



DESAYUNOS BREAKFAST

PRECIO
PRICE

DESAYUNO CONTINENTAL (café, jugo de fruta, dos panes, mantequilla y mermelada) CONTINENTAL BREAKFAST (coffee, fruit juice, sliced bread (2),butter, jam)	S/.15
DESAYUNO AMERICANO (café, jugo de fruta, dos panes, mantequilla, mermelada, huevo) AMERICAN BREAKFAST (coffee, fruit juice, sliced bread(2), butter, jam, eggs)	S/.20

SÁNDWICHES SANDWICHES

SÁNDWICH MIXTO HAM AND CHEESE SANDWICH & FRIES	S/.18
SÁNDWICH DE POLLO CHICKEN SANDWICH & FRIES	S/.20
HAMBURGUESA DE CARNE BURGER & FRIES	S/.25
SANDWICH TRIPLE TOMATO, EGG & AVOCADO SANDWICH & FRIES	S/.18
HAMBURGUESA ROYAL ROYAL BURGER & FRIES	S/.30



INFUSIONES HERBAL INFUSIONS

HIERBA LUISA LEMON VERBENA TEA	S/. 5
MANZANILLA CHAMOMILE TEA	S/. 5
ANIS ANISE TEA	S/. 5
TE TEA	S/. 5
TE VERDE GREEN TEA	S/. 5
CAFE COFFEE	S/. 5



ENTRADAS (A BASE DE MARISCOS)

SEAFOOD - BASED STARTERS

PRECIO
PRICE

TEQUEÑOS DE LANGOSTINOS TEQUEÑOS WITH SHRIMP (fried wonton dough stuffed with shrimps) (6 tequeños)	S/. 20
COCTEL DE LANGOSTINOS SHRIMP COCKTAIL WITH TARTAR SAUCE	S/. 25
CAUSA DE LANGOSTINO CAUSA DE LANGOSTINO (layered potato dish made with mashed yellow potatoes and stuffed with shrimp salad)	S/. 25
PALTA RELLENA DE LANGOSTINOS SHRIMP SALAD-STUFFED AVOCADO	S/. 25
LANGOSTINOS APANADOS BREADED SHRIPMS	S/. 30
ENSALADA DE MARISCOS SEAFOOD SALAD	S/. 30
PULPO AL OLIVO PULPO AL OLIVO (octopus with black olive sauce)	S/. 30
BROCHETAS DE LANGOSTINOS SHRIMP BROCHETTE	S/. 35
CHICHARRON MIXTO MIXED SEAFOOD CRACKLING	S/. 35
CHICHARRON DE CALAMAR CALAMARI CRACKLING	S/. 35
CHICHARRON DE LANGOSTINOS SHRIMP CRACKLING	S/. 40
CEVICHE MIXTO CEVICHE MXTO (seafood dish made with fresh raw fish, shrimps, fan shells cured in citrus juices with red aji limo chili pepper)	S/. 40



ENTRADAS (A BASE DE PESCADO)

FISH - BASED STARTERS

PRECIO
PRICE

CAUSA DE ATUN CAUSA DE ATUN (layered potato dish made with mashed yellow potatoes and stuffed with tuna salad)	S/. 20
LECHE DE TIGRE LECHE DE TIGRE (Tiger's milk: marine cocktail made with lime juice, fresh fish, sliced onions, red aji limo chili peppers, milk and fresh cilantro leaves)	S/. 20
TIRADITO A LO NATURAL TIRADITO A LO NATURAL (wafer-thin slices of raw fish with a light marinated with lime juice and various aji limo chili peppers)	S/. 30
TIRADITO EN CREMA DE ROCOTO TIRADITO EN CREMA DE ROCOTO (water-thin slices of raw fish marinated with a rocoto pepper sauce served with corn and sweet potatoes)	S/. 30
TIRADITO EN CREMA DE AJI AMARILLO TIRADITO EN CREMA DE AJI AMARILLO (water-thin slices of raw fish marinated with Aji Amarillo - yellow pepper sauce)	S/. 30
CHICHARRON DE PESCADO FISH CRACKLING	S/. 30
TIRADITO TRICOLOR TIRADITO TRICOLOR (water-thin slices of raw fish marinated with capers sauce)	S/. 30
CEVICHE DE LENGUADO CEVICHE DE LENGUADO (seafood dish made with fresh raw lenguado fish cured in citrus juices with red aji limo chili pepper served with sweet potatoes and onion)	S/. 35



