

• MENU •

• APPETIZERS •

PAPA O YUCA A LA HUANCAINA \$13.00
Sliced boiled potatoes or fried cassava in aji cheese sauce accompanied with lettuce and boiled egg

SALMON QUINUA TARTARE \$16.00
Salmon pieces mixed with Quinoa marinated in a balanced lime aji yellow pepper juice.

ANTICUCHOS \$14.00
Grilled and seasoned veal heart skewers served with gold potatoes and Peruvian corn

GUACAMOLE KANTU \$16.00
Our guacamole recipe served with Slices fried plantains

CHICHARRON DE CALAMAR \$17.00
Peruvian style fried squid served with fried cassava, tartar sauce and salsa criolla

PULPO A LA PARRILLA \$17.00
Grilled baby octopus seasoned with Peruvian spices, gold potatoes, served with rocoto sauce and corn

EMPANADAS DE POLLO \$8.50
2 pastries stuffed with chicken and pepper

CAUSA RELLENA
Yellow whipped potatoes, carrots, onions and cilantro, mayo, options of chicken or Shrimp. Slice of avocado on top
CHICKEN \$15.00 SHRIMP : \$17.00

PALTA RELLENA \$17.00
Avocado filled with choice of carrots , onions , peas and cilantro and mayo , options of chicken or Shrimp
CHICKEN \$14.00 SHRIMP : \$17.00

TAMAL DE POLLO O CHANCHO \$11.00
Home made Corn dough wrap in a banana leaf, hearty filling. Choice of pork and chicken

ANTICUCHOS DE PEZ ESPADA \$17.00
Grilled sword fish sticks served with gold potatoes, Peruvian corn and rocoto scallion sauce on the side

SOUPS

AGUADITO DE POLLO \$12.50
Cilantro chicken soup with rice, carrots and peas.

CALDO DE GALLINA \$16.00
Peruvian hen soup with linguini, egg and potatoes.

PARIHUELA \$25.00
Mixed seafood soup in a aji panca tomato broth.

• CEVICHE BAR •

CEVICHE DE PESCADO \$22.00
White fish chunks marinated in lime juice with onions served with boiled potato, sweet potato and white corn

CEVICHE MIXTO \$23.00
Mix of seafood and fish chunks in lime sauce served with sweet potatoes, boiled, onions, potatoes and white corn

CEVICHE DE MARISCOS \$23.00
Mix of seafood in lime sauce served with sweet potatoes, boiled potatoes, onions and white corn

LECHE DE TIGRE \$21.00
Chopped white fish, crabmeat, shrimp and squid marinated in aji lime juice.

CEVICHE DE CAMARONES \$23.00
Pre-cooked shrimp, onions and cilantro marinated in rocoto aji lime juice

CHORITOS A LA CHALACA \$18.00
Cooked mussels topped with diced onions, tomatoes, lime juice, white corn and cilantro served with fried cassava

• SEAFOOD COMBINATIONS •

CHICHARRON PESCADO+LECHE D TIGRE \$41.00
Combination of fried sword fish pieces with mix seafood chopped marinated in lime juice on bed of fried cassava

ARROZ CON MARISCOS + CEVICHE DE PESCADO \$43.00
Combination of seafood saffron rice with fresh fish ceviche

JALEA + CEVICHE DE PESCADO \$41.00
Combination of fried mixed seafood, fried cassava and fresh fish ceviche

ARROZ CHAUFA DE MARISCOS + CEVICHE DE PESCADO \$41.00
Combination of seafood fried rice and fresh fish ceviche

Parties of 6 or more gratuity of 18% would be included in the bill

There is a surcharge fee of 3.5% for credit card processing fees. Payment with Debit Card or Cash there is not fee

. SEAFOOD .

PEZ ESPADA A LA PARRILLA \$32.00
12 Oz Grilled sword fish fillet steak seasoned with Peruvian mild panca aji served with our signature quinoa side (Quinoa mixed with Peruvian corn, red pepper in olive oil) & cassava

PARGO A LA PARRILLA \$34.00
Grilled whole red snapper served with white rice, house salad, white rice and cassava

PESCADO A LO MACHO \$32.00
White fish filled topped with a creamy mix seafood (calamar, crab, shrimp, octopus) yellow pepper sauce served with white rice and fried yuca

SUDADO DE PARGO \$34.00
Steamed whole Red Snapper seasoned with Peruvian spices, onions, tomatoes and herbs served with white rice and fried cassava

PESCADO SALTADO \$29.00
Fried sword fish fried topped with sauteed tomatoes, pepper, onions, soy sauce, served with French fries and white rice on the side

ARROZ CON MARISCOS W/ LOBSTER TAIL \$41.00
Seafood mixed with saffron rice with pepper, peas, served with onion salad on the side

JALEA
Fried Mixed seafood with Peruvian spices in a bed of fried cassava and top with onions salad, tartar sauce on the side
REGULAR \$31.00 / LARGE \$47.00

CAMARONES AL AJILLO \$27.00
Jumbo shrimp in garlic sauce served choice of side order

CAMARONES SALTADO \$29.00
Sautéed shrimp with tomatoes, onions, pepper and soy sauce, served with rice and French Fries.

