SABORES PERUANOS

-PERU- -2012-

KUKAMA

-GASTRO BAR-

¡Buenazo!

WELCOME TO KUKAMA

STARTERS

STIR FRIED - RICES

PASTAS - CEBICHES - TIRADITOS

FISH - SEAFOOD

SOUPS – VEGETARIAN – SALADS

DRINKS & BAR



WELCOME TO KUKAMA

THE KUKAMA PEOPLE

The Soul of The marañón River

For hundreds of years and up to the present day, the KUKAMA people have had a very close relationship with the Marañon River. Its waters guard the history of an entire culture and the spirits that have cared for the Amazon for centuries. For them, beneath the river, there exists a whole city similar to ours where their children, parents, grandchildren, or grandparents who were lost in its depths live. Yet they still maintain a connection with the family.

That same connection, in homage to the Kukama tribe, is what we want to convey to our visitors an experience that unites family, friends, and couples. Through our delicious dishes, music, and service, we plant a seed of memory that you will not forget and, of

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Cebiches

This is one of our most iconic dishes eaten in all over Peru and worldwide. The Peruvian cebiche represents the Peruvian culture in one dish. Declared as a cultural heritage of humanity in 2023.

PERUVIAN FISH AND SEAFOOD CEBICHE
$39.000

LECHE DE TIGRE ---------- $31.000
Peruvian marinade used in cebiches made with fresh lime juice and chillies, among other ingredients served with tender fish chunks and toasted corn.

PERUVIAN CLASSIC CEBICHE ---------- $34.000
Made with fresh fish, lime, red onion, chilli peppers, and coriander, served with sweet potato, toasted corn, and choclo.

SALMON CEBICHE ---------- $44.000
Succulent salmon cuts marinated in lime, yellow chilli, salt, and pepper, accompanied with toasted corn and sweet potato.

TUNA CEBICHE ---------- $45.000
Fresh tuna pieces marinated in its own juices (leche de tigre), served with toasted corn and sweet potato.

OCTOPUS CEBICHE ---------- $49.000
Fresh octopus pieces marinated in its own juices (leche de tigre), served with toasted corn and sweet potato.

KUKAMA-STYLE PRAWN COCKTAIL ----- $38.000
A traditional dish made with prawns, red onion, tomato sauce, mayonnaise, chilli, lime, olive oil, and coriander.

Recommended

GRILLED KUKAMA OCTOPUS
Grilled octopus marinated in chimichurri sauce.
$63.000

CEBICHE TRILOGY
Salmon, tuna, and white fish cebiche. Served with toasted corn, sweet potato, and choclo. The best of the cebiches in one dish!
$86.000



PERUVIAN ROUND
Lima-style seafood cebiche, seafood jalea, and chicken causa served with cassava sticks, sweet potato and toasted corn.
$86.000

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Traditionals

PAPA A LA HUANCAÍNA ---------- $45.000
Boiled potatoes smothered in a sauce made from cheese cream and yellow chilli.

PERUVIAN-STYLE PORK CHICHARRONES ---------- $28.000
Juicy pork chunks served with creole sarza, sweet potato, and green plantain fries.

PULPO AL OLIVO ---------- $37.000
Octopus in black olive sauce.

Crispy

FRIED CALAMARI ---------- $32.000
Calamari served with Peruvian sarza, toasted corn, and yellow chilli sauce. Served with cassava sticks.

CHICHARRONES DE PESCADO ---------- $32.000
Crispy pieces of tender white fish, with sarza on top and yellow chilli sauce. Served with cassava sticks.

CHICKEN CROQUETTES ---------- $29.000
Crispy chicken pieces served with fries and yellow chilli sauce.

Causas

Lima-style Causa:

Smashed yellow potato with yellow chilli, lime, salt, and pepper. Avocado and mayonnaise.

	ENTREES	MAIN COURSES
CHICKEN	$28.000	$33.000
PRAWN	$37.000	$43.000
PRAWN AND KING PRAWNS	$45.000	$55.000
OCTOPUS	$45.000	$53.000
ASIAN DUO	$40.000	$50.000

Tiraditos

This dish shows the Japanese cuisine influence over the Peruvian gastronomy. It follows the same principles as the cebiche, but in a smoother way; thinly slices of salmon, tuna or white fish marinated in lime and yellow chilli cream.

