

# EL PIPE

Bar & cocina

## CARNES

### CEVICHE

#### Salmon

- Fresh salmon & passion fruit ceviche -

#### Tuna

- Nikkei (Peruvian/Asian fusion) style,  
tuna ceviche -

#### Classic

- Fresh seabass & authentic  
Peruvian leche de tigre

#### Bife chorizo

- 200 gr. entrecote .....16,50

#### Bife ancho

- 300 gr. Rib eye.....24

#### Entrana

- 300 gr. skirt steak.....24

#### Lomo

- 200 gr. tenderloin.....26

#### Lechon

- 200 gr. Pork belly.....16

#### Salmon

- seared salmon.....14

#### Pulpo

- grilled pulpo.....17,50

#### Jardinero

- grilled pulpo.....17,50

### SIDES

Arroz huancaina

Polenta frien

Grilled beet salad

Stir fried veggies

SHARING IS CARING

# EL PIPE

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EMPANADAS

Chifles....6

Plantain chips & Avocado cream

Pan casera....4

Home made buns & chimichurri butter

Picada de cortas....12,50

Ham & sausages from Italy & Spain

Picada queso....12,50

Delicious cheese platter

Mendoza

Typical argentinian :

Meat, raisins, egg, and spice

Saltena

Typical argentinian :

Meat, raisins, egg, and spice

Veggie

Typical argentinian :

Meat, raisins, egg, and spice

## FINGERFOOD

Fill the table with little bites, and good stuff.

Or a little bite next to the cocktail. Or maybe as a side,  
you decide...

Yucca frita

- Nikkei style deepfried calamares....7,50

Patacones

- Nikkei style sticky & spicy chicken wings....7,50

Elote

Corn on the cob with butter & cheese....7,50

Nikkei wings

- Nikkei style sticky & spicy chicken wings....7,50

Calamares

- Nikkei style deepfried calamares....7,50

Pulgita pollo

- Homemade buns stuffed with chicken....8

Pulgita chivito

- Homemade buns with grilled roast, egg, bacon....8

Lomo saltado

- Typical stir fried Peruvian beef....10

Veggie saltado

- Typical stir fried Peruvian beef....10