

Kasa



## **KAO MANTRA**

Kao is a travel and experiences consolidation; it is the combination of a Peruvian, from Arequipa, heart with the culinary art from Asia and Europe; it is a way of serving, feeling, eating

Kao bears the signature of its author, chef Kent H. Zuñiga, in his creations, where we can appreciate techniques learned all over the world applied to local resources, aiming to enhance and value them.

Each presented element is the result of deep exploration, research, and, above all, a sincere respect for the local product and the work of those who produce it.



## **CHEF KENT ZUÑIGA**

Chef from Arequipa, with Majes and Tacna roots, with experience in restaurants - several of them awarded Michelin stars - in various countries such as: Italy, USA, Spain

He made the knowledge and techniques acquired during his travels in Southeast Asia, his commitment to Andean and regional ingredients and their producers, his love for local cuisine, and his passion for the culinary arts a signature that we now see reflected in the kitchen of Kao. A signature that is evident in every detail, flavor, and presentation of a menu that, after five years, is reborn under the authorship of Kent.



## APPETIZERS

*Let's begin to share something between us*

### **RICE PAPER ROLLS**

*Subtlety and freshness*

### **ANDINO ROLL S/.26**

Peruvian vegetables, herbs and tubercles (olluco, huacatay, chincho), shitake, avocado, cucumber

### **QUINOA ROLL S/.28**

Quinoa, vegetables, curry and Greek yogurt sauce

### **BONITO ROLL S/.28**

Cured bonito, vegetables, quinoa pop

### **FRIED DOUGH ROLLS**

*Crunchy and intensely tasty*

### **WOODS ROLL S/.28**

Andean mushrooms, Peruvian herbs, rocoto sriracha (spicy Peruvian chili pepper sauce)

### **PICANTERO ROLL S/.28**

Andean pumpkin, caigua (Andean plant), paria cheese, cashew

### **TRUCHA ROLL S/.30**

Trout, avocado, vegetables, cashew, sesame

### **KAO TEXTURES**

*The pleasure of seeing, feeling, tasting... the flavor of our food in your hands*

### **ANDEAN TARTAR S/.35**

Trout, avocado, red curry and sesame emulsion served with trout toccto (fried skin)

### **KAO SPHERE S/.35**

Croquettes with pork, green curry and huacatay filling

### **BAOS**

*Steamed bread that is a gentle hug to the palate*

### **CHALLWA BAO S/.32**

Fresh fish, yellow pepper sarza criolla, pickle and coconut milk

### **KHUCHI BAO S/.32**

Pork in Thai-Bbq thai sauce, Peruvian potatoes chips and chia

### **SACHA BAO S/.32**

Tempura mushrooms, pickle and ají limo (Peruvian spicy chili pepper) sweet chili sauce



*A traditional new taste*

**PUKA CEVICHE S/.45**

Trout ceviche in red curry and uchucuta (spicy Peruvian sauce) curry

**WHITE AND HEROIC CITY  
TIRADITO S/.45**

Cured fish, pickle, tomatoes, pickled papaya from Arequipa, escribano (traditional dish from Arequipa) with coconut milk, rocoto sriracha (spicy Peruvian chili pepper sauce)

**GREEN CURRY CEVICHE  
S/.45**

Fresh fish in green curry and coconut milk

**GRILLED CEVICHE S/.45**  
Grilled fresh fish, fried corn and caramelized sweet potato





## SOUPS AND SALADS

*A Peruvian-oriental encounter*

### **TOM Q S/.38**

Andean and Asian mushroom mix soup, coconut milk, quinoa, cushuro, broad beans, corn

### **CHUPE THAI S/.65**

Inspired in the typical Majes shrimp soup from Arequipa. With Andean pumpkin, rice, lemon grass and coconut milk

### **QUÍNOA SALAD S/.34**

Three color quinoa, mushrooms mix, pickle, cashew, broad beans, cheese, corn, chincho and huacatay (Peruvian herbs) vinaigrette

### **BONITO SALAD S/.36**

Cured bonito, leaves mix, palmetto, shitake, citric gel, pickled papaya from Arequipa, avocado, crunchy onion, passion fruit vinaigrette with curry



## OUR IDENTITY

*The representation of who we are*

### **TACU THAI BBQ S/.50**

We added curry to the traditional tacu tacu (rice and beans fried) and we covered it with 8 hour cooked pork bathed in Thai bbq sauce with chalaquita sauce (classic Peruvian accompaniment)

### **THAIZÚ PORK S/.50**

Pork with copoazú (amazon fruit) sweet chili sauce, cocona (amazon fruit) and yellow pepper chimichurri and mashed plantain with sesame

### **PULPO SATAY S/.50**

Octopus served in satay sauce with exquisite native mashed potatoes and coconut milk, accompanied with crunchy onion and home cashew

