

Big Ben

COCINA MARINA

A TRUJILLO CULINARY TRADITION SINCE 1994

Fanáticos del Ron

2x55



MOJITO

DAIQUIRI

CUBA LIBRE

*FOTOS REFERENCIALES

Alcohol Free Refreshers



PASSION FRUIT AND MANGO,
LEMONGRASS AND PINEAPPLE
MIXED BERRIES

BASIL AND LEMON
LEMON VERBENA AND
CINNAMON



SANGRÍA ROSÉ

1.3 LT

s/99

CELEBRATE THIS MONTH'S EXCLUSIVE PROMOTIONS




Big Ben

COCINA MARINA






FOR SHARING



Buffet Huanchaco (05 people) 249

For 05 people: fish cebiche, fried fish and rice with seafood. Served with fried manioc.   



Buffet Chan Chan (05 people) 279

For 05 people: catch of the day cebiche, chalaca's mussels, fried fish and rice with seafood. Served with fried manioc.   

Ronda fría Big Ben (for sharing) 152

Catch of the day cebiche, cath of day tiradito with pepper cream, shrimps with golf sauce, octopus and calamari with black olive sauce. Chalaca's mussels and black shells. Served with fried manioc.  

Marina dos tiempos (for sharing) 87

Catch of the day cebiche, cath of day tiradito with pepper cream, shrimps with mashed potatoes, octopus and calamari with black olive sauce. Served with fried manioc.  

CEBICHES Y TIRADITOS

Cebiche Big Ben 79

Slices of premium fish marinated with lime and peruvian peppers. Served with sweet potato and corn.

Cebiche con langostinos 78

Slices of fish and shrimps marinated with lime and peruvian peppers. Served with sweet potato and corn.

Cebiche dos tiempos 76

Slices of catch of the day with peruvian peppers and leche de tigre, served with crispy criollo-style fried fish, sweet potato, and corn.

Cebiche mixto Big Ben 92 (Suggested for two)

Slices of fish, octopus, calamari, shrimps, and sea snail marinated with lime and peruvian peppers. Served with clam, scallop, black shells and mussels, with sweet potato and corn.

Cebiche clásico 79

Cubes of fish marinated with lime and peruvian peppers. Served with sweet potato and corn.

Cebiche norteño 65

Slices of catch of the day fish marinated with lime and peruvian red peppers. Served with manioc, sweet potato, toasted corn and corn.

Cebiche mixto norteño 69

Slices of catch of the day fish, octopus, calamari, shrimps, and sea snail marinated with lime and peruvian red peppers. Served with manioc, sweet potato, toasted corn and corn.

Tiradito a las tres cremas 77

Slices of fish marinated with lime and yellow pepper cream, piquillo pepper cream and olive cream. Served with sweet potato and corn.

Alérgenos/Allergen list



OTHER STARTERS

Leche de tigre 36

Strong drink made of marinated fish with lemon and spicy peppers. With parboil sweet potatoe and manioc.

Choritos a la chalaca 🌶️

Mussels served with lime, escabeche pepper, limo pepper, tomato and onion.

06 mussels 42

12 mussels 72

Conchitas a la parmesana 🍷

Gratinated scallops with parmesan cheese.

06 scallops 45

12 scallops 75

Langostinos al panko 🍷 70

Fried panko shrimps with fried manioc. Passion fruit sauce and tartar sauce.

Pulpo al olivo Big Ben 62

Octopus with black olive cream, avocado and fried maniocs.

Causa de pulpa de cangrejo 🍷 59

Mashed potatoes filled up with crab, avocado and light mayonnaise.

Causa de atún 55

Mashed potatoes filled up with tuna, avocado and light mayonnaise.

Causa de langostinos 🍷 55

Mashed potatoes filled up with shrimps, avocado and light mayonnaise.

Causa de acebichada 62

Mashed potatoes filled up with tuna, avocado, topped with cebiche and leche de tigre.

CHICHARRONES 🌿

Chicharrón criollo de pescado 62

Crispy fried fish with fried manioc and onion salad. Tartar sauce..

Chicharrón Big Ben de pescado 76

Battered fish with fried mashed manioc. Passion fruit sauce and tartar sauce.

Chicharrón criollo mixto 🍷 72

Crispy fried fish with fried octopus, calamari, shrimps and clam with fried manioc and onion salad. Tartar sauce.

