesame seeds. Honey vinaigrette and mustard.



Cobb Salad

Tuna Poke Bowl 38.00

Quinoa topped with tuna dices, Chinese cucumber dices, mango, avocado and radish slices. Drizzled with acevichada sauce.

Cobb Salad 40.00

Chicken fillet accompanied by avocado dices, cherry tomato, bacon bits, crumble blue cheese, hard-boiled egg dices, grated cheddar cheese over lettuce mix. Order it with honey mustard vinaigrette or blue dressing.

If you have any allergies, it is very important to alert your waiter. We can recommend alternatives.

MAIN DISHES

Neapolitan Milanese

Argentinean style with our delicious house-made Napolitana sauce. Served with French fries..

40.00

Chicken Victoria

Bacon wrapped chicken medallions with pinach and cheese, covered with rosemary béchamel sauce. Served with two sides of your choice: mashed potatoes, sautéed vegetables with sage and dill, Tumbay potatoes, French fries, or rice.

45.00

Laura Salmon

Grilled salmon fillet covered with dill butter on a bed of leek fondue. Served with two sides of your choice: mashed potatoes, sautéed vegetables with sage and dill, Tumbay potatoes, French fries, or rice

56.00



Laura Salmon

If you have any allergies, it is very important to alert your waiter. We can recommend alternatives.



Beef tenderloin with Mushroom Sauce

Tacu Tacu con Lomo Saltado a lo Pobre 54.00

Beef tenderloin with Mushroom Sauce 60.00

With mashed potatoes and sautéed vegetables in sage and dill.

5 Pepper Tenderloin 60.00

240 gr. Five-Pepper steak. Served with two sides of your choice: mashed potatoes, sautéed vegetables with sage and dill, Tumbay potatoes, French fries, or rice.

Peruvian Lomo Saltado 62.00

Served with side of white rice.



Tacu Tacu con Lomo Saltado a lo Pobre

Lasagna Bolognese

Bolognese sauce, béchamel, mozzarella and parmesan cheese.

38.00

Alfredo Sauce Fettuccine

34.00

Bolognese Spaguetti

36.00

Fettuccine with Pesto Sauce and Beef Steak

45.00

Fettuccine in Huancaína Sauce with Lomo Saltado

54.00

Accompany your pasta with

Garlic bread

14.00

Special Garlic bread

17.00



Asian Pork with Shrimps

Surf N' Turf Spaghetti

60.00

Sauteed fine loin and shrimps wrapped in pasta with onion and tomato segments, quail eggs with touches of oyster sauce, soy sauce and sesame oil.

Chaufa Selvático

46.00

Chinese peruvian fried rice with amazonian cured ham, beef, green onions and soy sauce. Served with deep fried banana, topped with brittle wonton strips..

Asian Pork with Shrimps

52.00

Pork belly bathed in oriental sauce mounted on chaufa rice with shrimps.



Fettuccine in Huancaína Sauce with Lomo Saltado

Surf N' Turf Spaghetti



If you have any allergies, it is very important to alert your waiter. We can recommend alternatives.

DESSERTS

Carrot Cake

Carrot cake with chestnuts and walnuts, filled with our delicious cream cheese frosting.

19.00

Lemon Pie

21.00

Chocolate Cake

Irresistible!

21.00

Apple Crumble with Ice Cream

Baked apples with cinnamon, raisins and pecans over a crunchy crumble layer.

20.00



Brownie Cheesecake

Hot Brownie with Ice Cream

20.00

Delicious brownie with pecans and home-made fudge.

Strawberry, Elderberry or Passion Fruit Cheesecake

25.00

Brownie Cheesecake

25.00

Cheesecake with brownie bites and house-made fudge



Lemon Pie



Carrot Cake

WAFFLES

1/2 Porc. 1 Porc.

Natural

20.00 24.00

Served with maple syrup, honey or manjar blanco. Accompanied by butter and ice cream.

Clásico

21.00 26.00

Served with house-made fudge, caramelized pecans and almonds (praliné), wafer, strawberries and ice cream.

Apple

22.00 28.00

Apple compote, butterscotch, cinnamon honey and ice cream..

Chocolate

22.00 28.00

Chocolate waffles, raspberries, strawberries, pecans, almonds and ice cream.

