

SINCE 1934 · PLACE OF WISHES

MANDRAKE

ENGLISH MENU

Restobar restaurant in Lima, Peru — where food, cocktails and wishes meet.

THE PLACE WHERE WISHES AWAKEN

They say that before this place existed, before the wishing tree, even before the first drink was ever served... there was a man who saw it all. Mandrake, dressed in black, a cape as red as wine, a top hat. His mustache was as perfect as his words, and his eyes — they say — could hypnotize anyone with a single glance.

Mandrake didn't do tricks. Mandrake controlled reality.

He made the pyramids of Egypt vanish, only to bring them back seconds later. He convinced a wild lion it was a house cat. He made a murderer confess his crimes, believing he was speaking to God.

But he wasn't a god. He was just a magician.

“From the far corners of the world the elves set out: some from the routes of the East, others from the temples of healing, some from seas of fortune and others from lands of eternal love. And all of them, guided by the stars, found their home in Lima, where Mandrake keeps the secret of bringing them together in a single destiny.”

RECIPES THAT AWAKEN WISHES

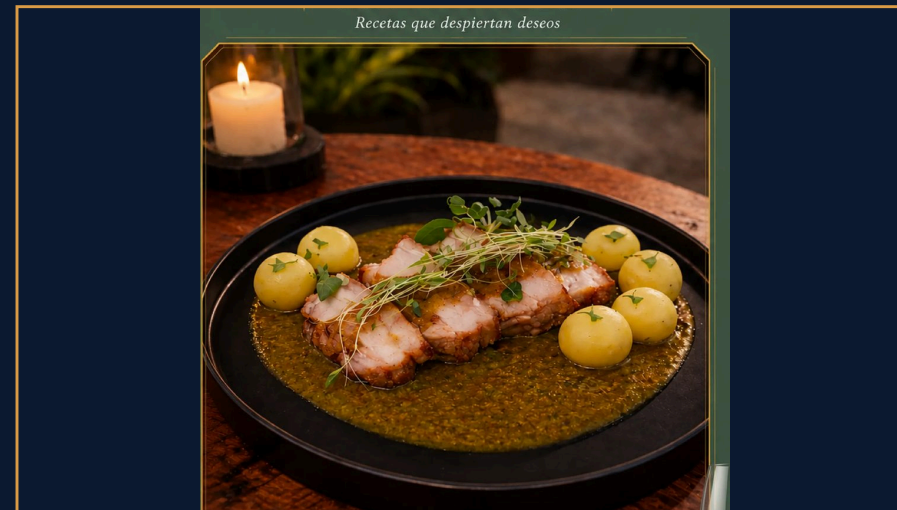
STAR DISHES



ANDEAN BEEF HERITAGE

S/. 50

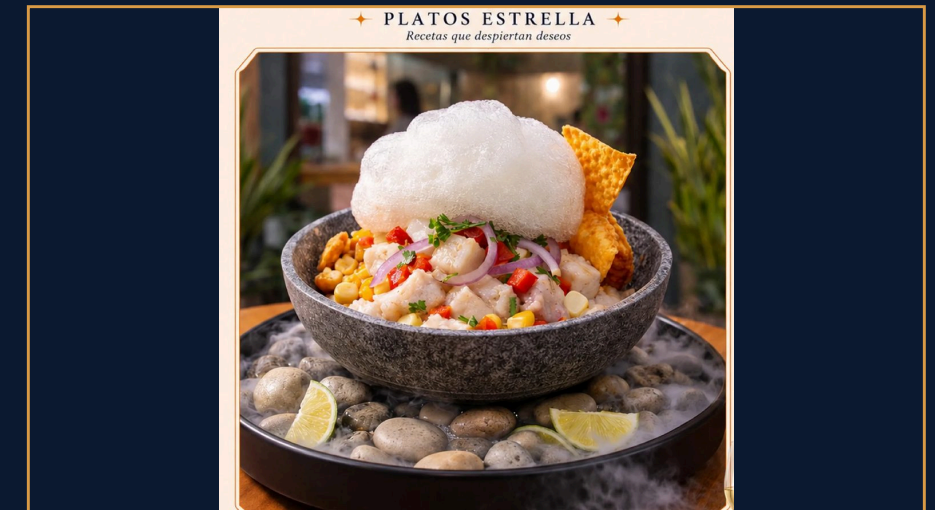
Braised beef cheek in red wine reduction with purple cabbage purée, blueberries and Andean herbs.