TIRADITO DE PESCADO ---------- $34.000
TIRADITO DE SALMÓN ---------- $42.000
TIRADITO DE ATÚN ---------- $42.000
TIRADITO GALÁCTICO ---------- $69.000
Salmon, tuna, and catch of the day.



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Auténtico Sabor Peruano

A Peruvian dish that combines tender pieces of beef tenderloin, chicken, and prawn sautéed in their sauces with onions, tomatoes, and fresh coriander. The authentic seasoning, perfectly balanced spices, and irresistible texture make this culinary experience a feast for your senses.

Served with golden fries and rice, our KUKAMA Saltado will take you directly to the richness of Peruvian cuisine.

SALTADO KUKAMA

BEEF TENDERLOIN, CHICKEN, PRAWNS
Also available in pasta
$46.000

Our Special Rices

SEAFOOD RICE ---------- $46.000
Prawns, calamari, and octopus, prepared with yellow chilli, panca chilli, vegetables, coriander, parmesan cheese, and creole sarza.

RICE WITH PRAWNS ---------- $53.000
Prepared in garlic butter and pepper with yellow chilli and vegetables with parmesan cheese.

NORTHERN RICE ---------- $47.000
Green rice made with coriander, seafood, corn, capsicum, peas, yellow chilli cream, and creole sarza.

KING PRAWNS RICE ---------- $60.000
Based on yellow chilli, vegetables, parmesan cheese, and creole sarza.

COSTA VERDE RICE ---------- $65.000
Seafood, salmon, and king prawns in our delicious green rice.

KUKAMA RICE ---------- $55.000
Creamy yellow chilli rice with stir fried beef tenderloin and king prawns.



SEAFOOD RICE

Prawns, calamari, and octopus, prepared with yellow chilli, panca chilli, vegetables, coriander, parmesan cheese, and creole sarza.

$46.000

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Criollos

AJÍ DE GALLINA ---------- $43.000
Pulled chicken breast in a creamy yellow chilli sauce, served with boiled potatoes and rice.

PICANTE DE MARISCOS ---------- $45.000
Prawns, calamari and octopus cooked in a Peruvian chilli cream sauce, served with boiled potatoes and rice.



Saltados

Cooked in a wok, sautéed in a sauce made from beer, soy sauce, and vinegar, with tomatoes and red onions, served with golden fries and rice.

BEEF TENDERLOIN ---------- $42.000
CHICKEN ---------- $39.000
MIXED (BEEF TENDERLOIN AND CHICKEN) ---------- $46.000
SEAFOOD ---------- $46.000
PRAWNS ---------- $50.000
SALTADO KUKAMA ---------- $55.000
BEEF TENDERLOIN, CHICKEN AND PRAWNS

ARROZ COSTA VERDE $65.000



Rice from the northern coast of Peru prepared with seafood, tempura prawns, salmon with anticucho sauce, and creole sarza on top.

CHAUFA KUKAMA $55.000
BEEF TENDERLOIN, CHICKEN, PRAWNS

A fried rice dish, chaufa has roots stretching back to waves of Chinese migration to Peru in the 19th century. With them came their culinary traditions.



Chaufa – Stir Fried Rices

Traditional Peruvian stir-fried rice cooked with eggs, sesame oil, soy sauce, capsicum, and chives, flavored with ginger and Chinese cinnamon.

CHICKEN ---------- $39.000
BEEF TENDERLOIN ---------- $42.000
MIXED *BEEF TENDERLOIN AND CHICKEN* ---------- $46.000
SEAFOOD ---------- $46.000
PRAWNS ---------- $50.000
KING PRAWNS ---------- $60.000
SALMON ---------- $54.000
KUKAMA STYLE ---------- $55.000
BEEF TENDERLOIN, CHICKEN, AND PRAWN

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Tiraditos

Peruvian tiradito is a dish of thinly sliced raw fish served with citrusy, spicy yellow chilli sauce, similar to sashimi or crudo, making it a perfect appetizer. It reflects the influence of Japanese immigrants on Peruvian cuisine.

Cebiche is the dish that most embodies Peruvian cuisine. It encapsulates the culinary character of the country, now declared by **UNESCO as an Intangible Cultural Heritage of Humanity**

A true source of pride for Peruvians.

FISH TIRADITO ---------- $34.000

SALMON TIRADITO ---------- $46.000

TIRADITO DE ATÚN *(Entrada)* ---------- $46.000

GALACTIC TIRADITO ---------- $70.000
Salmon, tuna, and catch of the day.