SALMON ANDINO \$34.00
Grilled 12 Oz salmon served with our signature quinoa side (Quinoa mixed with Peruvian corn, red pepper in olive oil) and steam vegetables (Broccoli, cauliflower and pepper)

SALMON A LA PARRILLA \$34.00
Grilled 12 Oz Salmon served with house salad and fried cassava.

ARROZ CHAUFA DE CAMARON O MARISCOS \$28.00
Peruvian style Chinese fried rice mixed with eggs, scallions & soy sauce. Choice of mix seafood or shrimp.

PESCADO AL AJILLO \$ 30.00
12 OZ Sword fish fillet steak topped with garlic sauce served with white rice and fried cassava.

CHAUFA DE PESCADO \$28.00
Peruvian style Chinese fried rice mixed with eggs, scallions mixed with sword fish pieces infused in teriyaki and sesame

CHICHARRON D PEZ ESPADA \$25.00
Sword fish pieces seasoned with Peruvian spices served with cassava, tartar sauce / onions salad

. MEATS .

ENTRAÑA A LA PARRILLA \$41.00
10 Oz Outside skirt steak, served with your choice of two regular side orders/ or one special side order and huacaty chimi churri on the side

CHURRASCO \$44.00
14 Oz Grilled Prime Rib eye steak served with your choice of two regular side orders/ or one special side order and huacaty chimi churri on the side

PARRILLADA FIERA (2-3 people) \$72.00
12 Oz Prime Rib eye steak, grilled half chicken (pollada) , 4 pieces of grilled jumbo shrimp, 1 stick of veal hearts and 2 grilled sausage, huacaty chimi churri

CHURRASCO DE POLLO \$21.00
Grilled boneless leg seasoned with Peruvian spices served with French fries and house salad, huacaty chimmi churri on the side

POLLADA \$ 26.00
1/2 Grilled seasoned chicken with Peruvian spices served with French fries and house salad

LOMO SALTADO
Tenderloin sautéed with soy sauce, onions, tomatoes, cilantro, French fries served with white rice or tacu tacu.
WHITE RICE \$28.00 TACU TACU \$ 33.00

POLLO SALTADO
Chicken breast chunks sautéed with soy sauce, onions, tomatoes, cilantro, French fries served with white rice or tacu tacu.
WHITE RICE \$23.00 TACU TACU \$ 28.00

MAR Y TIERRA SALTADO
Chunks of Tenderloin plus 5 pieces of jumbo shrimp sautéed with soy sauce, onions, tomatoes, cilantro, French fries served with white rice or tacu tacu.
WHITE RICE \$36.00 TACU TACU \$ 40.00

TRUFFLE HUANCAINA EN RIGATONI
Our traditional huancaína sauce prepared with black truffle oil on rigatoni pasta. Choice of Salmon or Steak
GRILLED SALMON \$ 36.00 /8Oz NY SRIP LOIN \$36.00

TALLARINES VERDES
Fettuccini in Peruvian style pesto sauce, accompanied with choice: of 8 Oz NY Strip Loin or breaded fried chicken.
STEAK \$30.00
GRILLED OR BREADED CHICKEN BREAST \$25.00

COSTILLITAS EN CHIFA \$26.00
Baby back ribs w oriental sauce on top and sesame seeds served with Maduros and Chinese-Peruvian fried rice

ARROZ CHAUFA
Peruvian style Chinese fried rice mixed with eggs, scallions & soy sauce. Choice of beef or chicken
CHICKEN \$21.00 BEEF TENDERLOIN \$26.00

TALLARIN SALTADO
Peruvian style Chinese pasta mixed with scallions, onions, tomatoes, and soy sauce
CHICKEN \$24.00 BEEF TENDERLOIN \$26.00

• SALADS •

ENSALADA DE PALTA

Avocado, lettuce, tomatoes, carrots, onions, light vinaigrette on the side

SMALL \$11.00/ LARGE \$18.00

ENSALADA ANDINA

\$18.00

Organic quinoa, sliced avocado, lettuce, tomatoes, white cheese, white corn, onions and dressing on the side

CHAUFA DE VEGETALES

\$24.00

Peruvian fried rice mixed vegetables and sweet plantains on the side.

