

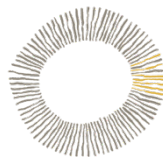


AT K!CHIC WE ARE CONSCIOUS ABOUT THE  
NUTRIENTS WE OFFER YOUR BODY

THIS IS WHY WE WORK WITH LOCAL FARMERS  
AND PRODUCERS TO OBTAIN THE FRESHEST AND  
HEALTHY INGREDIENTS THE AREA HAS TO OFFER

OUR MENU IS A PROPOSAL OF NEW  
SENSATIONS TO AWAKEN YOUR  
SENSES

WE INVITE YOU TO SLOW DOWN, FEEL THE  
MOMENT AND ENJOY OUR FOOD MADE WITH  
SOUL



## VEGETARIAN HOMEMADE

### APPETIZERS

TRADITIONAL CHEESE TEQUEÑOS  
STRIPS OF WHITE CHEESE WRAPPED IN PASTRY DOUGH AND  
FRIED. SERVED WITH GUACAMOLE  
s/. 32

ANDEAN GRAIN TEQUEÑOS  
FILLED WITH QUINOA, CHEESE AND CARAMELISED ONIONS.  
SERVED WITH GUACAMOLE  
s/. 35

CHICKPEA HUMMUS  
WITH HOMEMADE SEED BREAD  
s/. 27

BRUSCHETTAS X3  
ALL SERVED WITH OLIVE OIL

- I. CREAM CHEESE, TOMATO, FRESH ARUGULA AND DIJON  
MUSTARD
- II. CREAM CHEESE, AVOCADO, CARAMELISED TOMATOES,  
SUNFLOWER SEEDS
- III. HUMMUS, SPINACH, AVOCADO, CARAMELISED TOMATOES  
s/. 35

### STARTERS

CAUSA  
LAYERS OF SMASHED POTATOES WITH AVOCADO, QUINOA,  
BLACK OLIVES AND MAYONNAISE  
s/.50

KICHIC STUFFED AVOCADO  
AVOCADO STUFFED WITH GRILLED VEGGIES AND QUINOA  
s/.48

ZUCCHINI CARPACCIO  
FINELY SLICED ZUCCHINI IN A LIGHT LIME SAUCE, CAPERS,  
PARMESAN CHEESE AND AVOCADO CENTER  
s/. 45

BEET CARPACCIO  
FINELY SLICED BEET IN A LIGHT LEMON SAUCE, OLIVE OIL,  
ONIONS AND ARUGULA CENTER  
s/. 45

### SOUPS

SOUP OF THE DAY  
FRESHLY MADE VEGETABLE SOUP  
s/. 39

LA SERRANITA  
QUINOA, POTATOES, LOCHE PUMPKIN, CORN,  
BROCCOLI, LEEK, CARROT, CELERY, FRESH WHITE  
CHEESE, OREGANO AND COCONUT MILK  
s/. 52

### MAIN COURSE

WOK  
CRUNCHY VEGETABLES WITH COCONUT MILK CURRY,  
WITH A SIDE OF QUINOA OR BROWN RICE  
s/. 55

ARROZ CHAUFÁ  
BROWN RICE, QUINOA AND GRILLED VEGETABLES.  
SERVED WITH AN EGG TORTILLA AND PUMPKIN  
CROUTONS  
s/. 55

TRIGOTTO  
TANDEAN WHEAT IN PESTO SAUCE, SERVED WITH  
GLAZED TOMATOES AND SLICES OF GRANA PADANO  
PARMESAN CHEESE  
s/. 55

PALLARES TACU TACU  
LIMA BEANS AND BROWN RICE. SERVED WITH EGG  
FRIED PLANTAIN AND SPICY AJI SAUCE ON THE SIDE  
s/. 55



