



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) \$380   
Catch of the Day, Red Chili Sauce, and
Fresh Corn Chalaca Sauce

Tuna Tataki (120g) \$380 
Leche de Tigre, Creamy Avocado, and
Soy Sauce

Octopus Tiradito (100g) \$330  
Avocado, Arugula, Kalamata Cream
and Olive Dressing

Beetroot Tiradito \$280  
Olive Oil, Citrus Fruits, Apple, and
Passion Fruit Dressing

Lima-Style Ceviche (160g) \$410  
Catch of the Day, Leche de Tigre, Sweet
Potato, and Fresh Corn

Mushroom Ceviche \$290   
Mushrooms, Palm Hearts, Asparagus
and Fresh Corn

Nikkei Ceviche (120g) \$410 
Tuna, Pineapple, Onion, Sesame Seeds
Ponzu

Lobster Ceviche (350g) \$1,350   
Garlic Aioli, Leche De Tigre, and Fresh
Corn

Carretillero Ceviche Rocoto \$460  
Catch of the Day, Shrimp, Octopus, Squid
and Rocoto Pepper, Leche de Tigre

Aji Salmon Tiradito (100g) \$380    
Olive Oil, Avocado, Sweet Potato, and
Yellow Chili Pepper Sauce

STARTERS & SALADS

Shrimp Salad (90g) \$360 
Crispy Shrimp, Mixed Greens,
Edamame, Passion Fruit Dressing

Choritos a la Chalaca (200g) \$420  
Mussels, Onion, Fresh Corn, Tomato
and Lemon

Gratinated Scallops (200g) \$480  
Marinated Scallops Gratinated with
Grana Padano Parmesan Cheese

Lima-Style Causa \$410  
Potatoes and Yellow Chili Peppers, Crab
Meat (50g) , and Avocado

Quinoa Solterito Salad \$310  
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 \$360  
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 \$560 🐠🌱

Seafood, Sticky Rice With Grana Padano Cheese

Fresh Catch a la Diabla (200g) \$640 🐠🔥🌱

Catch of the day, shrimps, clams in rocoto sauce with white rice

Duck Breast Rice (200g) \$660

Duck Breast and Cilantro Rice with Huancaína Sauce

Seafood Jalea \$540 🐠

Deep Fried Shrimp, Octopus, Crispy Squid, Sweet and Sour Passion Fruit Sauce, and Radish Salad

Trujillo Salmon (200g) \$610 🐟

Grilled Asparagus, Sweet Potato,

Yellow Chili Sauce, and Citrus Fruits 🐠🌱

Shrimps Chupe (120g) \$610

Corn, Fresh Panela Cheese, Green Beans, Egg, and Shrimps Sauce

Lomo Saltado (226g) \$680

Angus Beef Fillet Wok Stir-fried Vegetables, Golden Potatoes, and White Rice

Pork Belly Chaufa (120g) \$510

Chifa-style Fried Rice, Pork Belly Sesame Seeds, and Egg Tortilla

Chicken Aji (160g) \$510 🌶️

Shredded Chicken, Yellow Chili Cream, And Parmesan Cheese with White Rice

Lima New York (280g) \$1,450

Grilled New York Angus Steak Chimichurri Sauce, Quinoa with Cashews and Soy Sauce

Quinoa Andina \$380 🌱🌱

Mix Of Chili Peppers And Cheeses with Grilled Vegetables

Creole Lobster (350g) \$2,800 🐠🌱🌶️

Lobster Tail With Yellow Chili Risotto and Vegetable Chalaca

Grilled Angus Prime Cowboy Steak (510g) \$2,850 🌶️

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

Chanco (180g) \$510

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

Wallpa (180g) \$380

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

Pachamama \$320

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

From the Sea

Octopus (180g) \$410

Fennel salad, native potato, and chimichurri

Shrimps (160g) \$480

Fennel Salad, Native Potatoes and Chimichurri

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