

At Misika Restaurant, every dish tells a story

Where history, nature, and creativity converge to honor Peru's extraordinary culinary legacy. Our menu blends ancestral Andean ingredients with global culinary techniques introduced over centuries by Spanish, Italian, and Japanese influences, creating a vibrant fusion of tradition and innovation.

Peru has rightfully earned its place on the world stage, repeatedly recognized as South America's Leading Culinary Destination.

At Misika Restaurant, we offer more than just a meal — we craft bold, fresh, and soulful dishes that invite you to connect, share, and immerse yourself in the diverse flavors of Peruvian cuisine.



CEVICHEs & TIRADITOS

Fish Tiradito with Rocoto (100g) \$360   

Catch of the Day, Red Chili Sauce, and Fresh Corn Chalaca Sauce

Tuna Tataki (120g) \$360 

Leche de Tigre, Creamy Avocado, and Soy Sauce

Octopus Tiradito (100g) \$310  

Avocado, Arugula, Kalamata Cream and Olive Dressing

Beetroot Tiradito \$280  

Olive Oil, Citrus Fruits, Apple, and Passion Fruit Dressing

Lima-Style Tiradito (160g) \$380  

Catch of the Day, Leche de Tigre, Sweet Potato, and Fresh Corn

Mushroom Ceviche \$280   

Mushrooms, Palm Hearts, Asparagus and Fresh Corn

Nikkei Ceviche (120g) \$380 

Tuna, Pineapple, Onion, Sesame Seeds Ponzu

LoBster Ceviche (350g) \$1,100   

Garlic Aioli, Leche De Tigre, Fresh CornSing

Carretilero Ceviche Rocoto \$380  

Catch of the Day, Shrimp, Octopus, Squid and Rocoto Pepper, Leche de Tigre

Aji Salmon Tiradito (100g) \$360    

Olive Oil, Avocado, Sweet Potato, and Yellow Chili Pepper Sauce

STARTERS & SALADS

Shrimp Salad (90g) \$310 

Crispy Shrimp, Mixed Greens, Edamame, Passion Fruit Dressing

Choritos a la Chalaca (200g) \$380  

Mussels, Onion, Fresh Corn, Tomato and Lemon

Gratinated Scallops (200g) \$380 

Marinated Scallops Gratinated with Grana Padano Parmesan Cheese

Lima-Style Causa \$340  

Potatoes and Yellow Chili Peppers, Crab Meat (50g), and Avocado

Quinoa Solterito Salad \$260  

Three Varieties of Quinoa, Olive Oil, Fresh Panela Cheese, Broad Beans Corn, and Kalamata Olives

Huancaína Potato \$340 

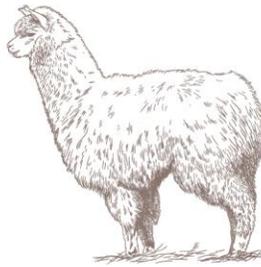
Native Potatoes, Fresh Cheese, Olives Quail Eggs

Cuzco Garden \$280  

Carrots, Pumpkin, Asparagus, Mixed Lettuce, Olive Oil

 Fish  Seafood  Vegan  Vegetarian  Gluten free  Spicy  Premium Culinary

Premium Culinary  20% Discount for All-Inclusive and Meal Plan. Prices in Mexican pesos and include taxes. Notice: Consuming raw or meats, poultry, seafood, shellfish undercooked, eggs, or unpasteurized milk may increase your risk of foodborne illness.



MAINS

Seafood Rice \$480 🍣 🌐
Seafood, Sticky Rice With Grana
Padano Cheese

Fresh Catch a la Diabla (200g) \$550 🐟 🍴 🌶️ 🌐
Catch of the day, shrimps, clams in
rocoto sauce with white rice

Duck Breast Rice (200g) \$620 🌐
Duck Breast and Cilantro Rice with
Huancaína Sauce

Seafood Jalea \$480 🍣 🌐
Deep Fried Shrimp, Octopus, Crispy
Squid, Sweet and Sour Passion Fruit
Sauce, and Radish Salad

Trujillo Salmon (200g) \$510 🐟
Grilled Asparagus, Sweet Potato,
Yellow Chili Sauce, and Citrus Fruits

Shrimps Chupe \$610 🍣 🌐
Corn, Fresh Panela Cheese, Green
Beans, Egg, and Shrimps Sauce

Lomo Saltado \$510
Angus Beef Fillet Wok Stir-fried
Vegetables, Golden Potatoes, and
White Rice

Pork Belly Chaufa \$440
Chifa-style Fried Rice, Pork Belly
Sesame Seeds, and Egg Tortilla

Chicken Aji \$410 🌶️
Shredded Chicken, Yellow Chili
Cream, And Parmesan Cheese with
White Rice

Lima New York \$1,250
Grilled New York Angus Steak
Chimichurri Sauce, Quinoa with
Cashews and Soy Sauce

Quinoa Andina \$350 🌐 🌱
Mix Of Chili Peppers And Cheeses
with Grilled Vegetables

Creole Lobster \$2,800 🐟 🌐 🍴
Lobster Tail With Yellow Chili Risotto
and Vegetable Chalaca

**Grilled Angus Prime Cowboy
Steak** \$2250 🍴
Fried Yuca, Chimichurri, and Rocoto
Cream, Grilled Vegetables

🐟 Fish 🍣 Seafood 🌐 Vegan 🌱 Vegetarian 🌐 Gluten free 🌶️ Spicy 🍴 Premium Culinary

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PERUVIAN ANTICUCHOS

Skewers are grilled over charcoal to achieve a perfect balance of smoky, tender and bold flavors—just like in the streets of Lima



From the Land

Andino \$350

Beef Fillet Marinated in Anticuchera Sauce, Native Potatoes, Baby Corn and Uchu Sauce

Chancho \$380

Korobuta Marinated in Anticuchera Sauce, Native Potatoes, Baby Corn and Uchu Sauce

Wallpa \$350

Chicken Wings Marinated In Anticuchera Sauce, Native Potatoes Baby Corn, And Uchu Sauce

Pachamama \$280

Mushrooms, Pumpkin, Peppers Onion, Fennel Salad, Native Potatoes, and Chimichurri

From the Sea

Octopus \$350

Fennel salad, native potato, and chimichurri

Shrimps \$350

Fennel Salad, Native Potatoes and Chimichurri

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