Cheesecake Bites

28.00 34.00

Natural waffles, cheesecake bites, strawberries and strawberry coulis

Brownie Bites

20.00 24.00

Natural waffle with brownie bites and house-made fudge

Kids

24.00

Served with candy sprinkles (lentejitas dulces), ice cream and fudge.

Del Bosque

34.00

Natural and chocolate waffle, strawberries, raspberries, blueberries, elderberry sauce, house-made fudge and ice cream



Del Bosque



Cheesecake Bites



Brownie Bites

DRINKS

SPARKLINGS

| | |
|--|-------|
| Tropical Strawberry Strawberries, basil, sparkling water, and lemon. | 16.00 |
| Passion Flower Hibiscus, passion fruit, and sparkling water. | 16.00 |
| Wild Lemonade Spearmint and lemon with sparkling water. | 16.00 |
| Maracumango Passion fruit, mango, and sparkling water. | 16.00 |
| Hawaii Pineapple, lemongrass, and sparkling water. | 16.00 |

BEVERAGES

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|------------------------|-------|
| Iced Lemongrass | 11.00 |
| Lemonade | 10.00 |
| Chicha Morada | 10.00 |

SOFT DRINKS AND BOTTLED WATER

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|------------------------|------|
| Coca Cola | 7.00 |
| Inka Cola | 7.00 |
| Sprite | 7.00 |
| Sparkling water | 7.00 |
| Still water | 7.00 |

FRESH JUICES

Try it frozen! + S/ 2

| | |
|--|-------|
| Mixed fruit Papaya, pineapple and strawberry | 14.00 |
| Strawberry and Mango | 14.00 |
| Mango | 14.00 |
| Orange | 14.00 |
| Strawberry | 14.00 |
| Passion Fruit | 14.00 |
| Papaya | 14.00 |
| Pineapple | 14.00 |

FROZENS

| | |
|--------------------------|-------|
| Frozen Lemonade | 13.00 |
| Frozen Lemongrass | 13.00 |
| Frozen | 13.00 |



Sparkling Hawaii

COFFEE

| | |
|-------------------------------|-------|
| Almond Milk Cappuccino | 15.00 |
| Sofá Mokaccino | 14.00 |
| Sofá Cappuccino | 14.00 |
| Capuccino | 12.00 |
| Double Espresso | 12.00 |
| Espresso | 9.00 |
| Sofá Americano | 12.00 |
| Americano Latte | 12.00 |
| Americano | 9.00 |
| Double Macchiato | 13.00 |
| Macchiato | 10.00 |
| Latte | 12.00 |
| Cup of Almond Milk | 12.00 |

ICED COFFEE

| | |
|------------------------|-------|
| Iced Mokaccino* | 15.00 |
| Iced Caramel* | 15.00 |
| Iced Latte | 13.00 |
| Iced Americano | 11.00 |

*these drinks come pre-sweetened

INFUSIONS

| | |
|---|------|
| Natural | 8.00 |
| Black Tea / Chamomille / Anise / Lemongrass Hibiscus Tea | |

HOT CHOCOLATE

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|---------------------------|-------|
| Sofá Hot Chocolate | 18.00 |
|---------------------------|-------|



Iced Latte



Iced Mokaccino

COCKTAILS

SIGNATURE

Diva 26.00

"Finca Rotondo" Pisco, hibiscus syrup and essence, pineapple coulis, and lemon juice.

Trópico 28.00

"Sky" Vodka, Pisco, passion fruit and lemon juice, blueberries, strawberries and spearmint

Mamut 30.00

Fernet, red wine, Cassis liqueur, hibiscus syrup, egg white, and lemon juice.

Tinto de Verano 28.00

Wine based cocktail with a bold blend of fruits

Golden 26.00

«Sky» Vodka, Fernet, pineapple coulis and passion fruit juice.



