

Los Primos Restaurant - Menu

Starters

Ceviche de Pescado 21€ | Mixto with Shrimps 22€^{4,9} | Vegan 18€ 

Marinated raw fish pieces optionally with shrimp, lime juice,
onions, coriander, chilli, corn, sweet potatoes

Causa de Pollo | Causa Vegan 12€ 

Mashed potatoes with a chicken-avocado-mayonnaise filling or vegetable-avocado filling
with lime, chili and coriander

Palta Rellena with Black Tiger Garnelen 19€

Avocado with an avocado-garlic cream and fried black tiger prawns.
Served with salad


Empanadas

 Cheese 8€ ^{1,3} | Meat 8€ ^{1,3,23} | Chicken 8€ ^{1,3,23,7} | Veggies 8€ ^{1,3} 

4 crispy dumplings served with various savory fillings.

Salads  Side salad small 4,5€

Extras  Fries 6€ / Sweet potato fries 8€ / Rice 4€

Dips  Chili Dip / Garlic-Dip / Avocado-Dip / Salsa criolla 3€
Jachua (very spicy) 4€



Vegan Dishes

Carapulcra 18€ E,F

A delicious vegan dish made from dried potatoes and spices. Served with rice.

Saltado Vegetariano 18€ E,F,A

Vegan Lomo Saltado with vegetables, onions and tomatoes in a spicy sauce, accompanied by rice and French fries.

Arroz Chaufa 12€ A,F

Vegan Arroz Chaufa with vegetables and soy sauce. Served with rice.



Vegetarian Dishes

Papa Rellena Veggi 16€ A,G,L,W

Stuffed potato with a filling of diced vegetables with spicy aji sauce and refreshing salsa.

Veggie Chicharron A,F,G,W

Mushrooms 15€ | Zucchini 15€

Crispy fried dish served with sweet potato fries and a spicy aji sauce.

Tallarín Verde with Veggies 16€ A,W

Spaghetti with spinach basil pesto and onions with fried vegetables.

Vietnamesische Gerichte

Pork belly sweet and spicy €16 ^{D,A}

Fried pork belly cooked in a sweet and spicy sauce. Served with vegetables and rice

Pork belly with a sweet garlic and pepper sauce €16 ^{F,A}

Fried pork belly cooked in a garlic-pepper sauce. Served with vegetables and rice

Tofu sweet and spicy €14 ^{F,A}

Fried tofu cooked in a sweet and spicy sauce. Served with fried vegetables and rice

Black Tiger Prawns €22 ^{B,F,A}

Black tiger prawns in a sweet-sour-chilli sauce. Served with vegetables and rice

Vietnamese empanadas 4 pieces each ^{W,F,A}

Black Tiger Prawns €10 Vegetables €8

Main dishes

Lomo Saltado 24€ ^{A,F}

Fried beef with onions, tomatoes, peppers, garlic and cumin. Served with fries and rice, seasoned with soy sauce and teriyaki.

Aji de Gallina 19€ ^{A,W,G}

Pulled chicken in a creamy sauce made from Aji Amarillo chillies, milk and Parmesan. Served with rice, potatoes and garnished with boiled egg.

Papa Rellena 17€ ^{A,W,G,L}

stuffed potato with seasoned minced meat, onions, eggs. Breaded and fried. Served with salsa criolla (onion salad) and salad

Chicharron ^{A,B,C,D,F,G,W}

Chicken 16€ | Meat 22€ | Shrimps 26€

Crispy fried dish with a dip and fries

Carapulcra 21€ ^{E,F}

Dried potatoes served with beef in a spicy sauce made from aji panca chillies, peanuts and rice.

Arroz con Mariscos 24€ B,N

A dish made with rice, seafood (shrimp and mussels) and various spices such as onion, garlic, pepper and coriander

Tallarín Verde Gárnol 24€ A,B,W

Pasta dish with green pesto made from spinach, basil, cheese, onions, garlic and oil. We serve this with fried vegetables and shrimp.

Arroz Chaufa 18€ A,F,C

Peruvian fried rice with chicken, egg, vegetables and soy sauce

Pollo Al Siau 18€

A Peruvian dish of fried chicken breast with a delicious thyme jus sauce, peppers, mushrooms and potatoes. Served with rice.