ENTRADAS (A BASE DE POLLO) CHICKEN - BASED STARTERS

	PRECIO PRICE
CAUSA DE POLLO CAUSA DE POLLO (layered potato dish made with mashed yellow potatoes and stuffed with chicken salad)	S/. 20
PALTA RELLENA DE POLLO CHICKEN SALAD-STUFFED AVOCADO	S/. 20
CHICHARRON DE POLLO CHICKEN CRACKLING	S/. 25

ENTRADAS MIXTAS OTHER STARTERS

PATACONES PATACONES (twice-fried plantain slices)	S/. 15
TEQUEÑOS DE QUESO TEQUEÑOS WITH CHEESE (fried wonton dough stuffed with cheese) (6 tequeños)	S/. 15
SALCHIPAPAS SALCHIPAPA (sliced pan-fried sausages with French fries)	S/. 20
ENSALADA CAPRESE CAPRESE SALAD (tomato, mozzarella, basil)	S/. 20
ENSALADA FRESCA FRESH SALAD	S/. 20
PAPA A LA HUANCAINA PAPA A LA HUACAINA (boiled potatoes with spicy cheese sauce)	S/. 20
SALCHIPAPA ROYAL SALCHIPAPA ROYAL	S/. 25



SOPAS SOUPS

	PRECIO PRICE
DIETA DE POLLO CHICKEN SOUP	S/. 20
SUDADO DE PESCADO SUDADO DE PESCADO (steamed fish fillets with onions, tomatoes with a vinegar and paprika sauce, served with sweet potatoes)	S/. 30
CHUPE DE LANGOSTINOS O MARISCOS CHUPE DE LANGOSTINOS O MARISCOS (shrimp or seafood chowder with shrimp or seafood, aji chili pepper paste, rice, vegetables, milk and eggs)	S/. 40
PARIHUELA PARIHUELA (seafood soup made with fish fillets, seafood, tomato, onion with a vinegar and paprika sauce and cilantro)	S/. 40
SOPA A LA MINUTA SOUP MINUTE	S/. 20



SEGUNDOS (A BASE DE MARISCOS) SEAFOOD MAIN DISHES

	PRECIO PRICE
TORTILLA DE LANGOSTINO SHRIMP OMELETTE	S/. 30
MAJARISCO MAJARISCO (seafood dish made with seafood, green banana, rice with a vinegar and paprika sauce)	S/. 35
PAELLA AL OLIVO PAELLA AL OLMO (seafood rice dish with olives, broccoli, paprika pepper and peas)	S/. 35
SALTADO DE MARISCOS SALTADO DE MARISCOS (a stir fry dish served with rice that combines seafood with onions and tomatoes with a vinegar and paprika sauce)	S/. 40
ARROZ CON MARISCOS ARROZ CON MARISCOS (seafood rice with paprika pepper and peas with a vinegar and paprika sauce)	S/. 40
CHAUFA DE MARISCOS CHINESE SEAFOOD FRIED RICE	S/. 40
PICANTE DE MARISCOS PICANTE DE MARISCOS (seafood fry-stir dish made with olives, egg and potatoes served with rice)	S/. 40
PICANTE DE LANGOSTINOS PICANTE DE MARISCOS (shrimp fry-stir dish made with olives, egg and potatoes served with rice)	S/. 40
PESCADO A LO MACHO PESCADO A LO MACHO (spicy fish stew made with fish fillet, seafood and rice)	S/. 40
PESCADO ENROLLADO CON LANGOSTINO SHRIMPS STUFFED FISH ROLL SERVED WITH RICE	S/. 40