CEBICHE TRILOGY
SALMON, TUNA, AND WHITE FISH CEBICHE
Served with toasted corn, sweet potato, and choclo. The best of the cebiches in one dish!
$86.000



Cebiches

PERUVIAN CLASSIC ---------- $39.500
Made with fresh fish, lime, red onion, chilli peppers, and coriander, served with sweet potato, toasted corn, and choclo.

SEAFOOD ---------- $47.000
Made with white fish, lime, red onion, chilli pepper, and coriander. Served with sweet potato, toasted corn, and choclo.

SALMON ---------- $52.000
Succulent salmon cuts marinated in lime, yellow chilli, salt, and pepper, accompanied with toasted corn and sweet potato.

TUNA ---------- $52.000
Fresh tuna pieces marinated in its own juices (leche de tigre), served with toasted corn and sweet potato.

LECHE DE TIGRE ---------- $34.000
Literally known as "tiger's milk," this vibrant and spicy citrus-based marinade serves as the crucial element to cure the fish in the classic Peruvian cebiche.

Wok-Stirred Pastas

Stir-fried pastas in a wok with a base of soy sauce, vinegar, tomato, and red onion. (all of them on fettucine pasta).

BEEF TENDERLOIN ---------- $42.000

STIR-FRIED CHICKEN ---------- $39.000

MIXED ---------- $46.000
BEEF TENDERLOIN AND CHICKEN - PRAWNS

PRAWNS ---------- $50.000

SEAFOOD ---------- $46.000
PRAWNS, CALAMARI, OCTOPUS AND MUSSELS

KING PRAWNS ---------- $62.000

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¡Buenazo!

LOMO ANTICUCHERO EN PASTA A LA HUANCAÍNA
Beef tenderloin in chilli sauce, on a bed of pasta with creamy sauce made from yellow pepper and parmesan cheese.
$52.000

Special Pastas

PASTA A LA HUANCAÍNA CON POLLO SALTADO ---------- **$45.500**
Tender chicken breast in a chilli sauce, on a bed of pasta with creamy sauce made from yellow pepper and parmesan cheese, with vegetables.

PASTA A LA HUANCAÍNA CON LOMO SALTADO ---------- **$52.000**
Beef tenderloin cooked in a wok, sauteed in a sauce made from beer, soy sauce, and vinegar, with tomatoes and red onions. On a bed of pasta with creamy sauce made from yellow pepper and parmesan cheese.

TALLARINES VERDES CON POLLO ANTICUCHERO ---------- **$44.000**
Fettuccine pasta with a creamy sauce made from spinach and coriander, chicken breast with panca chilli and parmesan cheese.

PASTA MARINERA ---------- **$44.500**
Peruvian-style! With prawns, calamari, and octopus in a base of Peruvian chilli sauce.

LANGOSTINOS A LA HUANCAÍNA ---------- **$62.500**
Pasta with huancaina sauce with wok-sautéed king prawns.

TALLARINES VERDES CON POLLO ANTICUCHERO **$44.000**
Fettuccine pasta with a creamy sauce made from spinach and coriander, chicken breast with panca chilli and parmesan cheese.



Wok stirred pasta is one of the most popular dishes in Peru, it represents the influences of the Asian cuisine into the Peruvian one. The local ingredients mixed with ancient techniques from China make these dishes an invaluable representation of the Peruvian gastronomy.

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Empanizados

CRISPY FISH CHUNKS ---------- $45.000
Fish chunks served with yellow chilli sauce and creole sarza.

GARLIC KING PRAWNS ---------- $58.000
Grilled prawns with garlic in butter and parsley, served with rice and fries.

PANKO KING PRAWNS ---------- $58.000
Deep fried king prawns battered in Japanese crumbs served with our homemade passion fruit sauce. This is a mind-blowing dish you must try!

CLASSIC PERUVIAN JALEA ---------- $56.000
Battered calamari and white fish, served with creole sarza, toasted corn and yellow chilli sauce.

SPECIAL JALEA ---------- $63.000
Perfectly golden seafood mix (calamari, prawns, octopus, fish chunks and king prawns), served with creole sarza on top, cassava sticks, toasted corn, and yellow chilli sauce.

White Fish

All served with rice and fries.