### **UCHU-TRUCHA S/.50**

Trout, red curry and uchucuta (Peruvian spicy sauce) tamal with corn and native potatoes textures

### **CORVINA WITH AMAZON CURRY RICE S/.55**

Fish fillet with Peruvian potato scales served upon creamy yellow pepper and copoazú (amazon fruit) curry rice

### **PAKUCHA CHARKI & PEANUT BUTTER NOODLES S/.50**

Fine dehydrated alpaca meat slices with peanut butter noodles

### **MAJES SHRIMP TORTILLA S/.65**

Majes (city from Arequipa) shrimp tortilla upon Thai fried rice, shitake, rocoto (Peruvian chili pepper) togarashi, wany and crunchy onion

### **KUY PEPIAN & PASTELITO DE YUCA S/.55**

Wrapped cuy with pepián (typical from Peru) and coconut royal sauce, accompanied by yucca and muña (Andean mint) cake, rocoto sriracha (Peruvian chili pepper sauce)

### **PACHAMANKA S/.55**

From our land... pork, cuy, mashed broad beans with coconut milk and chincho (Andean plant), tubercle, corn

### **KAO PAD THAI S/.50**

In honor to our beginnings: a typical Thai dish with a Kao twist

# **CURRIES**

*Distant flavors speaking the same language*

## ***CURRY MAJEÑO S/.60***

Majes (city from Arequipa)  
shrimp, red curry, coconut milk,  
beans

## ***KURRY... FROM THE VALLEY AND THE SEA S/.50***

Sea urchin, octopus, pumpkin  
from Arequipa yellow curry,  
paria cheese, huacatay

## ***MALAYA WITH HUACATAY ANDEAN CURRY S/.50***

Low temperature Malaya,  
huacatay green curry, baby  
corn, chulpi corn





## POSTRES / DESSERTS

### **BASIL CHEESECAKE**

Con mermelada de papaya arequipeña,  
arándanos y mandarina

*With papaya from Arequipa jelly,  
blueberries, tangerine*

**S/.30**

### **MOUSSE DE HIERBA LUISA Y KION / LEMON GRASS AND GINGER MOUSSE**

Crumble de almendra, merengue  
aromatizado y frutas de estación

*Almond crumble, aromatized meringue and  
season fruits*

**S/.30**

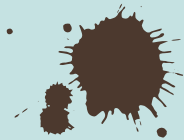
### **Q'ELLO PHUYU**

Brownie de chocolate blanco, hierba luisa,  
piña y pisco, cubierto con espuma de  
mango y coco

*White chocolate, lemon grass, pineapple  
and pisco brownie, covered with mango  
and coconut foam*

**S/.30**





## **MANGO RICE**

Bavaroise de mango con gelatina de horchata, ganache de chocolate blanco con curry y texturas de arroz

*Mango bavaroise with horchata gelatin, white chocolate with curry chocolate ganache and rice textures*

**S/.30**

## **MONTADO DE PAPAYA AREQUIPEÑA / WHIPPED PAPAYA AREQUIPEÑA**

Canolli de la casa relleno de crema y texturas de papaya arequipeña

*Home canolli with textures and chantilly of papaya from Arequipa*

**S/.30**

## **KO-MOUSSE**

Mousse de chocolate ayacuchano al 70% infusionado con cardamomo y muña, acompañado de queso paria, croutones de ajonjolí y cashew

*70% Ayacucho chocolate mousse infused with cardamom and muña (Andean mint), accompanied with paria cheese, sesame crouton and cashew*

**S/.30**



**5 YEARS**  
**TASTING MENU**

Life is measured in moments; small or big events that build its path.  
Each tale has its own way to be told. In Kao we know but one:

***THE ROAD OF FLAVORS***

These are our first five years through our history.

Price: **S/. 200**

With drinks **S/. 250**

1

***Patay Pukuchu***

Three colour quinoa, coriander, tamarindo and peanut pad thai sphere

6

***Satay Nung***

Octopus, yellow chili pepper satay, muña (Andean herb), native potatoes

2

***Thai-Mal***

Tamal made of corn, uchucuta (spicy Peruvian sauce), yuta cheese, decorated with tom ka foam

7

***Taku-Ha***

Confited pork, beans, thai bbq sauce, chalaquita

3

***Civinche***

Majes shrimp, red curry, hot tiger milk (ceviche juice)

8

***Cheescake de Albahaca***

Accompanied with blackberry gel and a special sauce

4

***Illay Noodles***

Peanut butter noodles and andean mushrooms

9

***Q'ello Phuyu***

White chocolate - pineapple, lemon grass, quebranta pisco, mango and coconut milk foam

5

***Kao Sorbet***

Pickles, pineapple, lemon grass, sparkling water out of a volcano fountain

*Kao*