SEGUNDOS (A BASE DE PESCADOS) FISH MAIN DISHES

	PRECIO PRICE
PESCADO A LA CHORRILLANA PESCADO A LA CHORRILLANA (fish fillet with onions, tomatoes with a vinegar and paprika sauce)	S/. 35
PESCADO A LA PLANCHA CON ARROZ/PURE GRILLED FISH FILLET SERVED WITH WHITE RICE OR PURÉE	S/. 35
MILANESA DE PESCADO BREADED FISH FILLET SERVED WITH WHITE RICE AND SALAD	S/. 35
ESCABECHE DE PESCADO ESCABECHE DE PESCADO (fish fillet with onions, tomatoes, egg, olives with a vinegar and paprika sauce served with rice)	S/. 35
PESCADO EN SALSA DE ALCARRAPAS (Pescado, alcaparras, arroz) FISH FILLET WITH CAPERS SAUCE SERVED WITH WHITE RICE	S/. 35
PESCADO A LA MENIER FISH À LA MEUNIÈRE (fish fillet with meuniere sauce served with rice and potatoes)	S/. 35
PESCADO AL SILLAO FRIED FISH WITH SOY SAUCE SERVED WITH WHITE RICE	S/. 35
PESCADO AL AJO FISH FILLET WITH GARLIC SAUCE AND SERVED WITH RICE	S/. 35
PESCADO EN SALSA AGRIDULCE FISH FILLET WITH SWEET AND SOUR SAUCE SERVED WITH WHITE RICE	S/. 35
PESCADO EN SALSA DE CHAMPIÑONES FISH FILLET WITH MUSHROOM SAUCE SERVED WITH WHITE RICE	S/. 35
PESCADO A LAS FINAS HIERVAS FISH SERVED WITH FINE HERBS AND WHITE RICE	S/. 35
PESCADO A LA PIMIENTA FISH WITH PEPPER SAUCE SERVED WITH WHITE RICE	S/. 35
PESCADO A LA PARMESANA FISH FILLET WITH PARMESAN SAUCE SERVED WITH RICE	S/. 35
PESCADO AL VAPOR CON ENSALADA STEAMED FISH FILLET SERVED WITH SALAD	S/. 35



SEGUNDOS (POLLOS/ CARNES) CHICKEN MAIN DISHES AND MEAT MAIN DISHES

	PRECIO PRICE
NUGGETS/PAPAS FRITAS CHICKEN NUGGETS WITH FRIES	S/. 20
CHAUFA DE POLLO CHINESE CHICKEN FRIED RICE	S/. 25
POLLO A LA PLANCHA GRILLED CHICKEN FILLET SERVED WITH WHITE RICE AND SALAD	S/. 25
LASAGÑA A LA BOLOGÑESA LASAGNA BOLOGNESE	S/. 30
MILANESA DE POLLO BREADED CHICKEN FILLET SERVED WITH WHITE RICE AND SALAD	S/. 30
POLLO A LO POBRE POLLO A LO POBRE (poor man's chicken: grilled chicken fillet, fried potatoes, fried banana, fried eggs and white rice)	S/. 30
CORDON BLEU DE POLLO CON PURE CHICKEN CORDON BLEU SERVED WITH PURÉE	S/. 35
POLLO EN SALSA DE CHAMPIÑONES CHICKEN FILLET WITH MUSHROOM SAUCE SERVED WITH WHITE RICE	S/. 35
CHAUFA DE CARNE CHINESE BEEF FRIED RICE	S/. 35
LOMO A LO POBRE LOMO A LO POBRE (poor man's steak: grilled steak, fried potatoes, fried banana, fried eggs and white rice)	S/. 40



PASTAS PASTA

	PRECIO PRICE
SPAGUETI CON MANTEQUILLA SPAGHETTI WITH BUTTER SAUCE	S/. 20
SPAGUETI A LO ALFREDO FETTUCCINE ALFREDO	S/. 20
SPAGUETI AL AGLIO E OLIO SPAGHETTI AGLIO E OLIO (spaghetti with garlic and olive oil)	S/. 20
SPAGUETI A LA BOLOÑESA SPAGHETTI BOLOGNESE	S/. 25
SPAGUETI EN SALSA DE CHAMPIÑONES SPAGHETTI WITH MUSHROOMS SAUCE	S/. 25
SPAGUETI AL POMODORO CON LANGOSTINOS SPAGHETTI POMODORO WITH SHRIMP	S/. 35
SPAGUETI SALTADO CON POLLO SPAGHETTI WITH POLLO SALTADO (a stir fry dish that combines marinated strips of chicken with onions and tomatoes)	S/. 30
SPAGUETI EN SALSA DE MARISCOS SPAGUETTI WITH SEAFOOD SAUCE	S/. 35
SPAGUETI A LA HUANCAINA CON LOMO STEAK SPAGHETTI WITH HUANCAINA SAUCE	S/. 40
SPAGUETTI SALTADO CON LOMO SPAGHETTI WITH LOMO SALTADO (a stir fry dish that combines marinated strips of beef steak with onions and tomatoes)	S/. 40