## HOMEMADE

### SALADS

#### POWER (OMEGA 3)

ASSORTED GREENS, AVOCADO, HARD-BOILED EGG,  
CARROTS, CAPERS, GOMASIO AND BROWN RICE  
s/. 50

#### LA LENTEJITA

LENTILS, FRESH GOAT CHEESE, TOMATO, SPINACH,  
AVOCADO, RED BELL PEPPER AND ROASTED  
ALMONDS  
s/. 50

#### GOURMET

ASSORTED GREENS, AVOCADO, CARAMELISED  
TOMATOES, SUNFLOWER SEEDS, DRIED BLACK OLIVES,  
CARAMELISED PECANS AND QUINOA  
s/. 50

#### SEASONAL SALAD

SEASONAL FRUIT, CHICKPEAS, TOMATOES, BLACK  
OLIVES, ONION, CUCUMBER AND ASSORTED GREENS  
s/. 50

#### PERUANITA

LETTUCE, AVOCADO, HARD-BOILED EGGS, CORN,  
BLACK OLIVES AND POTATO IN LIGHT HUANCAINA  
SAUCE  
s/. 50

### WRAPS

#### CRUNCHY

CRUNCHY MOZZARELLA, LETTUCE, AVOCADO,  
TOMATO. SERVED WITH HOMEMADE MAYONNAISE  
s/. 52

#### SPROUTS

AVOCADO, SPINACH, LETTUCE, HUMMUS, SPROUTS,  
FRESH WHITE CHEESE. SERVED WITH HOMEMADE  
MAYONNAISE  
s/. 52

### SANDWICHES

#### KICHIC

SPINACH, AVOCADO, CARAMELISED ONION,  
MUSTARD AND HUMMUS  
s/. 45

#### VEGGIE

PESTO, AVOCADO, SPINACH AND CHEESE  
s/. 45

#### CAPRESSE

TOMATO, PESTO AND MOZZARELLA  
s/. 45

#### HAM AND CHEESE

s/. 35

#### HAM AND CHEESE SPECIAL

HAM, CHEESE AND EGG  
s/. 40



## HOMEMADE

### PASTAS

#### RAVIOLES

FILLING OPTIONS:

ARTICHOKE AND RICOTTA  
PUMPKIN LOCHE WITH A MIX OF CHEESE  
s/. 75

SPAGHETTINI WITH BREASTED CHICKEN  
IN COCONUT MILK AND PARMESAN SAUCE  
s/. 75

SPAGHETTINI WITH SAUTEED PRAWNS  
WITH GARLIC AND PARSLEY IN OLIVE OIL AND  
COCONUT MILK  
s/. 75

SPAGHETTINI WITH SAUTEED CRAB  
WITH LEEKS, GARLIC, OLIVE OIL AND COCONUT MILK  
s/. 75

#### GNOCCHIS

HOMEMADE POTATO GNOCCHIS WITH PINK SAUCE  
s/. 75

#### ITALIAN SPAGHETTINI

SAUCE OPTIONS:

