

AVALON

RESTAURANT

◆ CHEF'S RECOMMENDATIONS ◆

Our signature dishes

GRILLED CORVINA
Grilled corvina fillet served with rice, crispy French fries and salad. 59

CORVINA SUDADO
Corvina fillet cooked with yellow chili pepper, chicha de jora and fish broth, served with cassava and rice. 55

CORVINA MILANESE
Crispy panko-crusted corvina fillet served with French fries, rice and salad. Served with French vinaigrette. 55

CEVICHE AVALON
Diced corvina fillet marinated and cured in leche de tigre, lime juice and local yellow chili paste, served with Peruvian corn and toasted corn. 59

CORVINA WITH PRAWN SAUCE
Corvina fillet served with a creamy yellow chili sauce and mixed seafood, accompanied by Peruvian corn and toasted corn. 59

GARLIC CORVINA
Grilled corvina fillet topped with a creamy garlic and béchamel sauce. Served with golden potatoes and rice. 55

LOMO FINO A LO POBRE
Flambéed pieces of beef tenderloin served with rice, French fries, fried plantain and a fried egg. 49

ARROZ PUERTO MALABRIGO
Creamy cilantro rice prepared with a traditional Peruvian seasoning, vegetables, prawns, squid, scallops, octopus and sea snail, served with salsa criolla. 49

PESTO FETTUCCINE WITH PANKO CORVINA
Al dente pasta in a green basil, spinach and Parmesan sauce, served with panko-crusted corvina fillet. 59

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◆ CORVINA & SEAFOOD ◆

From the sea straight to your table

CORVINA FLORENTINE
Corvina fillet au gratin with creamy spinach and Parmesan cheese, prepared in the classic Italian style. 55

CORVINA A LO MACHO
Grilled corvina fillet topped with mixed seafood and a creamy red chili sauce. Served with rice and golden potatoes. 55

LECHE DE TIGRE
Small pieces of corvina cured in lime juice and leche de tigre with onion and cilantro. Served with sweet potato, toasted corn and Peruvian corn, topped with three panko-crusted prawns. 39

CLASICC CEVICHE
Pieces of corvina cured in lime juice and traditional ceviche seasoning, flavored with cilantro and ají limo. Served with sweet potato, Peruvian corn and toasted corn. 59

MIXED CEVICHE
Pieces of corvina and mixed seafood cured in lime juice and traditional ceviche seasoning, flavored with cilantro and ají limo. Served with sweet potato, Peruvian corn and toasted corn. 65

CORVINA CHICHARRÓN
Home-style seasoned pieces of corvina, served with golden cassava, salsa criolla and lime. 59

CAUSA ACEVICHADA
Seasoned pressed potato with yellow chili pepper, filled with avocado and topped with corvina ceviche. 45

MOSTRITO MARINO
A combination of crispy mixed seafood chicharrón with fried cassava and wok-fried seafood chaufa rice. 63

MIXED CHICHARRÓN
Crispy pieces of fresh corvina marinated in house spices, battered and fried until golden. Served with fried cassava and salsa criolla. 65

CORVINA WITH SEAFOOD SAUCE
Corvina fillet served with a creamy yellow chili sauce and mixed seafood, accompanied by rice and golden potatoes. 59

SEAFOOD CHAUFA RICE
Mixed seafood sautéed and flambéed in a wok with rice, egg and vegetables. 55

CORVINA CHAUFA RICE
Crispy diced corvina wok-fried with rice and vegetables. 45

PICANTE DE MARISCOS
Fresh seafood in a creamy Peruvian chili sauce, served with white rice and golden potatoes. 55

CRISPY CAUSA WITH OCTOPUS IN OLIVE SAUCE
Pressed yellow potato medallion fried to form a crispy crust, served with smoked and flambéed octopus and topped with olive sauce. 59

ARROZ CON MARISCOS
Mixed seafood, vegetables and rice cooked with Peruvian chili seasoning and chicha de jora. Served with salsa criolla and topped with Parmesan cheese. 49

DUO MARINO
A combination of arroz con mariscos and corvina ceviche. 69

TACU TACU WITH SEAFOOD SAUCE
A mixture of rice and beans, crispy on the outside and creamy inside, served with mixed seafood in a creamy yellow chili sauce. 49

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◆ CHICKEN ◆

Juicy, golden and full of flavor

CHICKEN MILANESE
Panko-crusted chicken fillet served with rice, French fries and house salad. Served with classic vinaigrette. 36

CHICKEN CHICHARRÓN
Marinated chicken pieces fried until crispy, served with golden potatoes and tartar sauce. 36