CHORRILLANA-STYLE FISH FILLET ---------- $40.000
Breaded fish fillet bathed with the classic chorillana style sauce made with tomato and onion, and panca, yellow and mirasol chillies.

MIXED SEAFOOD FISH FILLET ---------- $46.000
Fish filled with seafood sauce cooked with a mix of Peruvian chillies, achiote, tomato and red onions. Lots of flavours in one dish!

GARLIC FISH FILLET ---------- $42.000
Grilled and bathed in a garlic butter, olive oil, and cream.

FISH FILLET WITH PRAWNS ---------- $56.000
Grilled and covered with a tasty prawn sauce made with a mix of Peruvian chillies.

¡Buenazo!





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Salmon

All served with salad, and you can choose one side of bolicausas, fries or green plantain fries.

SEAFOOD SALMON ---------- $57.000
Grilled salmon fillet bathed in a seafood sauce.

SALMON WITH PRAWNS SAUCE ---------- $63.000
Delicioso corte de salmón bañado en una reducción de salsa de camarones.

GRILLED SALMON ---------- $49.000
Salmón asado en aceite de oliva, acompañado de ensalada y chifles, bolicausas o papas a la francesa.

GARLIC SALMON ---------- $56.000
Filete de salmón, flameado en vino blanco y pasta de ajo, mantequilla y crema de leche.

SALMON IN LIMA-STYLE KING PRAWN SAUCE ---------- $68.000
Salmon bathed in a king prawn bisque.

NIKKEI SALMON ---------- $57.000
Grilled in sesame oil on a bed of smashed yellow potatoes with crispy king prawns and vegetables tempura with a touch of teriyaki sauce. Highly recommended!

KUKAMA
SABORES PERUANOS

Trout

All served with salad, and you can choose one side of bolicausas, fries or green plantain fries.

GRILLED TROUT ---------- $42.000
Grilled in olive oil, salt and pepper.

GARLIC TROUT ---------- $48.000
Grilled with our garlic butter.

SEAFOOD TROUT ---------- $55.000
Grilled and bathed in our house seafood sauce.

TROUT WITH PRAWN SAUCE ---------- $60.000
Grilled in olive oil and covered with a prawn bisque.

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SALMÓN NIKKEI $57.000
Salmón asado en aceite de ajonjolí, salsa teriyaki y langostinos, sobre una camita de papa amarilla prensada.

WHAT IS NIKKEI CUISINE?

Nikkei Cuisine represents a fusion of Japanese and Peruvian culinary traditions. It has enriched Peru's gastronomic scene, reflecting the cultural diversity and harmonious interaction among different communities in the country.



¡Buenazo!

CRISPY FISH CHUNKS
Crispy white fish chunks served with Peruvian creole sarza on top, cassava sticks, toasted corn, and house sauce.

$45.000

Vegetarian Options

WILD RICE ---------- $34.000
Stir - fried rice and pasta with vegetables, soy and teriyaki sauce.

GREEN NOODLES ---------- $37.000
Fettuccine in a green creamy sauce (blended spinach and coriander) with vegetables and Parmesan cheese.

---------- $36.000

VEIGY STIR - FRIED
Wok stir - fried vegetables mix, with soy sauce and touch of vinegar. Served with rice and fries.

---------- $41.000

HUANCAINA PASTA
Fettuccine with a creamy yellow chilli sauce, vegetables, and Parmesan cheese.

---------- $38.000

VEGETARIAN CANTONESE SOUP
Wok-cooked soup with garlic, ginger and soy sauce base, with zucchini, mushrooms, capsicum, tomato, onion, Chinese cabbage and noodles.

Cantonese Soups

From the Canton region, highlighting its Asian essence, made with fresh vegetables, spices, noodles, Chinese cabbage, and soy sauce.

VEGETARIAN ---------- $38.000
FISH ---------- $46.000
CHICKEN ---------- $40.000
BEEF ---------- $48.000

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Kids Menu

AGUADITO DE POLLO ---------- $36.000
Traditional Peruvian recipe of chicken soup with spinach, coriander, rice and vegetable. Perfect for kinds!

CHICKEN HOMEMADE NUGGETS ---------- $32.000
Crispy chicken pieces served with fries and house sauce.

FETTUCINE WITH CHICKEN ---------- $32.000
Chicken strips with green fettucine made with spinach and coriander with parmesan cheese on top.