PLATOS ESPECIALES SPECIAL MAIN DISHES

	PRECIO PRICE
RISOTO MAR Y TIERRA RISOTTO TERRA E MARE (Italian dish made with Arborio rice, shrimp, beef, cream and parmesan cheese)	S/. 40
FILETE DE LOMO FINO A LA PLANCHA EN REDUCCION DE VINO TINTO GRILLED STEAK WITH WINE REDUCTION SAUCE SERVED WITH RICE	S/. 40
FILETE DE LOMO FINO EN REDUCCIÓN DE VINO TINTO CON ARROZ A LA MILANESA BREADED CHICKEN FILLET WITH RED WINE SAUCE SERVED WITH WHITE RICE	S/. 40
CHUPE DE LANGOSTA CHUPE DE LANGOSTA (lobster chowder made with rice, carrots, peas, potatoes, egg and milk)	S/. 60
RONDA MARINA (Ceviche, arroz con mariscos, chicharon de calamar, pulpo al olivo, causa de atún) RONDA MARINA (MIXTURE OF SEAFOOD: ceviche, seafood rice, calamari crackling, octopus in olive sauce, and mashed yellow potatoes layers stuffed with tuna salad)	S/. 70
LANGOSTA A LA PARRILLA GRILLED LOBSTER SERVED COCKTAIL POTATOES	S/. 90
LANGOSTA A LA PLANCHA GRIDDLED LOBSTER SERVED WITH RICE AND SALAD	S/. 90



RECOMENDACIONES DEL CHEF CHEF'S RECOMENDATIONS

	PRECIO PRICE
CEVICHE AL ESTILO DEL CHEFF (1) Pescado, rocoto, cebolla, limón, leche y apio (2) Pescado, cebolla, culantro, leche y ají (3) Langostino, salsa de tomate y jugo de naranja. CHEF'S STYLE CEVICHE (1) seafood dish made with fresh raw fish, onion, rocoto pepper sauce, lemon, milk and celery (2) seafood dish made with raw fish, onion, coriander, milk and aji limo chili pepper (3) seafood dish made with shrimps, tomato sauce and orange juice	S/. 40
FILETE ENROLLADO CON LANGOSTINOS EN SALSA AMERICANA SHRIMPS STUFFED FISH ROLL WITH AMERICAN SAUCE	S/. 45
LANGOSTINOS AL AJI LANGOSTINOS AL AJI (shrimps with a garlic butter sauce)	S/. 40
CAUSA CEVICHADA CAUSA CEMCHADA (layered potato dish made with mashed yellow potatoes and stuffed with tuna salad & served ceviche at the top)	S/. 40
LOMO FINO EN REDUCCION DE VINO GRILLED STEAK WITH RED WINE REDUCTION SAUCE SERVED WITH WHITE RICE	S/. 45



POSTRES DESSERTS

	<u>PRECIO</u> <u>PRICE</u>
PANQUEQUES CON MANJAR BLANCO CREPES WITH DULCE DE LECHE	S/. 20
PANQUEQUES CON HELADOS Y MANJAR CREPES WITH ICE CREAM AND DULCE DE LECHE	S/. 25
COPA DE HELADO 2 BOLAS 2 SCOOPS ICE CREAM	S/. 20



BEBIDAS BEVERAGES

	<u>PRECIO</u> <u>PRICE</u>
AGUA WATER	S/. 5
GASEOSA SOFT DRINK	S/. 6
CERVEZA BEER	S/. 10
CERVEZA CORONA CORONA EXTRA BEER	S/. 10
RED BULL RED BULL	S/. 10

