Breakfast



AMERICAN WAFFLE s/30 With smoked ham, cheddar cheese, bacon and fried egg.
WAFFLE WITH AVOCADO AND POACHED EGGS
HAM & CHEESE PANINI
HAM & CHEESE PANINI
FRENCHTOASTSs/22
FRUIT SALAD Pineapple, melon, apple, mango, strawberry, banana, green grape and orange. Served with natural yogurt and honey

With granola, strawberries and banana. PERUVIAN PORK SANDWICH s/27 Meaty fried pork ribs (without skin and bone) and sweet potato topped with Creole Salsa (onion, yellow Peruvian chili and lime) served in frech bread. BUTIFARRA
TOAST BASKET
With mini bread or toast
basket is included
basket is included SCRAMBLED / FRIED / SOFT-
basket is included
basket is included SCRAMBLED / FRIED / SOFT- BOILED EGGS With ham \$/22 With cheese o bacon \$/21
basket is included SCRAMBLED / FRIED / SOFT- BOILED EGGS With ham s/22 With cheese o bacon s/21 With huachana sausage s/23
basket is included SCRAMBLED / FRIED / SOFT- BOILED EGGS With ham
basket is included SCRAMBLED / FRIED / SOFT- BOILED EGGS With ham s/22 With cheese o bacon s/21 With huachana sausage s/23

₹

Every day



From 8 am to 12 pm

Hot drink and juice included in every option

Choose a hot drink (Coffee or natural infusion):

Coffee: Americano, espresso or cortado or

Natural infusion: Tea, chamomile, anise, lemon grass, coca tea or green tea.

Change your hot drink for cappuccino, latte or mocha.

Juice:

Orange, pineapple, papaya o surtido.



Breakfast valid for every day of the year, tea time and executive lunch not valid for holidays or holidays

- Option 1 (to choose) 33
- Scrambled egg sandwich with huachana sausage.
- Eggs (Scrambled, fried, or soft boiled) with: Bacon or cheese or ham or mushrooms or vegetable mix (Eggplant, onion, zucchini, and tomato). Mini breads or toast basket.

Option 2 (to choose)



Greek yogurt served with strawberries, banana, granola and chancaca honey.

or

Fruit salad (pineapple, melon, apple, mango, strawberry, banana, green grape and orange) Served with natural yogurt and honey.

Option 3 > Bread with pork tamale

> Option 4 32

> Peruvian pork sandwich

Combo for 2 68

> 300g of chicharron, sweet potato, zarza criolla, 2 breads, 1 pork tamale.



Combo for 4 134

 600g of chicharron, sweet potato, zarza criolla, 4 breads, 2 pork tamales.

Appetizers

Fried corn tortillas dipped in bean sauce black and cheddar cheese, pico de gallo and guacamole.	s/36
	s/44
. Chicken	s/36 s/38 s/37



	PANKO S		s/4	
Shrimp	seasoned	and coate	ed with crispy pank	0



A TOTAL CONTRACTOR OF THE PARTY			
CHEESE STICKS Mozzarella cheese stick Neapolitan sauce.	s served	s/3 with	5
ROLLITOS DE LOMO Crispy dough rolls stuffed tomatoes sautéed in soy s	l with bee	f, onions a	
BOLITAS DE YUCA Crispy yuca balls stuffed served with huancaina sai	with butt		
WINGS Choice: Buffalo wings or Toor bbq & rum or mustard & celery and blue cheese.	eriyaki &		1
WINGS COMBO	Teriyaki 8		В

Monday to friday

Tea Time

Fron 4 pm to 7 pm

Hot drink + Option + Dessert

Chosse a hot drink (Coffee or natural infusion):

Coffee: Americano, espresso or cortado or Natural infusion: Tea, chamomile, anise, lemon grass, coca tea or green tea.

Dessert:

Pancake with manjar, chocolate parfait or tres leches

Options to choose:

Option 1

Capresse Divano

.... 3

Option 2 (too choose)

.... 32

- Butifarra
- Peach chicken sandwich

Option 3 (too choose)

- 36
- Peruvian pork sandwich
- > Petit sandwiches:
 - 1 Little capresse
 - 2 Little chicken and avocado
 - 1 Little butifarra
 - 2 Little peach chicken







Pisco Sour + 10

Change your hot drink for cappuccino, latte or mocha.