COUNTRY-STYLE PORK

S/. 55

Pork belly, baked potato purée, mirasol chili reduction and chicha de jora.



FISH CEVICHE

S/. 48

Classic Peruvian style with fish of the day, limo chili, lime, salt, cilantro, toasted corn, choclo, glazed sweet potato and lettuce.

RECIPES THAT AWAKEN WISHES

STAR DISHES



SIRLOIN STEAK

S/. 70

Sirloin steak served with fresh salad and french fries.



GRILLED OCTOPUS

S/. 54

Grilled octopus served with native potatoes and a sauce of your choice.



LOMO SALTADO

S/. 55

Stir-fried beef, onion, tomato, yellow chili, served with rice and fries.

MAINS & STARTERS

MAIN DISHES

AJÍ DE GALLINA

S/45

Chicken pieces in yellow chili sauce with milk, bread and parmesan, served with rice and potato.

TACU TACU WITH BEEF IN JUS

S/60

MIXED CEVICHE

S/50

A mix of seafood served with toasted corn, choclo, glazed sweet potato and lettuce.

CRISPY CALAMARI

S/48

Crispy breaded calamari rings served with fried yuca and criolla sauce.

TACU TACU A LO MACHO

S/55

Rice with fried seafood in "a lo macho" sauce, cilantro and parmesan.

DUCK RICE

S/60

Duck with yellow chili seasoning, cilantro, garlic and criolla sauce.

SEAFOOD RICE

S/55

Rice bathed in our signature sauce with seafood, parmesan and cilantro.

FETTUCCHINI HUANCAÍNA WITH LOMO

S/50

SEAFOOD ROUND

S/90

A combination of the most popular seafood specialties on one platter.

HOUSE SALMON

S/60

Grilled salmon served with mashed potatoes and cherry tomatoes.

STARTERS

LECHE DE TIGRE

S/30

Leche de tigre topped with crispy pota, served with choclo, toasted corn and sweet potato.

CHICKEN CAUSA

S/40

A soft cold yellow potato terrine with yellow chili, filled with shredded chicken and mayonnaise.

CAUSA ACEVICHADA

S/45

A classic Lima-style yellow potato causa topped with fish ceviche marinated in lime and limo chili.

OCTOPUS IN OLIVE SAUCE

S/45

BEEF HEART ANTICUCHO

S/55

Anticucho skewers served with native potatoes and criolla sauce.

PAPA A LA HUANCAÍNA

S/40

Potato, olive, egg, lettuce, milk, cheese and soda crackers.

SOMETHING TO SHARE

SNACKS & SALADS

SNACKS

CHEESE TEQUEÑOS

S/30

LOMO SALTADO TEQUEÑOS

S/35

Tequeños filled with stir-fried beef, guacamole or house sauce. 8 pcs.

BBQ CHICKEN WINGS

S/38

Juicy, crispy and coated in sauce, served with french fries. 8 pcs.

ACEVICHADA CHICKEN WINGS

S/40

Juicy, crispy and coated in acevichada sauce, served with fries. 8 pcs.

CHEESE BOARD

S/90

Cheddar, paria cheese, ricotta, pecorino, English ham, salami and prosciutto.

SALADS

GRILLED CHICKEN SALAD

S/35

Chicken breast, organic lettuce, tomato, egg, avocado, cheese, choclo and vinaigrette.

COUNTRY SALAD

S/40

Lettuce, cheese, tomato, cucumber, cooked vegetables, apple and grilled chicken.

HANDHELD & SHAREABLE

BURGERS & PIZZAS

BURGERS

MANDRAKE

S/45

Beef, garlic mayonnaise, cheddar, garlic mushrooms, bacon bits and secret sauce. Served with fries.

CLASSIC

S/38

Beef, lettuce, tomato and golf sauce. Served with french fries.

CHICKEN CRISPY

S/40

Crispy chicken, garlic mayonnaise, lettuce, tomato, mozzarella, avocado and tartar sauce.

CHEDDAR

S/40

Double cheddar cheese, mayonnaise, special sauce, bacon and beef.

BACON

S/45

Beef, cheddar cheese, mayonnaise, arugula, BBQ sauce, bacon and pickles.