BEBIDAS BEVERAGE PITCHERS

JARRA DE LIMONADA LEMONADE	1/2 Lt. S/ 10 / 1 Lt. S/ 15
JARRA DE CHICHA CHICHA (beverage made from purple corn, pineapple, cinnamon, cloves and lemon juice)	1/2 Lt. S/ 10 / 1 Lt. S/ 15
JARRA DE LIMONADA FROZEN FROZEN LEMONADE	S/ 15
JARRA DE PIÑA FROZEN FROZEN PINEAPPLE JUICE	S/ 15
JARRA DE FRESA FROZEN FROZEN STRAWBERRY JUICE	S/ 15



VINOS WINE

	<u>PRECIO</u> <u>PRICE</u>
BOTELLA DE VINO BLANCO BOTTLE OF WHITE WINE (Queirolo)	S/. 45
BOTELLA DE VINO TINTO BOTTLE OF RED WINE (Queirolo)	S/. 45

TRAGOS COCKTAILS

CUBA LIBRE CUBA LIBRE	S/. 17
DAIKIRI DE DURAZNO O PIÑA DAIQUIRI (PEACH OR PINEAPPLE)	S/. 17
MARACUYA SOUR MARACUYA SOUR (Pisco based cocktail with passion fruit juice, syrup, ice, egg white, and Angostura bitters)	S/. 17
PIÑA COLADA PIÑA COLADA	S/. 17
PISCO SOUR PISCO SOUR (Pisco based cocktail with freshly squeezed lime juice, syrup, ice, egg white, and Angostura bitters)	S/. 17
VODKA DE MARACUYA Passion fruit vodka (Vodka based cocktail with passion fruit juice, sugar and ice)	S/. 17
COCTEL DE ALGARROBINA ALGARROBINA (Pisco based cocktail with algarrobina syrup, evaporated milk, egg yolk, ground cinnamon and ice)	S/. 20
MOJITO MOJITO	S/. 20
CHILCANO DE PISCO CHILCANO DE PISCO (Pisco based cocktail with freshly squeezed lime juice, Canada Dry, ice and Angostura bitters)	S/. 20
TEQUILA SUNRISE TEQUILA SUNRISE	S/. 17

*Algarrobina: Syrup made from the Algarrobo tree (Black Carob tree).



	<u>PRECIO</u> <u>PRICE</u>
SCREWDRIVER SCREWDRIVER	S/. 17
WISKY EN LA ROCA WHISKY ON THE ROCKS	S/. 25
SEX ON THE BEACH SEX ON THE BEACH	S/. 20



AKASHOTEL
APARTAMENTOS
PUNTA SAL - TUMBES

CEL: 940 314 646 / 940 314 645
TELF: 072 - 283 511 / 072 - 283 504

PROMOCIONES

★ ★ AKAS ★ ★



Ceviche de pescado
+ pisco sour



S/ 55



Causa de Langostino
+ machu picchu



S/ 40



Chicharrón mixto
+ chilcano de maracuyá



S/ 50



Tequeño de langostino
+ cuba libre



S/ 35



Tequeños mixto
+ mojito (2unid.)



S/ 55



Arroz con mariscos
+ vodka sunrise



S/ 60

Pulpo al olivo
+ chilcano clasico (2 unid.)



S/ 60

Patacones cevichados
+ pisco sour



S/ 50

VEGETARIANA Y VEGANA



ENTRADAS

Ensalada de lentejas	S/ 25
Causa de verduras	S/ 25
Anticuados mixta	S/ 35



SEGUNDOS

Aji de champiñones	S/ 35
Picante de verduras	S/ 35
Spaguetti saltado de verduras	S/ 30
Chaufa de quinua	S/ 25



Ceviche de palmitos	S/ 36
Ceviche de chapinones	S/ 36
Ensalada mixta fresca	S/ 18
Patacones	S/ 20



Arroz chaufa de verduras	S/ 36
Saltado de verduras	S/ 36
Spaghetti al pesto	S/ 30
Lasagna vegetariana	S/ 36