

In Fiesta Chiclayo Gourmet, we are committed to the preservation of those species which make our cuisine so unique. We respect all fishing closed seasons. We do not use shrimps or black shells in our preparations.

Abre Bocas (unit)

"MARRAQUETA": A SMALL BREAD FROM MONSEFU CITY; stuffed with sausage from Ferreñafe city.

Grouper "Chicharrón" (Cracklings) in small French bread.

Crispy Pejerrey (Smelt fish) in small French bread

S/ 9.00

Grilled Veal Medallion Medium-well done, with mustard seeds

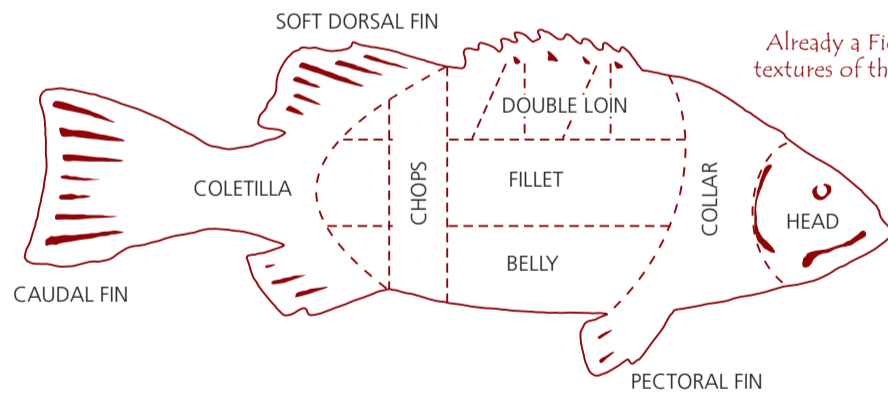
S/ 15.00

Catch of the Day

In Fiesta, the king of fish – the MERO MURIKE (Grouper Murike) – has always ruled! The Moches were aware of this. And now, other fine companions are here to complete this endless journey: Cachema, Cabrilla, Pirucho, Fortuno, Chita, Rinchin, Tramboyo, Lenguado (Sole) and corvina (Seabass-like fish).

- ⊗ ⊙ ⊙ **Classic Fiesta Cebiche, prepared at the momento**
 Mero Murike belly squares, pink onion, lemon, salt, Cerezo and Limo chilies. S/ 110.00
- Hot Cebiche**
 Medium rare, cooked over the natural hot coal. (Mero murike, yellow chili, coriander, Chinese onions, lemon, chichi de jora – fermented drink made of Peruvian corn – and salt. S/ 110.00
- Cebiche of Picantería**
 Cabrilla, Cachema or Fortuno de "pinta" fish, which means "artisanal fishery", served with fried corn seasoned with coriander, garlic, celery, chili Mochero and Rocoto, salt and finely sliced onions. We finish the dish with yuyo or cochayuyo seaweeds. S/ 110.00
- Chinguirito**
 The great Guitar fish from Sechura, Piura S/ 69.00
- Cebiche of the Moches**
 Mero Murike filletes – or another fish available – salt cured for an hour. Yellow Chili leche de tigre and crunchy corn. S/ 110.00
- Cebiche Asustado (Scared Cebiche)**
 Of octopus, sea snails and calamari heads. All steamed and ready in 30 seconds. S/ 79.00
- Lobster from Puerto Eten x 500 g.** Prepared at your choice (Ask your waiter) S/ 150.00
- Jumbo Lobster x 300 g.** Prepared at your choice (Ask your waiter) S/ 100.00
- Causa norteña (mashed potatoes pie deliciously seasoned with yellow chili and lemon)**
 Served with Mero Murike cuts (cured in salt, poached or crunchy) S/ 110.00
- ⊙ **Espesado**
 Of corn and coriander, served with Mero and turmeric rice. S/ 110.00
- ⊙ ⊙ **Steamed Mero Murike medallions, Northern style** S/ 110.00
- Arroz mojado (moist rice)**
 Served with Mero Murike, shrimps, calamari, octopus, scallops and sea snails S/ 110.00
- ⊙ **Mero Murike sauteed on the wok** S/ 110.00

Special Cuts FIESTA (Price by 1/2 kilo)



- Crunchy Mero Murike collar** S/ 130.00
 Already a Fiesta classic... Find the joy of all the different textures of this sumptuous fish – delightful fiber and jelly from its head, the fat, and its crunchy fins.
- Double loin** S/ 200.00
 For those seduced by the fish meat only...
- Belly** S/ 200.00
 Fatty fish meat and flavor... Lots of flavor!
- Tail** S/ 130.00
 For those who love the jelly and fat on the bone and tail cartilage.
- Chops or Medallion** S/ 200.00

The tortillas (Flat omelettes)

- Of dried Raya fish. A Fiesta classic S/ 59.00
- Of garlic duck. Wok sauteed duck medallions and crispy garlic S/ 100.00
- Of sea urchin from Moquegua. Served with seaweed. S/ 80.00
- From Pisco, Scallops and jumbo clams S/ 70.00
- Of veal tenderloin cubes S/ 100.00

Suitable dishes on the menu for

- ⊗ celiacs
- ⊙ diabetics
- ⊙ hypertensive

Ducks, Female ducks, Chickens, Hens, Pigeons

Our breed, from "Rancho del Conde". Purely organic.

Arroz con Pato 'Chiclayo Style' (instant preparation in a petit cast iron pot)	S/. 100.00
Fiesta style duck with 'Apatadito'- rice with green peas (instant preparation in a petit cast iron pot)	S/. 100.00
Creole style baked female duck, vegetables and steamy white rice. (1 or 1/2 serving)	S/. 270/170
Fried rice with roasted duck and Chinese vegetables	S/. 100.00
Creole style baked roasted hen (1 or 1/2 serving) Stewed, in chili and broth	S/. ASK ABOUT IT
Castilla pigeons Baked, served with red sauce noodles or with rice and vegetables.	S/. 59.00

Baby Goat

"Sangrecita" Guts of Baby Goat

"Chirimpico" of Baby Goat and "Loche" squash.
Seco (Traditional stew from Chiclayo) only meat.

S/. 49.00

Baby Goat in Fiesta "seco" sauce

Baked Baby Goat

Grilled Goat Ribs

S/. 100.00

Cattle, we only use veal (8 months)

Espesado

Made of Peruvian corn, served with the best part of the chuck, turmeric rice and Mero cebiche.

S/. 100.00

Veal tenderloin sauteed

Seco of Fiesta veal tenderloin

Veal tenderloin "A lo pobre"

Breaded tenderloin with tacu tacu (typical Peruvian preparation made of beans and rice)

"FIESTA" breaded tenderloin

S/. 100.00

Soups and Creams

Asparagus Cream, Loche squash cream, Garlic cream and "arracacha"

S/. 39.00

Side dishes

- ● • De la casa fresh salad – assorted lettuce, avocado, tomato confit, onion rings, olive oil vinaigrette and Sacha Inchi oil

S/. 35.00
- ● • Steamed vegetables, then cooked on the wok
Mushrooms, fresh asparagus tips, carrots, broccoli and green beans
 - Peruvian yellow potatoes, mashed with olives, scallions and extra virgin olive oil
 - White beans tacu tacu
 - Browned Duck Rice -rice only (Concolón: the crispy layer formed on the bottom of the rice pot)

S/. 29.00
- ⊗ ○ ● • Eggplant and Artichokes in Olive Oil

S/. 35.00

Suitable dishes on the menu for

⊗
celiacs

○
diabetics

●
hypertensive