+ 3

Breakfast valid for every day of the year, tea time and executive lunch not valid for holidays or holidays

Entrees

WEGETARIAN CREPE Mushrooms, spinach, eggplant, zucchini, wartichoke, tomatoes and portobello puree swhite wine.	ithe onion,
MUSHROOMS CREPE	
Sautéed mushrooms topped with béchame	el sauce.
HAM & CHEESE CREPE	s/28
Sautéed mushrooms topped with béchame	el sauce.
CORNCAKE Classic semi-sweet corn cale filled with be	
raisins and olives. Served with house salad	l.
CHARDWRAP Puff pastry rolls filled with chard, bacon, cand a touch of heavy cream. Served with house salad.	
CHICKEN SOUP Chicken breast dices, seasonal vegetables angel hair noodles, oregano.	



RATATOUILLE QUICHE WITH CHICKEN s/26

Savory quiche filled with chicken, eggplant, zucchini, bell pepper and tomatoes. Served with house salad.

CREOLE SOUP

..... s/28

Yellow potato, meat, angel hair noodles, fried egg, toast and yellow chilli.

CREAM OF VEGETABLE SOUP.. s/24 Seasonal vegetables, heavy cream and croutons.

Salads

TUNA Lettuce mix, spinach, black olives, hard-boiled eggs, tomatoes, avocado and canned tuna fish. Served with house vinaigrette.
CHICKEN CAESAR
CAPRICHOSAs/35
Lettuce mix, spinach, artichokes, mushrooms,
tomatoes, avocado, parmesan cheese and
grilled chicken breast fillets. Served with house
vinaigrette.
AZUL
Lettuce mix, cherry tomatoes, bacon bits,
caramelized pecans & almonds, baked
tomatoes and blue cheese. Served with
blue cheese vinaigrette.



Lettuce mix, arugula, sautéed prawns, mango, cherry tomatoes, sauteed onion, avocado and black sesame.

Honey vinaigrette and mustard.

Lettuce mix, basil leaves, red bell pepper, mango, cherry tomatoes, bacon bitss, deep-fried wonton strips and black sesame, chicken breast. Served with honey mustard dressing.

Monday to friday



From 12 pm to 4 pm

Entree + Main dish + Beverage





All prices are expressed in soles, include taxes and legal charges (Decree Law No. 25988)





Entrees:

Ocopa
Garlic bread
Huancaina
House salad

Fondos:

Carapulcra de chancho	23.90
Escabeche de pollo	23.90
Pollo acevichado	23.90
Pollo oriental	23.90
Ensalada campesina	24.90
Ají de gallina	24.90
Spaguetti saltado criollo con pollo	24.90
Adobo de cerdo	26.90
Arroz norteño	26.90
Pollo en salsa con champiñones y legumbres	29.90

Chicha or lemonade refill + 3
Glass of wine + 14
Dessert of the day + 10

Main Dishes



TUSCAN CHICKEN	s/44
Tender breaded chicken breast stuffed with bacon and	
parmesan cheese, topped with leek fondue. Served	
with mashed potatoes and portobello.	
POLLO VICTORIA	s/44
Bacon wrapped chicken medallions with spinach ar	ıd
cheese, covered with rosemary béchamel sauce. Se	rved
with vegetables sautéed in sage and dill butter with	
potato cake.	
LOMO A LA NONA ANA	s/56
Loin medallion in mushroom sauce over creamy	
fetuccine.	
5 PEPPER TENDERLOIN	s/56
Five pepper steak served with potato cake, rice and vegetables sautéed in sage and drill butter.	
	/= 4
PERUVIAN BEEF SAUTE	s/ 54
RISOTTO WITH LOMO SALTADO	s/44
Risotto with sirlion strips sautéed in soy sauce, vinage onions, yellow peruvian chili and tomatoes.	er,

RISOTTO WITH HUANCAINA SAUCE AND LOMO ANTICUCHERO......S/46



LOMO AL FUNGHI Loin medallion in mushroom sauce served with mashed potatoes and sautéed vegetables in sage and dill. 56
RICE WITH SHRIMPS s/46
TACU TACU DE FREJOLES
. Sirlion beef . Chicken
AMAZON-STYLE s/42 FRIED RICE
Chinese peruvian fried rice with amazonian cured ham, beef, green onions and soy sauce. Served with deep fried banana, topped with brittle wonton strips.
FETUCCINI SOFÁ

with pore and paprika.