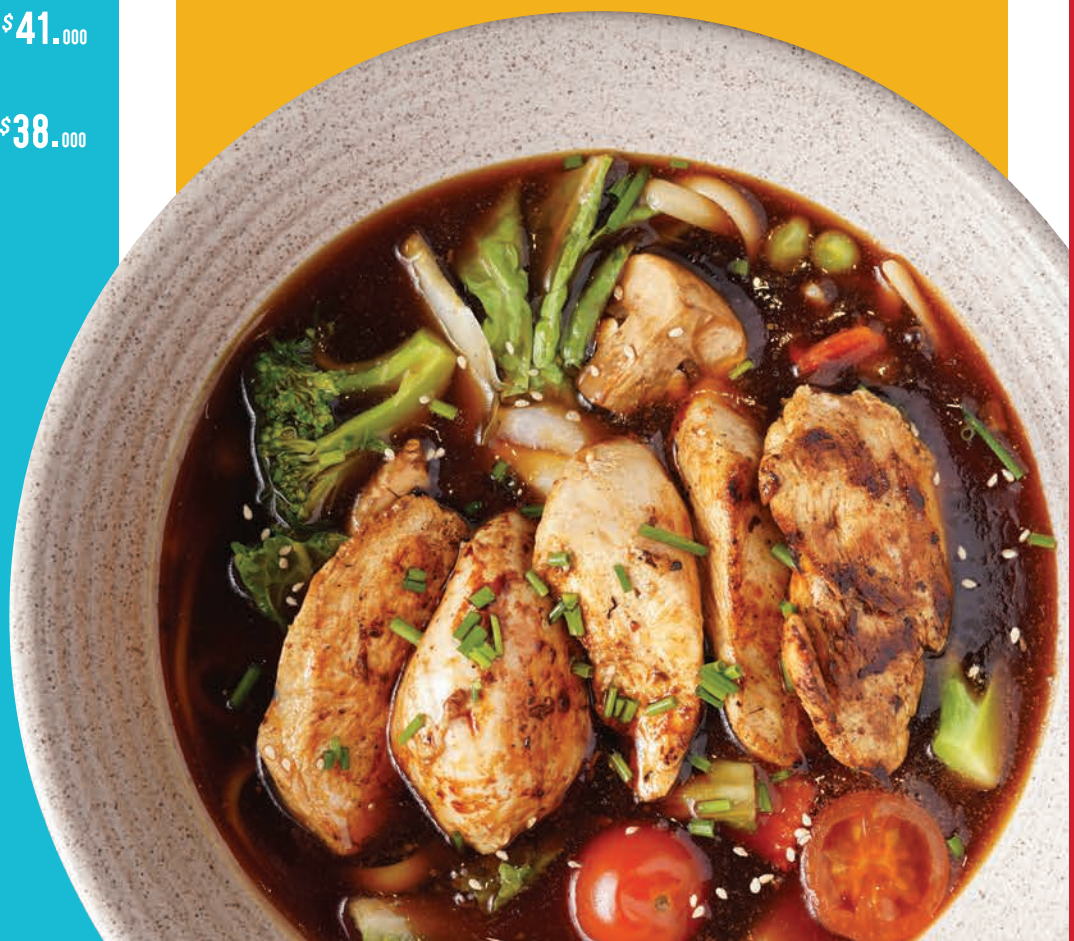
CRIPY FISH CHUNKS ---------- $32.000
White fish chunks served with Peruvian creole sarza on top, cassava sticks, toasted corn and house sauce.

CHAUFITA WITH LOMO ---------- $36.000
Peruvian rice with egg, tender beef strips with teriyaki sauce, and fries.

CHAUFITA WITH CHICKEN ---------- $34.000
Peruvian rice with egg, chicken strips with teriyaki sauce, and fries.

PERUVIAN-CHINESE GASTRONOMY

Cantonese soup is popular in Chinese culture, considered comforting and nutritious. It's believed to help balance Yin and Yang in the traditional diet. Although it doesn't have a direct relationship with Peruvian cuisine, thanks to globalization and cultural diversity, some versions of this delicious soup have been adapted.



Peruvian Soups

FISH STEW ---------- $44.000
Stewed with red onions, chilli peppers, tomatoes, beer. Served with rice and cassava sticks or avocado.

PERUVIAN PRAWN SOUP "CHUPE" ---------- $57.000
Cooked with prawns broth, panca chilli sauce, yellow potatoes, garlic and onion. Whit some rice, hard egg and cheese chunks.

