

RISTORANTE PERUVIANO



La Vacailoka
FIRENZE

La Cucina

TYPICAL PERUVIAN COCKTAILS

Great for starting with a nice aperitif!
Choose your favorite among the best Peruvian cocktails:



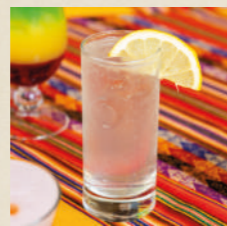
MACHU PICCHU
The Coolest!
Pisco with mint liqueur, orange juice, grenadine syrup. 10



MARACUYÀ SOUR
Pisco, passion fruit, egg white, sugar syrup, bitters. 10



CHICHA SOUR
Pisco, purple corn, lime, sugar syrup, egg white, bitters. 10



CHILCANO DI PISCO
Pisco, sugar syrup, Ginger Ale, lime. 10



PISCO SOUR
The most famous
Pisco, lime, egg white, sugar syrup, and bitters. 10



CHICHA MORADA (non-alcoholic)
The most typical and widely consumed non-alcoholic drink in all of Peru!
A traditional Peruvian beverage made with Peruvian purple corn. 1 Lt | 12 🍷 3



PRECIOUS STARTERS

Priced, typical, unique: UNMISSABLE!



CAUSA ACEVICHADA **BEST SELLER**

It combines two icons of Peruvian gastronomy, the basic potato cause and the marinated fish ceviche. 17

TEQUEÑOS DE POLLO A LA BRASA

Wonton pastry with grilled chicken* pieces, served with avocado cream or huancaína cream. 12

TEQUEÑOS DE QUESO

Wonton pastry with cheese, served with avocado cream or huancaína cream. 11

SMART STARTERS

CAUSA RELLENA **BEST SELLER**

Mashed potatoes stuffed with chicken*, mayonnaise, peas*, and carrots*. 10

SALCHIPAPAS

"The people's dish." Wurstel bites, served with fries*. 10

LECHE DE TIGRE

Ceviche base, concentrated lemon, fish pieces*, and Peruvian chili pepper 10

YUCAS FRITAS CON HUANCAINA

Crispy fried yucca sticks* (edible root native to South America, similar to potato) served with a creamy huancaína sauce (made with typical Peruvian aji amarillo peppers). 10

PAPA A LA HUANCAINA

Boiled potatoes with cheese and milk sauce, Peruvian spices, boiled egg, and olives. 10



COVER CHARGE 1€
All prices are in € euros.

TURN THE PAGE
and discover our PREMIUM DISH, Los Chaufas, Fish and Meat Mains

GRAN PARRILLADA DE LOS INCAS LIMITED EDITION

Immerse yourself in the heart of the Andes with our exclusive selection of grilled meats!



Delicious cuts of beef, succulent pork chops, flavorful sausage, authentic frankfurters, and tender chicken breast, all marinated in the unmistakable "Peruvian Aji Panca" that envelops every bite in a symphony of bold flavors... all served with incredible sweet potato fries and a fresh mixed salad of tomatoes, carrots, and beets! **Choose between a typical cocktail, Peruvian bottled beer, or a glass of wine to enjoy it all (included in the price).** 39,9

Peruvian Facts: What is Peruvian Aji Panca?

Aji panca is a Peruvian chili pepper with a dark red color and smoky flavor, used in marinades and seasonings for its rich but moderately spicy taste.

VERY IMPORTANT!!!

Order this dish, make a story on your social media with our LA VACA LOKA tag, show your story at the register and... we will give you a NICE GIFT!

CHAUFAS

Peruvian Facts:

Its origin dates back to the Chinese influence in Peru starting from the 19th century, which indeed enriched the local cuisine with more intense flavors and spices, becoming part of its DNA until it evolved into what we know today.

