



WELCOME TO

# MISKY MIKUY

PERUVIAN STREET FOOD & CULTURE

A contemporary Peruvian street food experience inspired by family recipes, local Dutch ingredients and the rich flavors of Peru.



## EMPANADAS

€4.75



### AJÍ DE GALLINA

A true Peruvian classic. Creamy shredded chicken with ají amarillo, parmesan cheese and pecan nuts.  
**Allergens: Gluten, Egg, Milk, Nuts, Celery, Ginger.**

### BEEF

Locally sourced minced beef, from The Butcher, sautéed with Peruvian chilies, herbs and spices.  
**Allergens: Gluten, Egg.**

### CHORIZO

Spanish chorizo with melted mozzarella and sweet raisins, herbs and spices.  
**Allergens: Gluten, Egg, Milk.**

### PERUVIAN FUEGO

Marinated jackfruit and seitan seasoned with ají panca, aromatic herbs, spices, and sweet raisins.  
**Allergens: Gluten.**



## SANDWICHES



### BUTIFARRA

€13.50

Traditional Peruvian Jamón del País made from locally raised pork, served on artisan sourdough bread with fresh salsa criolla.  
**Allergens: Gluten, Egg.**



### POLLO PLAYERO

€12.50

Artisan brioche bread with creamy chicken salad, celery, pecans and crispy potato strings.  
**Allergens: Gluten, Egg, Nuts, Celery.**



### PAN CON PALTA (VEGA)

€11.50

Peruvian-style avocado toast on artisan brioche bread with soft boiled egg, pickled onions, crispy potato strings and a creamy ají amarillo & huacatay sauce.  
**Allergens: Gluten, Egg, Milk.**

## DISCOVER PERU

Take a look at our selection of Peruvian specialty coffee and artisan chocolates. Some of our chocolates are limited edition bars imported directly from Peru and available only while supplies last. Ask us at the counter to learn more.



## WEEKEND SPECIALS

SATURDAY & SUNDAY



### CEVICHE

€15.50

Fresh seabass cured in lime juice with red onion, ají limo, sweet potato, Peruvian white mais and cancha corn.  
**Allergens: Fish, Ginger.**



### ANTICUCHOS

€12.50

Peru's iconic street food. Traditional grilled skewers marinated in aromatic spices and served with boiled potatoes and our house anticucho sauce.  
**Allergens: None.**



### PAPA RELLENA

€7.95

Golden crispy potato filled with locally sourced beef, olives, roasted peanuts and Peruvian spices, inspired by a family recipe from my mother.  
**Allergens: Peanuts, egg.**



## DRINKS

### AYACUCHO-STYLE COFFEE

€ 4.50

Traditional Peruvian filtered coffee. Organic coffee from Peru.



### ICED TEA AMAZONICO

€ 4.50

Refreshing iced tea with camu camu & passion fruit. Tropical, citrusy and naturally vibrant flavors inspired by the Peruvian Amazon.



### CHICHA MORADA

€ 4.50

Purple corn, boiled with orange, pineapple, passion fruit, cinnamon, and cloves.



### INCA KOLA.

€ 4.25

"the Golden Cola" Typical Peruvian soft drink.



## DESSERTS

### TRES LECHES CAKE

€7.00

Sponge cake soaked in three milks and topped with freshly whipped cream.  
**Allergens: Gluten, Egg, Milk.**



### MARCIANO DE LÚCUMA

€4.50

Traditional Peruvian ice pop made with lucuma, Peru's treasured golden fruit with notes of caramel and maple syrup.  
**Allergens: Milk.**



### ALFAJORES

€2.75

Our signature Peruvian alfajores, filled with creamy dulce de leche.  
**Allergens: Gluten, Milk, Soy.**