Main Dishes

MEDITEKKANEAN FETUGGINE	S/32
Fettuccine with roasted tomatoes,	
cherry tomatoes, black olives, basil leav	es
and olive oil.	
	The state of the s



SPAGUETTI VICTORIA
FETUCCINE WITH PESTO SAUCE
WITH BEEF STEAKs/43
FETUCCINI
. A lo Alfredos/30
. 4 cheeses,
SPAGHETTI WITH BOLOGNESE SAUCE s/32
SPAGHETTI WITH CREOLE LOMO
SALTADOs/44
. With chicken
. *************************************
LASAGNA BOLOGNESEs/34

MEAT/RICOTTA WITH SPINACH RAVIOLI . Pesto . 4 cheeses or bolognese sauce s/38 FETUCCINE IN HUANCAINA SAUCE WITH SIRLOIN STRIPS s/48 **GNOCCHI WITH HUANCAINA SAUCE** WITH BEEF IN JUICE s/44 Potato gnocchi and juicy beef tenderloin chunks served with huancaina sauce. **ALFREDO GNOCCHI WITH BEEF IN** JUICE s/44 GARLIC BREADs/12 ESPECIAL GARLIC BREADs/17 EXTRA COMPLEMENTS s/8 VEGETABLES SAUTÉED IN DILL BUTTER RICE WITH GRAINS OF COOKED CORN FRENCH FRIEDS POTATO CAKE **HOUSE SALAD**

If you have any allergies, it is very important to alert your waiter.
We can recommend alternatives.

Sandwiches

CHICKEN FLORENTINE s/28
Grilled chicken fillet on a bed of spinach leaves,
topped with mushrooms on a creamy white sauce.
Served in baguette bread.
MUSHROOMS & TENDERLOIN
KOMO CALLAO s/28
Salted chicken with onion and tomato, avocado, edam
cheese, huancaina sauce served on ciabatta bread
CAPRESSE DIVANO
CHICKEN & AVOCADO IN
Shredded chicken breast, mayonnaise and
avocado slices, in whole wheat pita bread.
ATUN WITH AVOCADO s/26 Canned tuna, fresh avocado, tomato, onion, hard -
boiled egg and olives. Served in ciabatta multigrain
bread.



KUM LEE s/28 Grilled fillet, alfalfa sprouts, sesame oil and avocado. Served in ciabatta bread.
BACON & CHEESE BURGER s/34 Beef burger, served with pickels, lettuce, tomato, onion, cheddar cheese and bacon. ROYAL BURGER s/36 Beef burger, cheddar cheese, crispy bacon, fried egg and ham. Served with lettuce, tomato, onions and pickles.

Sandwiches

French fries included

SOFA CLUB	s/36
SANDWICH CLUB	s/ 36
Shredded chicken breast, Edam cheese, bacon, fried egg, ham, tomato and lettuce)

French fries are not included

PERUVIAN PORK SANDWICH ... s/27
Meaty fried pork ribs (without skin and bone) and sweet potato topped with Creole Salsa (onion, yellow Peruvian chili and lime) served in frech bread.

Served on ciabatta bread, country ham,

Creole salsa, lettuce and mayonnaise

FRENCH FRIES 150 GR.	s/8
FRENCH FRIES 300 GR	s/12

Desserts and waffles.

CHOCOLATE PARFAIT Delicious chocolate mousse on top of an Oreo co	
crust.	
LEMON PIE	s/18
HOT BROWNIE	s/18
Chocolate pecan brownie served warm with fudg	ge &
vainilla ice cream on the side.	
CRISPY APPLE CAKE	s/20

Apple Crumble with raisins, cinnamon and pecans,

served warm with vanilla ice cream.





STRAWBERRY/ ELDERBERRY/
PASSIONFRUIT CHEESECAKE ... s/22
Ask for it with strawberries, elderberries or passionfruit.