GRILLED CHICKEN
Grilled chicken fillet served with rice, French fries and salad. Served with French vinaigrette. 32

CHICKEN PARMESAN
Chicken fillet with a cheese crust, cherry tomatoes, basil, Parmesan cheese and crispy bacon. 35

STIR-FRIED CHICKEN
Pieces of chicken sautéed and flambéed with vegetables, served with French fries and rice. 35

CHICKEN FLORENTINE
Grilled chicken fillet topped with a creamy spinach and béchamel sauce. Served with golden potatoes and rice. 35

CHICKEN CAUSA
Seasoned pressed potato with yellow chili pepper, filled with avocado and chicken, served with golf sauce. 19

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◆ FLAVORS OF PERU ◆

The best of Peruvian cuisine

LOMO FINO SALTADO
Pieces of beef tenderloin sautéed and flambéed with vegetables and soy sauce. Served with French fries and rice. 45

BEEF TENDERLOIN MEDALLION WITH MASHED POTATOES
Beef tenderloin medallion served with rustic mashed potatoes and rice. 45

AJI DE GALLINA
Traditional creamy yellow chili sauce with shredded chicken, served with potato, rice and olives. 29

PAPA A LA HUANCAÍNA
Potatoes topped with a creamy yellow chili and cheese sauce, served with hard-boiled egg and olives. 19

CABRITO NORTEÑO
Northern-style boneless goat cooked with local chili peppers, chicha de jora and traditional Peruvian seasoning, served with rice, beans and salsa criolla. 39

ARROZ CON PATO
Traditional northern Peruvian cilantro rice served with golden, Creole-style duck. 29

CAUSA TRILOGY
Three traditional causas: octopus with olive sauce, causa acevichada, and prawn causa with golf sauce. 49

CAUSA TRUJILLANA
Seasoned pressed potato with yellow chili pepper, served with fried pieces of corvina, topped with escabeche sauce, hard-boiled egg and olives. 39

TACU TACU MAR Y TIERRA
Rice and beans cooked together until crispy outside and creamy inside. Served with wok-sautéed and flambéed corvina, chicken tenderloin and prawns. 59

TACU TACU WITH LOMO FINO SALTADO
Rice and beans cooked together until crispy outside and creamy inside, served with wok-fried lomo saltado. 49

ARROZ A LA JARDINERA
Fluffy rice with fresh vegetables and home-style sautéed pork. 29

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◆ PASTA & PIZZA ◆

Dough, sauce and tradition

AMERICAN PIZZA
Delicious pizza with ham, mozzarella cheese, tomato sauce and oregano. 39

MARGHERITA PIZZA
Classic pizza with tomato sauce, mozzarella cheese and fresh basil. 39

HAWAIIAN PIZZA
A delicious combination of ham, tomato sauce, oregano, pineapple and mozzarella cheese. 39

DELFINES PIZZA
Pizza with tomato sauce, mozzarella cheese, slices of beef tenderloin, fresh onion and a special touch of pepperoni. 49

FETTUCCINE BOLOGNESE
Special ground beef cooked in tomato and vegetable sauce, served with al dente pasta. 35

FETTUCCINE ALFREDO
Al dente pasta and ham in a creamy white sauce with Parmesan cheese. 26

HUANCAÍNA FETTUCCINE WITH LOMO SALTADO
Sautéed and flambéed beef tenderloin with vegetables, served with fettuccine in a creamy yellow chili sauce. 45

PESTO FETTUCCINE WITH BEEF TENDERLOIN MEDALLION
Fettuccine in a creamy basil and cheese sauce, served with a grilled beef tenderloin medallion. 49

PESTO FETTUCCINE WITH CHICKEN MILANESE
Fettuccine in a creamy basil and cheese sauce, served with crispy chicken Milanese. 36

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◆ CHINESE PERUVIAN FUSION ◆

Asian inspiration in every dish

QUINOA CHAUFA WITH CHICKEN
Wok-fried quinoa with chicken, fresh vegetables and soy sauce, prepared Asian-style. 35

CHICKEN CHAUFA
Pieces of chicken breast with wok-fried rice and egg, soy sauce and spices. 26

SPECIAL CHAUFA RICE
Wok-fried rice with chicken, beef and pork, served with egg and vegetables. 36

STIR-FRIED NOODLES WITH CHICKEN
Wok-fried noodles with chicken, fresh vegetables and Asian-style sauce with a Peruvian touch. 29

STIR-FRIED NOODLES WITH PORK
Wok-fried noodles with pork, fresh vegetables and Asian-style sauce with a Peruvian touch. 29

