

Thank you for coming. We are delighted to host you. The most important Czarist-Russian submarine factory has become a harbour campus open to people and the sea. Proto Invention Factory was established to provide meaningful entertainment. We believe this is the way to inspire interest in our surroundings, increase the thrill of inventing and the courage to create change. If you get the chance, step inside and have a look around.

Our summer terrace menu is inspired by Latin-American cuisine, which is all about the richness of flavours and respect for tradition. First and foremost, we were inspired by Peruvian cuisine, which extends from the Pacific Ocean to the heights of the Andes. Indigenous techniques, European influences and global flavours meld together in harmony. Try fresh ceviche, a fast and fresh coastal dish or Anticuchos de corazon, cooked on street corners encased in clouds of smoke.

Most importantly, Peruvian food is about coming together – cooking in order to meet up and talk – be it an evening with the family or a Sunday lunch with friends.

Take some time to enjoy the atmosphere, seascape, flavours and drinks, but more than anything – the company.

L lactose	s seafood
□ lactose-free	€ egg
6 gluten	v vegan
G gluten-free	veg vegetarian

## **STARTERS**

# Grilled Shrimp (Camarones a la parrilla) quacamole, chili aioli, sweet potato crisps, shrimp, corn GF LF S

#### **Quinoa Salad Your Way (Quinoa con tu toque)**

quinoa, tomato, onion, coriander, almond, corn, pickled sweet pepper **GF LF** 

with chicken	10 €
• with shrimps s	11 €
• with Grilled Halloumi Cheese L	8€

#### Salmon-Perch Ceviche (for one or to share) 13 € / 24 €

Onion, garlic, chili, ginger, lime, coriander, plantain, nachos

## Cauliflower Ceviche with Tacos (Ceviche de coliflor) 12 €

cauliflower, avocado, onion chili, coriander, tomato, ceviche sauce

#### GF LF V

#### Cheese Fiesta (Fiesta de Queso) 10 € / 15 €

Cheese balls, grilled Padron peppers, guacamole, avocado, onion, tomato, coriander, sweet potato chips or crisps, plantain, nachos (E) (L)

## Guacamole & Chili Aioli Duo with Crisps 10 €

Chili nuts, avocado, coriander, tomato, garlic, egg, chili, sweet potato, plantain, nachos GF LF VEG E

## French Fries with Aioli Fries/chili/garlic/egg/olive oil GF LF VEG E

Sweet Potato Fries with Aioli 7.5 €

## Sweet potato fries, chili, garlic, egg, olive oil GF LF VEG E

## **KIDS MENU**

## Chicken Skewers with Fries (Brochetas de pollo) 7 €

Fries, chicken skewers, salad, cherry tomato, cucumber, salsa verde aioli, ketchup GF LF E

#### Loaded Fries with Sausages (Salchipapas)

Fries, grilled sausage, salsa verde aioli, Huancaina sauce cherry tomato, cucumber, salad GF LF E

## **MAINS**

#### Grilled Sea Bass with Criolla Sauce (Lubina a la parrilla con salsa criolla)

21€

Sea bass, salsa verde, salad, cucumber, pickled peppers, sweet potato fries **GF LF (S)** 

## Mixo Grande Platter (Large / Small) 15 € / 22 €

Grilled ribs, chicken wings, sweet potato, salsa verde Huancaina sauce. grilled corn GF L

# Grilled Entrecôte with Salsa Verde and 24 € Jerusalem Artichoke

Entrecôte, salsa verde, pickled onion, garlic-butter, Jerusalem artichoke GF LF

#### **Burger with Fries**

Rosemary bun, chili aioli, Huancaina sauce, pickled onion, romaine lettuce, tomato salsa. fries L 6 E

Juicy Beef	16 €
Vegan Patty	14€

# Stuffed Potato with Beef (Pappa rella con salsa 13 € criolla)

Potato, egg, amarillo sauce, minced beef, chili, raisin, garlic, onion, olive, salad, quail egg (G) LF (E)

## **DESSERTS**

## Leche Asada (Peruvian Baked Milk Pudding) 7 €

Egg, cream, cinnamon, condensed milk, marinated berries

G L

7€

### Ice Cream Selection GF LF VEG 7€

## Meringue Basket with Toppings 7 €