CHAUFA LA VACA LOKA

Stir-fried rice with brasa chicken pieces, soy sauce, eggs, green onions. 18



Perfect with:
Pisco Sour. +10

CHAUFA SALVAJE BEST SELLER

Stir-fried rice with chicken, soy sauce, eggs, Chinese cabbage, soybean sprouts, snow peas, pak choy, and red peppers. 18



Perfect with:
Maracuyà Sour. +10

CHAUFA DE MARISCOS

Stir-fried rice with seafood*, soy sauce, eggs, and green onions. 19



Perfect with:
Calice di vino bianco. +7

CHAUFA ESPECIAL

Stir-fried rice with soy sauce, beef, chicken, shrimp*, eggs, green onions. 19



Perfect with:
Pisco Sour. +10

CHAUFA MIXTO

Stir-fried rice with soy sauce, beef, chicken, eggs, green onions. 18



Perfect with:
Pisco Sour. +10

CHAUFA DE POLLO CLÁSICO

Stir-fried rice with chicken pieces, soy sauce, eggs, green onions. 17



Perfect with:
Chilcano de Pisco. +10

FISH MAINS

Enjoy all our seafood dishes with a white wine typical of the Peruvian lands, exclusively imported for us:

White wine 25 6

PESCADO FRITO "EL TIBURÓN"

Golden fried sea bream*, accompanied by white rice, fresh seasonal salad, all served with the inevitable and crunchy fried cassava*. 25

JALEA BEST SELLER

Fried sea bream fillet*, seafood*, fried manioc*, lemon, onion. 22

CEVICHE MIXTO

Sea bass* and seafood* marinated with lime juice, onion, and Peruvian chili pepper. 22

CEVICHE DE PESCADO - The most famous

Sea bass* marinated with lime juice, onion, and Peruvian chili pepper. 22

JALEA CON LECHE DE TIGRE

Fried sea bream fillet* and seafood*, fried manioc*, concentrated lemon, onion, chili pepper, and fish pieces*. 24

CHICHARRÓN MIXTO

Fried pieces of sea bream fillet* and seafood*, served with fried manioc*. 21

MEAT MAINS

Enjoy all our meat dishes with a red wine typical of the Peruvian lands, exclusively imported for us:

Red wine 25 6

BISTEC A LO POBRE

White rice, beef steak, sausage, fries*, fried bananas, fried egg and fresh salad. 20

AEROPUERTO

Stir-fried rice and wheat noodles with soy sauce, pork, chicken, eggs, green onions, red peppers, and bean sprouts. 18

CHICHARRÓN DE POLLO

Tender and succulent chicken bites with fries*, served with fresh seasonal salad. 17

PARRILLADA CRIOLLA (anticucho, rachi, molleja) Only for true connoisseurs!

Beef heart (anticuchos), tripe, and chicken gizzards marinated with "aji panca Peruvian", served with golden herb-seasoned potatoes. 19

LOMO SALTADO

Stir-fried beef with tomato and onion, served with fries* and white rice. 20

POLLO BROASTER

Marinated and fried chicken, breaded with eggs and mustard, served with fries* and fresh salad. 17



TURN THE PAGE
and discover our SPECIAL MENUS.

SPECIAL MENUS

The formula of each menu must be taken by the whole table. No different formulas per person.

WEEK SPECIAL DISH



Scan the QR code to discover this week's off-menu special dish, inspired by Peruvian tradition!



Choose one of the three formulas below and each extra cocktail will cost 2€ less!



> 1-EL TAITA (The Boss) El Mejor de todos!

- ▶ Tequeños de queso
- ▶ Lomo saltado de carne
- ▶ Cocktail

Promotional price
€37,90
per person**

> 2-EL MALO (The Bad Guy)

- ▶ Tequeños de queso
- ▶ Jalea (Abundant fried seafood)
- ▶ Cerveza cuzqueña

Promo **€31,90**
per person**

> 3-EL AFICIONADO (The Amateur)

- ▶ 1/4 of chicken
- ▶ Cerveza cuzqueña
- ▶ Dessert

Promo **€23,00**
per person**

**water and soft drinks excluded



CLASSIC POLLO LOCO MENU

The classic grilled chicken served with fries* and salad

▶ WHOLE CHICKEN

(ideal for four people). 50

soft drink included

▶ WHOLE CHICKEN + CHAUFA

(ideal for four people). 55

▶ HALF CHICKEN

(ideal for two people). 28

▶ QUARTER CHICKEN

(ideal for one person). 15

BEST SELLER

▶ MOSTRITO

1/4 chicken with Stir-fried rice and fries. 17

AND THE DESSERT?!

No puede decir que no! - (You can't say no!)



Try our typical Peruvian desserts, you will be pleasantly speechless...Ask our staff in the room for the dessert menu!

If you have any specific intolerances or allergies, please ask our staff for the allergen manual; we are at your complete disposal.

*Selected product, frozen at the origin or subjected to rapid blast chilling as required by HACCP after local processing.