

Barletto

PARA TODOS TUS MOMENTOS

CLASSICS

Pollo (ciabatta) Chicken with mayonnaise, lettuce and tomato, served with Barletto's potatoes.	S/ 18
Butifarra (ciabatta) Country ham, creole sauce, lettuce and a touch of mustard.	S/ 19
Croissant Mixto (croissant) English ham and Edam cheese, served with Barletto's potatoes.	S/ 19
Croissant de Pollo (croissant) Shredded chicken with mayonnaise, celery and apple, served with Barletto's potatoes.	S/ 19
Lomito, Pollo y Durazno (ciabatta) Shredded chicken paired with smoked tenderloin, Edam cheese, and peaches in syrup.	S/ 21
Club Sandwich The classic one, served with Barletto's potatoes.	S/ 35
Mixto Completo English ham, Edam cheese and fried egg.	S/ 20
Mixto Caliente English ham and Edam cheese.	S/ 18







EGGS

Fried eggs, overdone, or hard-boiled	S/ 12
Scrambled	S/ 15
Omelette or scrambled made to order Three of your choice: <ul style="list-style-type: none">• English ham, smoked tenderloin, bacon, frankfruter.• Edam cheese, fresh cheese.• Mushrooms, tomato, white onion, spinach.	S/ 19
Shakshuka Barletto Skillet with tomatoes and chorizo, topped with eggs and cheese, served with our house-made toast.	S/ 25

ESPECIALS

Apaltado (pan campesino) Multigrain bread toast, served with avocado, tomato, olive oil and fried egg on top.	S/ 17
Asado de la Nona (ciabatta) Roast beef with salsa criolla, lettuce, and a touch of mustard.	S/ 24
Hamburguesa Barletto House special recipe served with Edam cheese, egg, lettuce, tomato, and caramelized onion; served with Barletto potatoes.	S/ 22
Lomito al Jugo (ciabatta) Juicy sautéed tenderloin served on a plate.	S/ 23
Los Jamones (ciabatta) English ham, smoked tenderloin, jamón del país, lettuce, tomato and criolla mayo.	S/ 19

TRIPLES

Triple de Pollo Classic shredded chicken with mayonnaise, avocado, and tomato	 S/ 12	 S/ 21
Triple de Durazno Peach, shredded chicken with mayonnaise and English ham.	 S/ 12	 S/ 21
Triple Clásico Traditional combination of avocado, egg, tomato, and mayo.	 S/ 9	 S/ 15

EMPANADAS

Empanada de Lomo Filled with lomo saltado.	S/ 12
Empanada de Carne Filled with meat and hard-boiled egg.	S/ 9.5
Empanada de Pollo Filled with chicken and hard-boiled egg.	S/ 9.5

CAFFÈ COLD OR HOT

Espresso	S/ 7
Americano	S/ 8
Capuccino	S/ 9
Capuccino with cream	S/ 10
Cortado	S/ 8
Coffee with milk	S/ 8
Chocolate	S/ 10
Infusion La Fidelia	S/ 8

JUICES

Strawberry, papaya, pineapple or orange	S/ 13
Granadilla	S/ 15
Assorted Papaya, pineapple, and strawberry	S/ 14
Especial Assorted fruit with honey, algarrobina, milk and egg.	S/ 14
Milkshake Ice cream of your choice with milk.	S/ 18

COLD DRINKS

Limonada Dos Hierbas Lemongrass and spearmint.	S/ 9
Del Rocio Lemongrass, orange juice and passion fruit juice.	S/ 9
Sol de Verano Goldenberry, camu camu, and ginger ale.	S/ 9
Micaela Jasmine tea, passion fruit and camu camu.	S/ 9
Iced Tea	S/ 8
Chicha Morada	S/ 8
Passion fruit	S/ 8
Lemonade	S/ 8
Frozen Lemonade or passion fruit	S/ 9

GONDOLAS

Gondola Gran Canal S/69
Bouchet wings in teriyaki sauce, gratinated mushrooms with chimichurri, mini burgers with quail egg, criollo rolls filled with ají de gallina, and Barletto's potatoes.