- A. HOMEMADE PESTO WITH FRESH BASIL
  - B. FRESH TOMATO
  - C. GHEE BUTTER, ROASTED ALMONDS AND PARSLEY
- s/. 65

GLUTEN FREE OPTION  
s/. 60

### PIZZAS

#### MYSTIC

BLACK OLIVES, ONION RINGS, BELL PEPPER,  
ZUCCHINI, MUSHROOMS  
s/. 55

#### MARGARACHA

MOZZARELLA CHEESE, TOMATO AND BASIL  
s/. 55

#### KICHIC

HUMMUS, MOZZARELLA CHEESE, SPINACH,  
FRESH BASIL, AVOCADO AND SUNDRIED TOMATOES  
s/. 55

#### BALANCE

MOZZARELLA CHEESE, ONIONS AND MUSHROOMS  
s/. 55

#### HAM AND CHEESE

s/. 55

OUR PIZZAS ARE MADE WITH HOMEMADE  
DOUGH, TOMATO SAUCE AND ARTISAN  
MOZZARELLA



# SEAFOOD BAR HOMEMADE

## APPETIZERS

CLASSIC CEVICHE  
WITH WHITE FISH  
s/. 75

CEVICHE MIXTO  
WHITE FISH, OCTOPUS AND SQUID MARINATED IN LEMON.  
SERVED WITH FRESH ONIONS  
s/. 75

KICHIC STYLES SCALLOPS  
GRATIN IN GHEE BUTTER, ONIONS AND WHITE WINE  
s/. 60

SHRIMP TEMPURA  
WITH SWEET AND SOUR SAUCE  
s/. 70

SQUID TEMPURA  
WITH SWEET AND SOUR SAUCE  
s/. 60

CLASSIC FISH CHICHARRON  
WITH FRIED YUCAS AND TARTAR SAUCE  
s/. 75

OLIVE OCTOPUS  
OCTOPUS SLICES WITH BLACK OLIVE SAUCE AND  
AVOCADO  
s/. 75

TIRADITO  
ASK FOR OUR TIRADITO OF THE DAY  
s/. 65

TIRADITO NIKKEI  
THIN SLICES OF TUNA WITH NIKKEI SAUCE, SWEET POTATO  
AND AVOCADO  
s/. 65

SHRIMP COCKTAIL  
WITH AVOCADO AND GOLF SAUCE  
s/. 65

TUNA AND AVOCADO TARTARE  
SERVED WITH CRUNCHY BISCUIT AND NORI SEAWEED  
s/. 65

TUNA SHRIMP CAUSA  
LAYERS OF SMASHED POTATOES WITH TUNA, SHRIMP,  
AVOCADO AND GOLF SAUCE  
s/. 75

KICHIC CEVICHE  
FRESH KICHIC STYLE TUNA CEVICHE IN COCONUT MILK  
SAUCE. SERVED WITH GRATED FRESH GINGER, CHIVES  
AND NORI SEAWEED  
s/. 75

GRILLED OCTOPUS  
SERVED WITH AVOCADO AND TOMATO TARTARE  
s/. 75

TUNA SALAD  
ASSORTED GREENS, SPROUTS, GREEN OLIVES, BROCCOLI,  
AVOCADO, CARAMELISED PECANS, TUNA LOIN IN SESAME  
SEED CRUST  
s/. 65

OCTOPUS CARPACCIO  
FINE LAYERS OF OCTOPUS IN LIGHT LEMON SAUCE,  
GARLIC, CAPERS AND AVOCADO  
s/. 75

APPETIZERS FOR 4  
SHRIMP TEMPURA  
SQUID TEMPURA  
KICHIC STYLE SCALLOPS  
s/. 220



## SEAFOOD BAR HOMEMADE

### MAIN COURSE

#### THAI TUNA LOIN

TUNA LOIN IN SESAME SEED CRUST, COCONUT MILK SAUCE, ORANGE CURRY AND LEMONGRASS. SERVED WITH CRUNCHY VEGGIES AND BROWN RICE  
s/. 70

#### TUNA LOMO SALTADO

SAUTEED TUNA LOIN SERVED WITH ROASTED POTATOES AND BROWN RICE  
s/. 75

#### FISH STEW

A CLASSIC SERVED WITH BROWN RICE  
s/. 75

#### GRILLED TUNA SKEWERS

WITH ONION, RED PEPPER AND ZUCCHINI. SERVED WITH ROASTED POTATOES  
s/. 70

#### SPICY SHRIMP RISOTTO

BROWN RICE IN CREAMY COCONUT MILK WITH A TOUCH OF OUR SPICY AJI AMARILLO  
s/. 75

#### CHARELA A LA MENIERE

FISH WITH NATIVE POTATOES IN BLACK BUTTER, GARLIC, PARSLEY AND CAPERS. SERVED WITH RICE OR FRESH SALAD  
s/. 75

#### CHARELA IN ANTICUCHO SAUCE

ON A BED OF HUMMUS AND LOCHE PUMPKIN. SERVED WITH A POTATO, QUINOA AND AVOCADO SALAD.  
s/. 75

#### SMOOTH RICE KICHIC STYLE

CILANTRO, FRESH TOMATOES, CORN AND SAUTEED SHRIMPS IN A RICE STEW  
s/. 75

#### GRILLED FISH

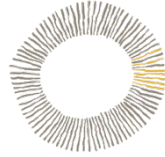
ON A BED OF QUINOTTO AND TOMATO CHIMICHURRI  
s/. 75

