



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/. 40

LA SERRANITA

QUINOA, POTATOES, LOCHE PUMPKIN, CORN,
BROCCOLI, LEEK, CARROT, CELERY, FRESH WHITE
CHEESE, OREGANO AND COCONUT MILK
s/. 45

MAIN COURSE

CRISPY VEGETABLES

CRUNCHY VEGETABLES THREADS WITH COCONUT
MILK CURRY, WITH A SIDE OF QUINOA OR BROWN
RICE
s/. 40

ARROZ CHAUFA

BROWN RICE, QUINOA AND GRILLED VEGETABLES.
SERVED WITH AN EGG TORTILLA
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 BANANA 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/. 45

LA LENTEJITA

LENTILS, FRESH GOAT CHEESE, TOMATO, SPINACH,
AVOCADO, RED BELL PEPPER AND ROASTED
ALMONDS
s/. 45

GOURMET

ASSORTED GREENS, AVOCADO, CAMELISED
TOMATOES, SUNFLOWER SEEDS, DRIED BLACK OLIVES,
CAMELISED PECANS AND QUINOA
s/. 45

SEASONAL SALAD

SEASONAL FRUIT, CHICKPEAS, TOMATOES, BLACK
OLIVES, ONION, CUCUMBER AND ASSORTED GREENS
s/. 45

PERUANITA

LETTUCE, AVOCADO, HARD-BOILED EGGS, CORN,
BLACK OLIVES AND POTATO IN LIGHT HUANCAINA
SAUCE
s/. 45

WRAPS

CRUNCHY

CRUNCHY MOZZARELLA, LETTUCE, AVOCADO,
TOMATO. SERVED WITH HOMEMADE MAYONNAISE
s/. 45

SPROUTS

AVOCADO, SPINACH, LETTUCE, HUMMUS, SPROUTS,
FRESH WHITE CHEESE. SERVED WITH HOMEMADE
MAYONNAISE
s/. 45

SANDWICHES

KICHIC

SPINACH, AVOCADO, CAMELISED ONION,
MUSTARD AND HUMMUS
s/. 40

VEGGIE

PESTO, AVOCADO, SPINACH AND CHEESE
s/. 40

CAPRESSE

TOMATO, PESTO AND MOZZARELLA
s/. 40

HAM AND CHEESE

s/. 35

HAM AND CHEESE SPECIAL

HAM, CHEESE AND EGG
s/. 40



HOMEMADE

PASTAS

RAVIOLES

FILLING OPTIONS:

1.- PUMPKIN LOCHE AND MACRE

2.- CORN ON CREAMY CORN
s/. 65

SPAGHETTINI WITH SAUTEED PRAWNS
WITH GARLIC AND PARSLEY IN OLIVE OIL AND
COCONUT MILK
s/. 70

ITALIAN SPAGHETTINI

SAUCE OPTIONS:

- 1.- HOMEMADE PESTO WITH FRESH BASIL.
- 2.- FRESH TOMATO.
- 3.- GHEE BUTTER, ROASTED ALMONDS AND PARSLEY.
- 4.- GLUTEN FREE OPTION.

s/. 50

PIZZAS

MYSTIC

BLACK OLIVES, ONION RINGS, BELL PEPPER,
ZUCCHINI, MOZZARELLA CHEESE AND TOMATO SAUCE

MARGARACHA

FRESH TOMATO, BASIL, MOZZARELLA CHEESE AND
TOMATO SAUCE

K!CHIC

HUMMUS, MOZZARELLA CHEESE, SPINACH,
FRESH BASIL, AVOCADO AND SUNDRIED TOMATOES

MIXED

HAM, MOZZARELLA CHEESE AND TOMATO SAUCE

Single: s/. 45
To share: s/. 65

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

SHRIMP TEMPURA
WITH SWEET AND SOUR SAUCE
s/. 65

CLASSIC FISH CHICHARRON
WITH FRIED YUCAS AND TARTAR SAUCE
s/. 65

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

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

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

KICHIC STYLE PARMESAN SCALLOPS
GRATIN IN PARMESAN CHEESE BUTTER
s/. 60



SEAFOOD BAR HOMEMADE

MAIN COURSE

THAI TUNA LOIN

TUNA LOIN IN SESAME SEED CRUST, ORANGE CURRY AND LEMONGRASS. SERVED WITH CRUNCHY VEGGIES AND BROWN RICE
s/. 75

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

WITH GRILLED VEGETABLES
. SERVED WITH ROASTED POTATOES AND/ OR RICE
s/. 75

SPICY SHRIMP RISOTTO

BROWN RICE IN CREAMY SAUCE 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. AVOCADO AND TOMATO TARTAR. SERVED WITH RICE OR FRESH SALAD
s/. 75

SMOOTH RICE KICHIC STYLE

CILANTRO, FRESH TOMATOES, CORN AND SAUTEED SHRIMPS IN A RICE STEW
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
I.- 500 GRS s/. 150
II.- 600 GRS- 1KG s/. 240

FISH FILLET WITH ORIENTAL RICE

SERVED WITH RICE WITH WOK VEGETABLES IN THE AROMA OF CURRY AND CHINESE CINNAMON
s/.75

CHARELA IN ANTICUCHO SAUCE

SERVED WITH POTATO COCKTAIL, ROASTED CORN AND AVOCADO TARTAR WITH TOMATO
s/. 75

PALLARES TACUTACU WITH SPICY SHRIMP RISOTTO

SERVED WITH FRIED BANANA
s/. 75



MEATS

LOMO SALTADO

A PERUVIAN CLASSEC SERVED WITH NATIVE POTATOES AND
RICE
s/. 95

PEPPER STEAK 180GR (APPROX)

ON A BED OF ROASTED POTATOES.
SERVED WITH BELL PEPPER AND RICE
s/. 95

BURGERS

I. ANGUS BURGER, LETTUCE, TOMATO, ONION
TEMPURA
s/. 60

I. ANGUS BURGER , CHEESE, LETTUCE, TOMATO, ONION
TEMPURA
s/. 60

III. ANGUS BURGER , CHEESE, BACON, TOMATO,
LETTUCE
s/. 60

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

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

KICHIC REGULAR.....	s/.14
KICHIC SPARKLING.....	s/.14
SAN PELLEGRINO 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
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COFFEE

ORGANIC

AMERICAN.....	s/.10
ESPRESSO.....	s/.10
MACCHIATTO.....	s/.16
LATTE.....	s/.16
CAPUCCINO.....	s/.16
DOUBLE ESPRESSO.....	s/.16