Sweet Dishes

Churros 8€ A,C,G,H,F

Crispy fried dough sticks served with a delicious chocolate sauce or dulce de leche and dusted with sugar and cinnamon - a sweet and simple dessert that everyone will love.

Picarones 8€ A

Picarones are a Peruvian dessert made from pumpkin, sweet potatoes and aniseed. The fried pieces of dough are served in a syrup made from chancaca (unfiltered cane sugar syrup).

Chocolate Empanadas 6€ A,W,G,C

homemade Waffel with 6€ A,H,G,C, F

Chocolate | Caramelim | Cinnamon and sugar | powdered sugar | cream

Pie de Limon 6€ A,W,G,C

Crispy shortcrust pastry with a creamy lime filling.

Dessertplatte 16€ A,W,G,C,H,F (for 2 people)

A selection of delicious desserts perfect for sharing your Peruvian experience.

Los Primos Restaurant - Drinks

Getränke

Wasser 0,25l 2,9€ | 0,7l 5,9€

Homemade Iced tea

0,3L 4,9€ 1L 12,9€ (Karaffe)

Homemade lime-/
grapefruit-lemonade

0,3L 4,9€ 1L 12,9€

apple juice, passion fruit
juice, currant juice 0,4L 4,9€

SJuice spritzers apple,
currant,

passion fruit 0,4l 3,9€

Inka Cola 0,3l 5,9€

Chicha 0,3l 5,9€

Cola, Fanta, Sprite 0,4l 3,9€

Paulaner Spezi 0,5l 4,9€

Tee

Green tea 2,5€

Fruit tea 2,5€

Black tea 2,5€

Fresh mint tea 3€

Coffee

Espresso 2€

Americano 2,8€

Cappuccino 3,2€

Latte Macchiato 3,2€

Beer

Pils 5€

Weizen 5€

Corona 5€

non-alcoholic Weizen 5€

Cusquena

(peruvian Beer) 7€



Please leave a positive review and a follow :)

Cocktails/ Longdrinks

Pisco Sour 9€

Lime, egg white, pisco, Angostura bitter

Los Primos Cocktail 11€

Vodka, rum, gin, pisco, blue curacao, lime juice, passion fruit juice, egg white

Moscow Mule 9€

Vodka, Ginger Beer

Passion Mojito 8€

Havana Club, passion fruit, mint, lime, soda

Long Island Ice Tea 11€

Suice, Cointroi, Rum, Gin, Vodka, Cola, Lime

September Morn 10€

Lime, egg white, sugar, rum, grenadine

Whiskey Smash 11€

Lime juice, simple syrup, whiskey, mint

Barcadi Razz 8€

Bacardi Razz, raspberries, lime juice, sugar, mint, soda water

Sex On The Beach 8€

Vodka, lime juice, grenadine, orange juice, pineapple juice

Whiskey Sour 11€

Lime juice, simple syrup, whiskey, egg white

Touch down 8€

Lime juice, passion fruit juice, grenadine, vodka

Gin Silver Fizz 12€

Lime, sugar syrup, gin

Tequila sunrise 9€

Tequila, grenadine, passion fruit juice, lime

Gin Tonic 12€

Tanqueray No.ten, Tonic

Cuba Libre 8€

Havana Club, Lime, Cola

Tommys Margarita 10€

Tequila, lime juice, agave syrup

Aperol Spritz 10€

White Wine

2021 Grauburgunder dry 0,2l 8€ 0,75l 21€ 2021

Delicate burgundy-style white wine with delicate aromas of pear and almond blossom.

Sommersemester 0,2l 7€ 0,75l 19€

A fruity and fragrant white wine cuvée, Sauvignon Blanc and Chardonnay.

Red Wine

2018 Matura dry 0,2l 8€ 0,75l 21€

Red wine cuvee made from Cabernet Sauvignon, St.Laurent and Merlot.

2017/2018 Erstsemester 0,2l 7€ 0,75l 19€

A red wine made from traditional Palatinate red wine grape varieties.

Rosé

2020 Rosé Audimax Feinherb 0,2l 7€ 0,75l 19€

Rose from Cabernet Sauvignon und Sangiovese.

Prosecco 0,15l 5€ 0,75l 17€ | wine spritzer 0,5l 8€

