

#LUT | Starters



CORVINA'S CEVICHE

S/60

Corvina fish, lemon, "limo" chili, spices and onion. Served with corn and sweet potato.

MIXED CEVICHE WITH YELLOW CHILI

S/60

Corvina fish, lemon, octopus, prawns and squid with a "tiger milk" mixed with yellow chili. Served with corn and sweet potato.

TUNA'S CARPACCIO

S/53

Tuna served with peach, flavored with lemon and orange juice with aromas of sesame oil.

CORVINA'S "TIRADITO"

S/58

Corvina fish and lemon with "limo" chili topped with "chalaquita" (A mix of onion, tomato, lemon and cilantro)

SALMON'S "TIRADITO" WITH YELLOW CHILI

S/58

Salmon with lemon, olive oil and yellow chili cream. Served with corn and sweet potatoes.

SHRIMPS IN ROCOTO SAUCE

S/42

Fresh shrimps with olive oil, "limo" chili and topped with a rocoto sauce. Served with avocado, black sesame and homemade focaccia bread.

#LUT | Starters



LEMON OYSTERS

S/56

Fresh Casma oysters dressed in a mild lemon sauce.

OCTOPUS WITH OLIVE SAUCE

S/46

Octopus topped with our black olive mayonesse. Served with homemade focaccia bread, avocado and olive oil.

SHELLS "A LA CHALAQUITA"

S/55

Fresh shells with classic "chalaquita" and peruvian chili.

SALMON'S TARTARE

S/59

Classic mediterranean salmon's tartare served with native potatoes chips and yolk.

CAUSA "A LA ÚLTIMA TORRE"

S/48

Yellow potatoes smashed with lemon, chili and octopus. Topped with our black olive mayonesse and "chalaquita" (A mix of onion, tomatoe, lemon and cilantro). Best seller.

CAUSA "ACEVICHADA"

S/55

Smashed yellow potatoe with lemon, chili and corvina's ceviche. One of the most famous peruvian dishes made with our style.

GRILLED "ANTICUCHOS"

S/42

Beef heart chunks flavored with peruvian chili served with potatoes with "chimichurri" and peruvian corn.

#LUT | Main Dishes



“LOMO SALTADO LA ÚLTIMA TORRE” S/62

One of the most famous Peruvian dishes. Juicy strips of beef with onions, tomatoes, Peruvian fries and rice with corn.

PEPPER STEAK S/62

Thin beef loin medallion with pepper with potatoes and baby vegetables flavored with home butter.

OSSO BUCO “IMPACTO” S/70

500 grams of ossobuco cooked over low heat for 8 hours in red wine reduction. Served with mash potatoes and baby vegetables.

“SECO DE ASADO DE TIRA AL ESTILO NORTEÑO” S/72

Strip roast cuts marinated in “chicha de jora de Lambayeque”, mixed with cilantro and zapallo loche pumpkin. Served with rice and beans.

“ASADO DE TIRA AL VINO TINTO” S/68

Short rib cooked over low heat for 8 hours in merlot wine reduction. Served with mash potatoes and baby vegetables.

“LOMO MAR Y TIERRA” S/75

Juicy thin loin medallion with Peruvian “pisco” topped with octopus, squid and shrimps. Served with cocktail potatoes and baby vegetables.

#LUT | Main Dishes



"SALTADO MAR Y TIERRA A LA ULTIMA TORRE" S/75

Juicy thin loin medallion, octopus, squid and shrimps cooked with a homemade sauce with onions, chili and tomatoes. Served with rice and cocktail potatoes.

YELLOW CHILI RISSOTO S/65

Creamy rice with yellow chili cream with white wine topped with parmesan cheese. Served with thin loin cuts. ¡Amazing!

BEEF RAGU FETTUCCHINI S/60

Tasty Beef Strip Roast Stew made ragout cooked over low heat for hours with wine. Served with vegetables and topped with freshly grated parmesan.

"SOPA SECA REGIONAL" S/58

Soft pork belly confited in its own juice. Made in a hot cylinder which provides tasty smoked tones. Served with "sopa seca".

"PANCETA DE CERDO A NUESTRO ESTILO" S/58

Juicy pork belly made in a hot cylinder which provides tasty smoked tones with a tasty wine-based sauce with plums and fruits accompanied by smash "oca".

"CONFIT DE PATO" S/62

One of the most famous peruvian dishes. Duck meat cooked by long hours with a French

Technique called "confit", flavored with chili, loche squash pumpkin, "chicha de jora" and cilantro. Served with rice.

"SECO DE PATO A LA NORTEÑA" S/62

Classic stew from northern Peru. Duck meat with secret sauce made with cilantro, chili, onions, carrots and "chicha de jora". Served with yucca and rice.

LUT | Sea Food



“SUDADO DE CORVINA CON MARISCOS” S/70

Corvina fish filet cooked with octopus, squid and shrimps, “chicha de jora”, tomatoes, onions and chili. Served in a “soup style” with yucca and rice.

RICE WITH GRILLED OCTOPUS S/65

Grilled octopus with “anticuchera” sauce, served with sticky rice with white wine and parmesan cheese.

“ANTICUCHERO” SALMON S/65

Salmon filet grilled with our “anticuchera” sauce, served with cocktail potatoes and baby vegetables with a homemade butter.

SESAME CRUSTED TUNA S/58

Soft sesame crusted tuna served with cauliflower puree.