STIR-FRIED NOODLES WITH BEEF TENDERLOIN
Wok-fried noodles with juicy beef tenderloin, fresh vegetables and Asian-style sauce with a Peruvian touch. 29

SPECIAL STIR-FRIED NOODLES
Wok-fried noodles with chicken, pork and beef tenderloin, served with fresh vegetables in an Asian-style sauce with a Peruvian touch. 39

CHIJAUKAY + CHAUFA RICE
Classic Chijaukay chicken in Asian-style sauce, served with wok-fried chaufa rice and crispy wonton strips. 29

TIPAKAY + CHAUFA RICE
Chicken in an Asian-style sweet-and-sour sauce, served with wok-fried chaufa rice and crispy wonton strips. 29

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◆ VEGETARIAN CUISINE ◆

Freshness, color and well-being

QUINOA CHAUFA WITHOUT CHICKEN
Wok-fried quinoa with fresh vegetables and Asian-style sauce, with extra egg. 25

EGGPLANT PARMESAN
Grilled eggplant slices with a cheese crust, tomato, basil and Parmesan cheese. Served with croutons and classic vinaigrette. 25

FOGÓN DE QUINUA
A mix of quinoa varieties sautéed and flambéed with wok-fried vegetables. 28

RICE WITH SAUTÉED VEGETABLES
Smoky wok-fried rice with a mix of flambéed vegetables. 25

SAUTÉED MUSHROOMS
Delicious mushrooms sautéed and seasoned in our house style. 24

LENTIL BURGER
Flavorful and nutritious homemade lentil burger. 19

QUINOA BURGER
Homemade quinoa burger served with fresh ingredients and vegetables. 25

MUSHROOM CEVICHE
Mushrooms marinated in delicious leche de tigre. 25

◆ SOUPS & SALADS ◆

FRESH SALAD
Lettuce, avocado, tomato, cucumber, carrot, red onion and peas. Served with classic vinaigrette. 19

CHICKEN CAESAR SALAD
Diced grilled chicken fillet, crispy bacon, lettuce, croutons and Parmesan cheese. Served with French vinaigrette. 29

CHICKEN DIET
Chicken fillet pieces cooked with vegetables, Peruvian potatoes and angel hair pasta. 24

SOPA CRIOLLA
Small pieces of beef cooked with yellow chili and ají panca. Served with Peruvian potatoes, fried egg and angel hair pasta. 25

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SNACKS

CLUB SANDWICH	26
CHICKEN SANDWICH	19
PAN CON CHICHARRÓN	15
HAM & CHEESE SANDWICH	15
GRILLED CHICKEN WINGS	28
CEVICHE-STYLE CHICKEN WINGS	28
BBQ WINGS	28
HAM & CHEESE TEQUEÑOS	24
DELFINES BURGER	25
CLASSIC BURGER	19

SIDE DISHES

WHITE RICE	9
BOILED SWEET POTATO	9
FRIED CASSAVA	9
FRENCH FRIES	9
GOLDEN POTATOES	9
FRIED PLANTAINS	9
MASHED POTATOES	9
BACON PORTION	9
FRIED EGG SUNNY-SIDE UP	6
SCRAMBLED EGGS	6
BOILED EGGS	6
CHICKEN FILLET PORTION	16
AVOCADO PORTION	9
BREAD PORTION	2
CHEESE PORTION	6

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BEVERAGES

SOFT DRINKS

COCA COLA 400ML	5
INCA KOLA 400ML	5
INCA KOLA 500ML	7
INCA KOLA ZERO 500ML	7
COCA COLA 500ML	7
COCA COLA ZERO 500ML	7
COCA COLA 1L	9
INKA COLA 1L	9
FANTA 192ML	3.5
SPRITE 192ML	3.5
INCA KOLA 192ML	3.5
COCA COLA 192ML	3.5
SPARKLING WATER 650ML	6
STILL WATER 650ML	6

BEER

HEINEKEN	10
PILSEN TRUJILLO 305	10
PILSEN CALLAO 305ML	10
CUSQUEÑA WHEAT 310ML	10
CUSQUEÑA GOLDEN 310ML	10
CUSQUEZA NEGRA 310ML	10
CORONA 330ML	12

HERBAL TEAS

ANISE	3
CHAMOMILE	3
TEA & CINNAMON	3

NATURAL JUICES

	JUG	GLASS
CLASSIC LEMONADE	19	9
FROZEN LEMONADE	22	–
CHERRY LEMONADE	26	–
ELECTRIC LEMONADE	26	–
PASSION FRUIT	19	9
CHICHA MORADA	19	9

COFFEE

AMERICANO	8
ESPRESSO	8
CAPPUCCINO	10
LATTE	12

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