CLASSIC PARIHUELA ---------- $55.000
Peruvian-style seafood casserole, made with fish, prawns, calamari, octopus, yellow and panca chilies, red onion, tomato, and beer. Served with rice and avocado.

SPECIAL PARIHUELA ---------- $64.000
Peruvian-style seafood casserole, made with fish, king prawn, prawns, calamari, octopus, yellow and panca chilies, red onion, tomato, and beer. Served with rice and avocado.

CHICKEN SOUP "AGUADITO" ---------- $49.000
Peruvian age-old recipe, made with coriander, chicken, yellow chilli, rice, and vegetables.

Auténtico Sabor Peruano

PERUVIAN PRAWN SOUP "CHUPE"

Cooked with prawns broth, panca chilli sauce, yellow potatoes, garlic and onion. Whit some rice, hard egg and cheese chunks.

$57.000



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Ensaladas

A variety of lettuces, tomatoes, onions, mushrooms, avocado, corn, olives, croutons, Parmesan cheese, and olive oil.

CHOICES OF PROTEIN

VEGETABLES ---------- $32.000
CHICKEN ---------- $38.000
BEEF TENDERLOIN ---------- $44.000
SALMON OR TUNA ---------- $48.000

WHAT DOES "CANCHA" MEAN IN PERU?

In Peru, "cancha" is the name given to roasted corn, typically crispy and salty. Eaten as a snack or as an ingredient of multiple Peruvian dishes especially cebiches.



CANCHA SIDE
PERUVIAN CRISPY CORN
$10.500

SIDES

GOLDEN FRIES ---------- $12.500
YELLOW POTATOES ---------- $12.500
CHICHARRON ---------- $20.000
TOASTED PORK BELLY
FRIED GREEN PLATAIN ---------- $12.000
GREEN PLANTAIN FRIES ---------- $11.000
SERVED WITH HOUSE SAUCE
RICE ---------- $9.500
AVOCADO ---------- $8.000

Beverage

LEMONADE	$9.000
COCONUT LEMONADE	$11.500
CHERRY LEMONADE	$11.500
MINT LEMONADE	$10.500
RIPE GREEN MANGO LEMONADE	$11.000
FRUIT JUICES	$10.000
MILKY FRUIT JUICES	$11.500
INCA KOLA *Peruvian soft drink*	$9.000
COCA COLA	$9.000
SPARKLING WATER	$15.500
SPARKLING WATER *"MICHELADA" With lemon and salt.*	$8.000
BOTTLED OF WATER	$11.000
ICE TEA	

Ask the staff the flavours available

House Drinks

JUG OF CHICHA MORADA	$46.000
House drink made from purple corn, spices, lemon.	$33.000
1/2 JUG OF CHICHA MORADA	$75.000
JUG OF SANGRIA	
Kukama recipe of red wine, diced mix fruit, a shot of pisco.	$55.000
1/2 HALF JUG OF SANGRIA	$44.000
JUG OF LEMONADE	$35.000
1/2 JUG OF LEMONADE	$42.000
JUG OF HOUSE REFRESHMENT	$22.000
Mix of beer and a traditional Colombian soft drink.	
GLASS OF HOUSE WINE	$24.000
Red or white.	
TINTO DE VERANO	$24.000
Spanish red wine cocktail. Very refreshing!	
BLANCO DE VERANO	
Spanish white wine cocktail.	

Hot Beverages

BLACK COFFEE	$5.500
CAPPUCCINO	$6.000
LATTE	$8.000
ESPRESSO	$7.500
HEBAL TEA	$7.000

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Beers

CLUB COLOMBIA | *Traditional, red and dark.*	$11.000
ANDINA	$10.000
ÁGUILA	$10.000
PÓKER	$10.000
STELLA ARTOIS	$17.000
CORONA	$17.000
TRES CORDILLERAS	$15.000
BBC	$15.000

PERUVIAN BEERS $18.000



Desserts

SOL Y SOMBRA $28.000
Rice pudding with Peruvian jam made from purple corn called "mazamorra".

BANANARAMA $28.000
Tempura bananas with seasonal ice cream, Nutella and dulce de leche.

SUSPIRO LIMEÑO $46.000
Peruvian recipe of "dulce de leche" with merengue on top.