“CORVINA A LA CHORRILLANA” S/62

Fresh corvina fish with onions, chilis, spices and fish broth flavor. Served with rice and sweet potatoes. This dish honors the district where we are located initially called “San Pedro de Chorrillos”

CREAMY RICE WITH SHRIMPS S/62

Creamy rice with Sauvignon Blanc wine, homemade sauce and fresh shrimps topped with parmesan cheese.

#LUT | Vegetarian Food

Starters



VEGETARIAN "TIRADITO"

S/40

Fine cuts of marinated baby mushrooms and asparagus with lemon, "limo" chili, extra virgin olive oil and topped with avocado medallions.

ROASTED CAULIFLOWER

S/42

Rosemary-roasted cauliflower grilled with a spiced wine sauce.

Main course

MUSHROOMS "A LA CRIOLLA"

S/45

Grilled mushrooms cooked with peruvian soy sauce, vinegar, onion, tomato and chili peppers, served with rice and French fries.

MUSHROOM RISOTTO WITH VEGETABLES

S/50

Delicious and classic mushroom risotto with vegetables with white wine, vegetables broth and freshly grated parmesan.

#LUT | Desserts



TIRAMISSU

S/25

Italian dessert made with liqueor coffee, eggs and mascarpone cheese cream on biscuits.

RED FRUITS CHEESECAKE

S/24

Whipped cream with Philadelphia cheese and Swiss meringue on vanilla crunchy biscuit, topped with red fruits with strawberry and blueberry sauce.

BASQUE CAKE

S/28

Creamy and soft cake based on cream cheese. Covered with honey and red fruits cream

“PICARONES”

S/22

A traditional ring shape dessert from Lima. Made with wheat flour, pumpkin and sweet potatoes, our “picarones” are covered with “chancaca” honey. Need more? Order them with ice cream.

LUT TENTATION

S/24

A truffle base on a layer of passion fruit mousse, topped with chocolate and coffee mousse, with aromas of caramel and mint.



STD. **LA ÚLTIMA TORRE** 1894
RESTAURANTE DE COMIDA PERUANA

DRINK MENU 2025

Jr. Zepita #207 - Chorrillos **Lima Perú**

#LUT | Cocktails



INCA TONIC

Peruvian "Acholado" Pisco, "aguaymanto" honey, lime and tonic water.

S/32

APPLE FRESH

Peruvian "Acholado" Pisco, apple and quince shrub, soda.

S/32

BERRY TONIC "DE LA TORRE"

Gin, red fruits honey and tonic water "Britvic".

S/32

GOLDEN DRINK

Gin, Aperol, "Aguaymanto" and "Camu Camu" fruits, tonic water.

S/32

START BERRY

Vodka, strawberries, lime juice, Falernum sparkling.

S/32

AMARETTO LOVE

Vodka, amaretto, sour mix, Malbec wine.

S/32

RED JUNGLE

Bourbon Whiskey, White Vermouth, "Jamaica", Orange, Pineapple and Soda.

S/32

PASSION COLLINS

Rum, Aperol, pineapple, passion fruit cordial and soda.

S/32

#LUT | Peruvian Pisco Cocktails



CATEDRAL	S/45
PISCO SOUR CLÁSICO	S/30
MARACUYÁ SOUR	S/30
FRESAS SOUR	S/32
CAMU CAMU SOUR	S/32
MANGO & MARACUYÁ SOUR	S/32
ALGARROBINA	S/30
PISCO PUNCH	S/32
CAPITÁN	S/32
CHILCANO CLÁSICO	S/28
CHILCANO MARACUYÁ	S/28
CHILCANO CAMU CAMU	S/30
CHILCANO AGUAYMANTO & LIMA	S/30
CHILCANO JENGIBRE	S/30
LUCURRUBINA	S/32

#LUT | Mocktails

GOLDEN SPARKLING S/18
Soda, lime and “aguaymanto” honey.

RED FRUITS SPARKLING S/18
Soda, lemon and red fruits.

JAMAICAN SPARKLING S/18
Jamaica, Maracuyá, Especias, Soda

JUNGLE PUNCH S/18
“Camu Camu”, “Aguaymanto”, soda or tonic water.

LUT | Classics

TINTO DE VERANO (WINE + LEMON SODA) S/32

PALOMA S/32

NEGRONI S/32

MOSCOW MULE S/32

APEROL SPRITZ S/30

MOJITO / FRUTAS DE ESTACIÓN S/30

PIÑA COLADA S/30

MARGARITA S/32

BLOODY MARY S/32

LUT | Beers



PILSEN	S/12
CUSQUEÑA DORADA	S/13
CUSQUEÑA TRIGO	S/13
CUSQUEÑA MALTA	S/13
STELLA ARTOIS	S/15
CORONA	S/15
CERVEZAS ARTESANALES	S/20

#LUT | Cold Beverages

COCA COLA / ZERO	S/8
INCA KOLA / ZERO	S/8
SPRITE	S/8
WATER MUNAY (SPARKLING OR STILL WATER)	S/8
CLASSIC LEMONADE	S/10
“HIERBABUENA” LEMONADE	S/12
“HIERBALUISA” LEMONADE	S/12
FROZEN LEMONADE	S/14
PASSION FRUIT JUICE	S/10
“CHICHA MORADA”	S/10

#LUT | Natural Juices



**STRAWBERRY, PINEAPPLE, MANGO,
ORANGE, CHIRIMOYA**

S/14

#LUT | Coffee and Tea

AMERICAN COFFEE

S/8

ESPRESSO COFFEE

S/8

CAPUCCINO

S/10

TEAS (CHAMOMILE, ANISE, BLACK TEA)

S/6