#### GRILLED SALMON

ON A BED OF SAUTEED SPINACH IN COCONUT MILK AND CURRY SAUCE. SERVED WITH BROWN RICE  
s/. 75

#### CATCH OF THE DAY FOR 2

(ORDER AT LEAST 6 HOURS IN ADVANCE)  
FRESH WHOLE GRILLED FISH. SERVED WITH ROASTED POTATOES AND AVOCADO TOMATO TARTARE OR FRESH SALAD  
s/. 120



## MEATS

### LOMO SALTADO

A PERUVIAN CLASSEC SERVED WITH NATIVE POTATOES AND  
RICE  
s/. 75

### PEPPER STEAK 180GR (APPROX)

ON A BED OF ASPARAGUS WITH ROASTED POTATOES. SERVED  
WITH FRESH SALAD OR RICE  
s/. 75

## BURGERS

I. KICHIC STYLE BURGER, LETTUCE, TOMATO, ONION  
TEMPURA  
s/. 60

II. KICHIC STYLE BURGER, CHEESE, LETTUCE, TOMATO,  
ONION TEMPURA  
s/. 65

III. KICHIC STYLE BURGER, CHEESE, BACON,  
TOMATO, LETTUCE  
s/. 70

IV. KICHIC STYLE BURGER, CHEESE, PINEAPPLE  
s/. 65

ALL OF OUR BURGERS COME WITH HOMEMADE BREAD AND FRIES



## DESSERTS HOMEMADE

### CHOCOLATE TRUFFLES

s/. 14

### CHOCOLATE NOUGAT

BASED ON ORGANIC BELGIAN CHOCOLATE (70% COCOA)  
SERVED WITH TRADITIONAL VANILLA ICE CREAM

s/. 45

### BELGIAN CHOCOLATE VOLCANO

s/. 45

### LEMON DELIGHT

s/. 45

### HOMEMADE ARTISAN ICE CREAM (2 SERVINGS)

ASK FOR THE FLAVORS OF THE DAY

s/. 30

### FIGS IN ORGANIC PANELA SYRUP ■

SERVED WITH TRADITIONAL VANILLA ICE CREAM

s/. 35

### FLAMBEA APPLES WITH CARAMEL AND MARAS SALT ■

SERVED WITH TRADITIONAL VANILLA ICE CREAM

s/. 35

### LUCUMA MOUSSE ■

CHOCOLATE GANACHE SERVED WITH CHANTILLY CREAM

s/. 45

### TRADITIONAL SUSPIRO A LA LIMEÑA ■

HOMEMADE MANJAR AND MERINGUE

s/. 45

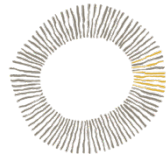
### CUSTARD APPLE SUSPIRO A LA LIMEÑA ■

HOMEMADE MANJAR AND MERINGUE WITH CUSTARD APPLE

s/. 55

■ GLUTEN FREE (WITHOUT VANILLA ICE CREAM)





## DRINKS

### WATER

REGULAR..... s/.14  
SPARKLING ..... s/.14

### LEMONADE

(½ LITER)

CLASSIC..... s/.16  
MINT..... s/.16  
MINT AND GINGER..... s/.16  
PASSION FRUIT..... s/.16

### JUICES

(½ LITER)

CALM (PINEAPPLE, CUCUMBER, MINT)..... s/.22  
STRAWBERRY AND BANANA..... s/.22  
PINEAPPLE AND GINGER..... s/.22  
SEASONAL FRUIT JUICE..... s/.22

### ICED TEA

(½ LITER)

ICED TEA..... s/.16

### COFFEE

ORGANIC

AMERICAN..... s/.16  
ESPRESSO..... s/.16  
MACCHIATTO..... s/.16  
LATTE..... s/.16  
CAPUCCINO..... s/.16  
DOUBLE ESPRESSO..... s/.16