Flavored Sodas

$11.000

FRUITS
BERRIES
TROPICAL FRUIT
CITRUS

CHICHA MORADA $46.000

The most popular peruvian drink, made with purple corn, a mix of spices, fruits and lemon. Try our homemade version, you won't regret!



Cocktails

PISCO SOUR ---- $28.000
Pisco, lemon, simple syrup, egg white and angostura bitters.

PISCO SOUR DE LA PASIÓN ---- $32.000
Traditional pisco sour with a nice touch of passion fruit.

CHILCANO ---- $28.000
Pisco, ginger ale, angostura bitters, and mint.

CHILCANO DE MARACUYÁ ---- $32.000
Chilcano´s recipe but we add some passion fruit. Taste the tropical!

GIN & TONIC ---- $32.000
Gordon's gin and tonic.

MOJITO ---- $28.000
Colombian Rum, mint, and lime.

MARGARITA ---- $30.000
Tequila, triple sec, and lime.

CAIPIRINHA ---- $30.000
Brazilian cachaça with lime wedges and sugar.

CUBA LIBRE ---- $30.000
Havana rum, Coca-Cola, and lime.

OLD FASHIONED ---- $42.000
Jack Daniel's, lemon, orange, and angostura bitters.

Kukama Style Cocktails

EL CUBANITO ---- $39.000
Aged Havana rum, Jägermeister, passion fruit, pineapple, and mint.

MASTER ---- $47.000
Blend of whiskies, orange juice, lemon juice, thyme syrup, and angostura bitters.

CHA CHA BOMB ---- $45.000
Blend of gins, cucumber, and tonic.

Mocktails

Nonalcoholic drinks

HAWAIIAN MARGARITA ---- $20.000
Coconut cream, pineapple, and lime juice.

PASSION FRUIT MOJITO ---- $22.000
Passion fruit, ginger ale, ginger, lime, and mint.

PINK DAIQUIRI ---- $22.000
Mix of berries, grenadine, and mint.

Vinos

TARAPACÁ VARIETAL RED WINE ---- $140.000
CABERNET SAUVIGNON / CHILE / 750 ml

FINCA LAS MORAS ---- $140.000
RED BLEND CABERNET SAUVIGNON / MERLOT MALBEC / CHARDONNAY ARGENTINA / 750 ml

MUGA EL ANDÉN DE LA ESTACIÓN 2019 ---- $230.000
TEMPRANILLO GARNACHA / SPAIN / 750 ml

PATA NEGRA RESERVA ---- $160.000
TEMPRANILLO / SPAIN / 750 ml

SANTA HELENA VARIETAL ---- $140.000
MERLOT / CHILE / 750 ml

SANTA CAROLINA ---- $135.000
CABERNET SAUVIGNON RESERVADO CHILE / 750 ml

TARAPACÁ RESERVA ---- $170.000
CABERNET SAUVIGNON / CHILE / 750 ml

ALTOS LAS HORMIGAS ---- $180.000
RED BLEND BONARDA / MALBEC - SEMILLON / ARGENTINA / 750 ml

MONTES ESPECIAL ---- $190.000
MERLOT / CHILE / 750 ml

CANTINA COLLI EUGANEI ROSSO ---- $135.000
PINOT BIANCO DOC / ITALY 750 ml

VINO TINTO TRAPICHE VARIETAL ---- $135.000
CABERNET SAUVIGNON / ARGENTINA / 750 ml

LEGADO MUÑOZ GARNACHA ---- $150.000
GARNACHA / SPAIN / 750 ml



Excessive alcohol consumption is harmful to health, Law 30 of 1986
Sale of alcoholic beverages to minors is prohibited, Law 124 of 1994.

DRINKS & BAR

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KUKAMA RESTAURANTE BAR

KUKAMA SABORES PERUANOS

KUKAMA_GASTROBAR

WWW.KUKAMA.COM.CO

RESERVAS: 314-412 8643

CALLE 12 # 1-26 / BOGOTÁ

CENTRO HISTÓRICO LA CANDELARIA

"El exceso de alcohol es perjudicial para la salud (Art. 16 Ley 30 de 1.986)."

"Prohíbase el expendio de bebidas embriagantes a menores de edad
(Art. 1 Ley 124 de 1.994)."

"ADVERTENCIA PROPINA: Se informa a los consumidores que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al diez por ciento (10 %) del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado.

by Juancho

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