Diva



Trópico



Mamut



Golden

WINES

Finca Rotondo Chardonnay

- Bottle 750 ML 85.00
- Glass 18.00

Finca Rotondo Sauvignon Blanc

- Bottle 750 ML 85.00
- Glass 18.00

Finca Rotondo Reserva Cabernet Sauvignon

- Bottle 750 ML 90.00
- Glass 20.00

Finca Rotondo Gran Reserva Isabel

- Bottle 750 ML 100.00
- Glass 22.00

CLASSICS

| | |
|--|-------|
| Pisco Sour Catedral | 34.00 |
| Pisco Sour | 30.00 |
| Traditional | 28.00 |
| Passion fruit / Passion fruit & mango | |
| Pisco Punch | 28.00 |
| Chilcanos | 28.00 |
| Traditional / Passion Fruit / Passion fruit with Mango | |
| Mojitos | 26.00 |
| Traditional / Passion fruit | |
| Piña Colada | 28.00 |
| Aperol Spritz | 29.00 |
| Negroni | 34.00 |
| Cuba Libre | 26.00 |
| Gin Tonic | 34.00 |



Pisco Punch

BEERS

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|------------------------|-------|
| Pilsen Callao | 14.00 |
| Stella Artois | 16.00 |
| Cusqueña Dorada | 14.00 |

ON THE ROCKS

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|----------------------------|-------|
| J.W. Etiqueta negra | 30.00 |
|----------------------------|-------|

APERITIFS

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|-----------------------|-------|
| Vermouth Rosso | 18.00 |
| Campari | 20.00 |



Passion Fruit & Mango Pisco Sour

Breakfast Specials

EVERY DAY FROM 8:00 A.M. TO 12:00 P.M.

Coffee: Americano, espresso, or macchiato Or
 Infusion: Tea, chamomile, anise or lemongrass
 Fruit juice: Orange, pineapple, or papaya

Upgrade your hot drink to a cappuccino, latte,
 or mokaccino for an additional **S/ 3.00**

Option 1 20.00

Croissant bread served with butter and jam
 + coffee or choice of infusion tea

Option 2 34.00

Two avocado toasts with scrambled eggs,
 served with coffee or infusion tea and choice
 of natural juice

Option 3 (Choose one) 36.00

Eggs (scrambled, fried, or soft-boiled), served
 with: Bacon or cheese or ham, or mushrooms.
 Mini bread basket or toasts. Served with coffee
 or infusion tea and choice of natural juice.

Combo for two 70.00

Pork chicharron, sweet potato, salsa criolla,
 2 breads, and 1 tamale. Served with 2 coffees
 or infusion tea and choice of 2 natural juices

EXECUTIVE Lunch

MONDAY TO FRIDAY FROM 12PM A 4PM

STARTER + MAIN COURSE + BEVERAGE

Select a starter: Garlic bread / Papa a la Huancaína
 Ocopa / House salad

- + **S/ 3** Additional Chicha or lemonade
- + **S/ 14** Glass of house wine
- + **S/ 10** Dessert of the day

Ají de Gallina 26.90

Arroz Norteño 26.90

Spaguetti Saltado Criollo con Pollo 28.90

Rice with Pork 31.90

Chicken with Mushrooms and Vegetables 31.90



☀️ Tea Time ☀️

MONDAY TO FRIDAY FROM 4:00 P.M. TO 7:00 P.M.
AVAILABLE EVERY DAY AT PATIO PANORAMA

Coffee: Americano, espresso, or macchiato
Infusion: Tea, chamomile, anise or lemongrass,

Option 1 35.00

Chicken & Peach Croissant + coffee or choice of infusion tea + brownie

Option 2 36.00

Chicken & Avocado In Pita Bread+ coffee or choice of infusion tea + brownie

Option 3 40.00

Petit platter (2 mini caprese, 2 mini chicken and peach, 2 mini egg and bacon croissants) + coffee or choice of infusion tea + brownie

***s/ 14 Pisco Sour**

***s/ 3 Upgrade your hot drink to a Cappuccino, Latte or Mokaccino**



☀️ Happy Hour ☀️

EVERY DAY FROM 12:00 P.M. UNTIL CLOSING TIME

Starting at 2 x s/32

Mojito

Traditional 32.00

Passion fruit 34.00

Piña Colada

34.00

Pisco Sour

34.00

Traditional / Passion fruit / Passion fruit with mango

Chilcano

36.00

Traditional / Passion fruit / Passion fruit with mango

Aperol Spritz

38.00

Tinto de Verano

42.00


Reference images only. No substitutions or modifications to ingredients or dish contents allowed.
Promotion subject to change without prior notice. Not valid in conjunction with other promotions.

Happy Hour: Not valid on holidays or public holidays. Both drinks must be of the same flavor. Valid for consumption on the restaurant.

All prices are listed in soles and include taxes and legal charges.