Chicharrón mixto Big Ben 🍷 🌿 85

Battered fish with fried octopus, calamari, shrimps and clam with fried manioc. Passion fruit sauce and tartar sauce.

Alérgenos/Allergen list



FILLETS AND PARRILLERO STYLE

Filete frito de antaño  **62**
Fried catch of the day fish fillet with leche de tigre and onion. Optional side

Filete a la plancha **82**
Grilled Premium fish fillet with optional side.

Filete en salsa de ajo  **84**
Grilled Premium fish fillet with soft garlic and butter sauce and optional side.

Salmón parrillero **79**
Grilled salmon fillet with grill sauce and optional side.

Pulpo parrillero **79**
Grilled octopus tentacles with special grill sauce, fried round potatoes and chimichurri sauce.

Filete en salsa de champiñones y espárragos  **84**
Grilled Premium fish fillet with soft asparagus and mushrooms sauce and optional side.

Filete en salsa de langostinos   **86**
Grilled Premium fish fillet with shrimp sauce and optional side.


Filete en salsa a lo macho    **89**
Grilled Premium fish fillet with spicy seafood sauce and optional side.

Sides:



Rice / French fries / Fried potatoes /
Rice and corn

RICE DISHES AND MORE

Arroz con mariscos norteño  **82**
Rice with yellow pepper and turmeric with sauteed octopus, calamari, shrimps, clam and scallops.

Arroz con langostinos  **70**
Rice with yellow pepper and turmeric with sauteed shrimps.

Pulpa de cangrejo reventado **64**
Traditional-style crab pulp stew with yellow pepper, egg, and cassava, finished with a touch of olive oil. Served with boiled potatoes and rice.  

Chaufa de mariscos   **82**
Chinese style rice with soy sauce with sauteed octopus, calamari, shrimps, clam and scallops.

Chaufa de pescado  **62**
Chinese style rice with soy sauce and crispy fried fish.

Alérgenos/Allergen list



Moluscos
Mollusc



Gluten
Gluten



Lactosa
Lactose



Picante
Spicy



Crustaceos
Crustaceans

SEAFOOD SOUPS AND STEWS

Sudado criollo de filete de pesca premium 82

Soup of steam fish made of yellow pepper, jora's beer with tomatoes and onions. Optional side.

Parihuela Big Ben 92

Soup of steam fish and seafood (octopus, calamari, clams, shrimps and crab) made of yellow pepper, jora's beer and ginger. Optional side.

Picante de mariscos 82

Stew of seafood (octopus, calamari, clams and shrimps) made of yellow pepper, potatoes and rice.

Sides:

Rice / Parboil manioc and sweet potatoe

PASTAS

Choose your preferred pasta: Spaghetti or Fettuccine

Langostinos parrilleros a la huancaína 70

Grilled shrimps with grill sauce with huancaína (yellow pepper and cheese sauce) spaghetti

- with pesto sauce 72

Milanesa de pescado a la huancaína 62

Fish catch of the day breaded with huancaína (yellow pepper and cheese sauce) spaghetti

- with pesto sauce 64

Milanesa de pollo a la huancaína 62

Crispy breaded chicken milanese with huancaína (yellow pepper and cheese sauce) spaghetti

Lomo saltado a la huancaína 74

Sauteed tender loin with onions, tomato and yellow pepper. huancaína (yellow pepper and cheese sauce) spaghetti

Salmón a la plancha con pesto 79

Grilled salmon fillet with fettuccini in pesto sauce

Alérgenos/Allergen list



Moluscos
Mollusc



Gluten
Gluten



Lactosa
Lactose



Picante
Spicy



Crustaceos
Crustaceans



CHICKEN AND MEATS

Pollo a la plancha

Chicken fillet with rice or french fries.

62

Pollo a la milanesa



62

Crispy breaded chicken milanese. Served with french fries and rice.

Pollo saltado

Sauteed chicken with onions, tomato and yellow pepper. Served with french fries and rice.

62

Lomo saltado



72

Sauteed tender loin with onions, tomato and yellow pepper. Served with french fries and rice.

SIDES DISHES

Rice

10

French fries

14

Fried potatoes

14

Parboil and sweet potatoe

10

Big Ben

COCINA MARINA



@bigbenhuanchaco

www.bigbenrestaurantes.com

991 916 650