PIZZAS

AMERICAN

S/32

CARNIVORE

S/38

Chorizo, chicken, beef, tomato sauce, mozzarella and fresh basil.

VEGGIE

S/38

HAWAIIAN

S/38

PIZZAS (cont.)

FAMILY SIZE

S/40-48

FROM OUR KITCHEN

PASTA

PASTA

CARBONARA

S/45

ALFREDO

S/45

Fettuccini, béchamel sauce, ham, parmesan, basil and cherry tomato.

FETTUCCINI HUANCAÍNA WITH LOMO

S/50

ELVES WHO GRANT WISHES

THE SIX ELVES OF MANDRAKE



AMOR — LOVE

S/. 45

Pisco Queirolo, orange, grenadine, egg and lime.



DINERO — MONEY

S/. 45

Whisky, grenadine, vermouth and bitters.



SUERTE — LUCK

S/. 45

Vodka, mint liqueur, passion fruit syrup and simple syrup.



ABRECAMINOS — PATH OPENER

S/. 45

Jägermeister, orange juice, vermouth and citrus cream.



VIAJES — TRAVEL

S/. 45

Rum, blue curaçao, ginger ale and simple syrup.



SANACIÓN — HEALING

S/. 45

Tequila, mint and lime.

A NIGHT AT MANDRAKE
COCKTAILS

SIGNATURE COCKTAILS

PISCO SOUR	S/40
PIÑA COLADA	S/36
TANQUERAY & TONIC	S/40
PINK GIN	S/42
MANDRAKE ELIXIR	S/30
Havana 7-year rum, amaretto, passion fruit, Everest and syrup.	
LONG ISLAND	S/40
Havana 7-year rum, amaretto, passion fruit, Everest and syrup.	
SEX ON THE BEACH	S/42
SCREWDRIVER	S/38
ORGASMO	S/36
MOJITO	S/38
DAIQUIRI	S/30
JOHNNIE HIGHBALL	S/38

SIGNATURE COCKTAILS (cont.)

MARGARITA	S/40
CUBA LIBRE	S/34
MACCHU PICCHU	S/36
CHILCANO	S/36
ALGARROBINA	S/40
BAILEYS MARTINI	S/45

WINE LIST

PACHECO PEREDA MALBEC
PACHECO PEREDA CABERNET
LAS MORAS MALBEC
ZAPA MALBEC
MARQUES DE RISCAL
INTIPALKA MALBEC
INTIPALKA GRAN RESERVA
LOMA NEGRA CARMENÈRE
LOMA NEGRA MALBEC

WHITE & ROSÉ

MARQUES DE RISCAL VERDEJO
INTIPALKA SAUVIGNON
ZAPA TORRONTÉS
ROSE FLORA

WINE COCKTAILS

TINTO DE VERANO *S/25*
SANGRIA *S/25*

WINE COCKTAILS (cont.)

CLERICOT *S/35*
APEROL SPRITZ *S/38*

DRINKS, BEERS & DESSERTS

SOFT DRINKS & JUICES

ORANGE JUICE	S/15
PINEAPPLE JUICE	S/15
PAPAYA JUICE	S/15
STRAWBERRY JUICE	S/15
CHICHA MORADA	S/15
LEMONADE	S/15
FROZEN LEMONADE	S/15
FROZEN ORANGEADE	S/15
FROZEN PASSION FRUIT	S/15
INKA COLA	S/10
INKA COLA SUGAR FREE	S/10
COCA-COLA	S/10
COCA-COLA SUGAR FREE	S/10
STILL WATER	S/8
SPARKLING WATER	S/8

BEERS · NON-ALCOHOLIC

PILSEN	S/15-18
CUSQUEÑA	S/17
CORONA	S/20

BEERS · NON-ALCOHOLIC (cont.)

PIÑA COLADA (N/A)	S/30
FRUIT FROZEN	S/28
REDBULL	S/15

COFFEE & DESSERTS

ESPRESSO	S/15
AMERICANO	S/17
MOCHA	S/18
CAPPUCCINO	S/18
MIXED BERRY CHEESECAKE	S/35
New York style cheesecake on a cookie base, topped with mixed berry jam.	
CHOCOLATE CRUNCH	S/35
BASQUE CHEESECAKE	S/35
Basque cheesecake with an almond center, served with a scoop of ice cream.	
BROWNIE WITH ICE CREAM	S/30