PANCAKE WITH MANJAR s/17
TRES LECHES s/16
Sponge cake soaked in three kinds of milk, topped with Oporto meringue.

TIRAMISU MOUSSE s/20
Traditional Italian dessert Sofa Café style.

CARROT CAKE s/17
Carrot cake with chestnuts and walnuts, filled with our delicious cheese frosting.

Postres y waffles

1/2 POI	RTION. 1 PORTIO
NATURAL s/1	7 s/22
Served with manjarblanco (milk caramel)	, or honey
or maple syrup and butter.	
CLASSICs/19	9 s/24
Served with chocolate fudge, pecans, pra	
almonds and strawberries.	
APPLE s/19	9 s/27
Served with delicious apple compote, cinn	
infused honey and butterscotch.	
CHOCOLATEs/19	s/24
Chocolate waffles, raspberries, pecans, pr	
almonds and strawberries served with cho	colate
fudge.	
BANANA s/19	9 s/24
Con plátanos flambeados, miel de plátano	
y helado.	

Delightful surprise for the little ones. Vanilla ice cream, chocolate fudge, colorful chocolate lentils and a cone.



DEL BOSQUEMixed plain and chocolate waffles, raspberries, elderberries and strawberry coulis served with chocolate fudge.

Individual . Waffles













Beverages



SPARKLINGS TRODICAL STRAWREDDY

TROPICAL STRAWBERRY
Strawberry, basil, sparkling water and lemon juice
WONDER Passion fruit, granadilla with good grass and sparkling water
WILD LEMONADE
Good grass with lemon and sparkling water
CITRUSs/14
Aguaymanto, orange, rosemary and sparkling water
MARACUMANGO
Mango, passion fruit and sparkling water
DRINKS
LEMONADE
CHICHA MORADA
LEMON GRASS
IINCA KOLA / COCA COLA /SPRITE\$/7
SPARKLING WATER/ STILL WATER
TRADICIONAL JUICE
PAPAYA
PINEAPPLE s/12
ORANGE s/12
STRAWBERRY
SURTIDO (MIX OF PAPAYA, PINEAPPLE AND STRAWBERRY) \$/13
PASSION FRUIT

CHOCOLATE



COFFEE WITH LIQUOR

BAILEYS LATTE	15
IRLANDÉS	15
DON JAIME	16
PERUANO	14



ICED COFFEE

FRAPPÉ* 1	1
MOKACCINO HELADO*	3
CAPUCCINO HELADO	3
CARAMEL CAPUCCINO HELADO*	4
VAINILLA CAPUCCINO HELADO *	4
ICED AMERICANO	Ŭ
ICED LATTE	Z
CED MOKACCINO*	4
CED MOKACCINO* ICED CARAMEL* ICED VAINILLA*	7
	7
*THESE DRINKS ARE ALREADY SWEETENED	

Beverages

MILKSHAKES	
CHOCOLATE/VANILLA	8
STRAWBERRY/ LUCUMA	
OREO - VANILLA	9
COFFEE- CHOCOLATE	
INFUSIONS	
NATURAL Tea / Chamomile / Anise / Lemongrass / Coca leaf tea / Green tea.	8
COFFEES	
ESPRESSO	8
ESPRESSO DOBLE 1	12
AMERICANO	9
AMERICANO SOFÁ1	2
AMERICANO LATTE	11
LATTE	11
CORTADO	9
DOUBLE COFFEE CUT.	12
MACCHIATO	9
DOUBLE MACCHIATO	2
ITALIAN CAPUCCINO	2
MOKACCINO SOFÁ1	4
CAPUCCINO1	2
CAPUCCINO SOFÁ	
CARAMEL CAPUCCINO SOFÁ	5

COFFEES

VAINILLA CAPUCCINO SOFÁ	15
ALMOND MILK CAPUCCINO	15
ALMOND MILK CARAMEL CAPUCCINO	15
VANILLA CAPUCCINO WITH ALMOND MILK	15
ALMOND MILK CUP	12
BEERS	

CUSQUEÑA DORADA 1.

PILSEN 1.

STELLA ARTOIS

If you have any allergies, it is very important to alert your waiter.
We can recommend alternatives.