Gondola San Marcos S/55
Chicken anticuchero skewers over corn, cheese bolyucas with huancaína sauce, spicy wings, chicken montaditos, and Barletto's potatoes.



THE BARLETTO'S

SOUPS

Sopa Criolla S/30
Beef, spicy criollo dressing, milk, cabello de angel pasta, and croutons.

Thursday Sancochado S/32
Beef cooked for hours with traditional vegetables and salsa huancaína.

SALADS

Chicken Mustard (honey mustard) S/ 30
Lettuce mix, carrot, tomato, mushrooms, avocado, Edam cheese, and crispy chicken breast pieces.

Atún (vinagreta palo rosa) S/ 29
Canned tuna fillet, organic lettuce, egg, red onion, corn, fresh tomatoes, and avocado.

Del Huerto (vinagreta de sauco) S/ 29
Lettuce mix, chicken breast pieces, avocado, tomato, apple, egg, bacon, and caramelized raisins.

Campo Azul (salsa balsámica) S/ 29
Lettuce mix with grilled chicken breast, tomato, avocado, egg, crispy bacon, and pieces of blue cheese.

ENTREES

Tortilla Española S/ 13
With diced smoked chorizo, served alongside roasted bell peppers in olive oil.

Pastel de Acelga S/ 14
A house specialty.

Causa de Pollo S/ 15
The traditional causa limeña with avocado, egg, and mayonnaise.

Palta Rellena S/ 17
Our Fuerte avocado, filled with vegetables and chicken, topped with mayonnaise.

Ají de Gallina S/ 24
Criollísimo ají de pollo with pecans.

Lomo Saltado S/ 42
A true classic of fine tenderloin.

El Gran Arroz con Pollo S/ 32
Traditional rice with 1/4 chicken accompanied by potato in salsa huancaína and salsa criolla.

Asado de la Abuela S/ 35
Slow-cooked beef roast, old-fashioned style, served with mashed potatoes.

Tacu Tacu con Saltado de Lomo S/ 29
Tacu tacu of pallares accompanied by a stir-fry of fine tenderloin.

Pollo Saltado S/ 26
Classic chicken stir-fry.

Seco de Res S/ 27
Cooked for 4 hours with beans and rice.

Saltado Nikkei S/ 28
Sautéed chicken breast in an exquisite Nikkei sauce, with bell peppers, mushrooms, asparagus, holantao, cebolla china, and red onions.

Chaufa Barletto S/ 30
Our house-style Nikkei chaufa, topped with chicken milanese, egg, and plantain, with a spicy touch.

Chaufa Charapa S/ 35
Cecina, chicken and patacones chaufa.

Estofado a la Chiclayana S/ 27
Exquisite Chiclayo-style beef stew.

Tortillón de Pollo S/ 23
Chicken omelette over white vegetable chaufa, drizzled with Nikkei sauce.

SNACKS

Chicharrón de Pollo S/ 28
Super crispy chicken, marinated with our secret sauce.

Rollitos Criollos S/ 28
Filled with roast beef, lomito saltado, and ají de gallina; served with guacamole and rocoto cream.

Salchipapa Barletto S/ 25
Barletto potatoes sautéed with garlic, rocoto, frankfurter, chorizo, and egg.

Alitas Picantes S/ 35
Glazed in sweet and sour sauce with spicy chili, accompanied by lettuce in blue cheese dressing.

Papas a la diablo S/ 26
Sautéed with rocoto and chorizo, gratinated with cheddar and gouda, served with huacatay and rocoto creams.

PASTA

Lasagna a la bolognesa S/ 33
Meat, with bechamel sauce, bolognese, mozzarella, and parmesan cheese.

Fetuccini imperial S/ 32
Served with loin in salsa huancaína.

Fetuccini a lo Alfredo S/ 25
Classic, with English ham and Parmesan cheese.

Linguini al Pesto con Milanese S/ 34
With chicken milanese or beef (+ S/ 2).

Pasta Criolla S/ 21
Stir-fried spaghetti with chicken and vegetables. A true classic.

Fetuccini a la Bolognesa S/ 28
Served with a delicious combination of meat-based sauce, mushrooms, and cream.