TACU TACU VEGETARIAN PLATTER

\$24.00

Fried rice and beans, stir fried or steamed vegetables, & onions salad.

SALTADO DE VEGETALES

\$24.00

Onions, tomatoes, carrots, broccoli and peppers sautéed with soy sauce served with white rice and French fries.

WEEKENDS SPECIALS

SECO DE CABRITO

\$26.00

Goat stew in cilantro and Peruvian spices, served with rice, white beans, and onions salad.

PUERQUITO

\$26.00

Baked baby back ribs on the rack served with cilantro rice, huancaína sauce and potatoes, and onions salad.

ARROZ CON PATO

\$29.00

Peruvian traditional dish 1/4 chicken stew served with cilantro rice, onions salad and a potato with Huancaína sauce

CAU CAU

\$17.00

Tripe chunks stew with cilantro and potatoes, served with white rice

AJI DE GALLINA

\$24.00

Shredded hen with yellow pepper sauce, served with white rice

TRIO CRIOLLO

\$37.00

Peruvian creole food combination of Cau Cau, Aji de Gallina and Seco de Cabrito, served with white rice (1 person)

• KIDS MENU •

SALCHIPAPA

\$12.00

French fries and sliced fried hot dog.

CHORIPAPA

\$13.00

French fries and sliced Argentinian Chorizo

MILANESA DE POLLO

\$16.00

Breaded crispy chicken bread served with French fries

• SIDE ORDERS •

REGULAR SIDE ORDERS

\$6.50

YUCA FRITA

Fried cassava

TOSTONES

Green plantains

ASPARAGUS

Grilled (6)

MADUROS

Sweet plantains

FRIJOLES

Peruvian beans

PAPAS FRITAS

French fries

CAMOTE FRITO

Sweet potatoes fries

CAMOTE HORNO

Baked sweet potato

ENSALADA

Personal salad

BOILED POTATO

Papa cocida

OTHER SIDE ORDERS

\$5.50

ARROZ BLANCO

White rice

CANCHITA

Toasted Andean corn

SALSA CRIOLLA

Onions, cilantro

SPECIAL SIDE ORDERS

\$12.75

ARROZ FRITO

Fried Rice

QUINUA SIDE

Quinoa mix white corn and olive oil

VEGETALES

Mix Stir fried

VEGETALES

Mix Steamed vegetables

• ADD-ON •

1/2 RACK BBQ BABY BACK RIBS

\$11.00

Costillas

GRILL SHRIMP (4 pieces)

\$9.00

AVOCADO (Half)

\$5.50

GRILLED CHORIZO

\$7.00

Grilled Argentinian sausage

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DESSERTS

•	FLAN	\$8.00	•
	CHOCOFLAN	\$10.00	
	Homemade chocolate cake and our signature flan		
	AGUAYMANTO CHEESECAKE	\$10.00	
	Home made golden berry Cheesecake		
	TRES LECHEs CAKE	\$10.00	
	Three milk cake		
	LUCUMA ICE CREAM	\$10.00	
	Two scoops of exotic fruit ice-cream on waffle cone bowl and chocolate cookie		
	TORTA DE CHOCOLATE	\$10.00	
	Chocolate cake with fudge on top		
	CHURROS	\$10.00	
	Crispy fried dough caramelize with cinnamon served with chocolate syrup on the side		
	CHOCOLATE TARTUFO	\$10.00	
	ALFAJORES		
	Box \$13.00 (12 UNITS)		
	ARROZ CON LECHE ACHOCOLATADO	\$10.00 (Friday - Sundays only)	
	Warm Dark Chocolate rice pudding with pecans and coconut		

HOT BEVERAGES

COFFEE	\$3.00
AMERICAN COFFEE	\$4.50
CAPPUCCINO	\$6.50
ESPRESSO	\$4.00
ESPRESSO DOBLE	\$6.50
CAFÉ LATTE	\$6.50
CAFÉ CON LECHE	\$5.50
TEA	\$3.00

Black Tea Chamomile, Green Tea,
Lemonade, Peppermint, Pomegranate
& Raspberry

DIGESTIFS

SAMBUCA	\$7.00
BAILEYS	\$7.00
MALIBU RUM	\$7.00
AMARETTO	\$7.00
KHALUA	\$7.00

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