

PeKa

Latin Cuisine

TAPAS

*Peruvian Ceviche \$17.00

White fish, lime juice, red & green peppers, onions, cilantro, peruvian corn and malanga chips.

*Shrimp Ceviche \$18.00

Shrimp, red & green peppers, onion, cilantro, lime juice, peruvian corn, lime juice and malanga chips.

*Yellow Ceviche \$17.00

White fish, Leche de Tigre, Peruvian rocoto, red peppers, onion, cilantro, peruvian corn and malanga chips.

Garlic Shrimp \$20.00

Shrimps in a garlic, white wine and butter sauce spiced with cilantro. Served with toasted bread.

Shrimp and Tostones \$14.00

Black Tiger shrimp, applewood smoked bacon, tostones and guava sauce.

Calamari \$16.00

Fried calamari, garlic aioli and marinated red onion.

Tequeños \$15.00

Hand-rolled puff pastry, wrapped white cheese and guava lime sauce.

Queso fundido \$15.00

Melted muenster cheese, spicy chorizo, red onion, jalapenos, tequila and malanga chips.

Arepitas \$13.00

Fried corn dough, cheese and Venezuelan Cream.

Empanadas \$15.00

Fried turnovers made with corn dough and chimichurri Sauce. Choice two: Cheese, chicken, beef or domino

Arepa

Grilled corn dough.

CHOICE OF:

- Roasted pork \$10.00
- Carne mechada \$10.00
- Reina pepiada \$10.00
- Domino \$10.00
- Cheese \$10.00
- La Pelua Shredded beef with Gouda cheese \$10.00

Guacamole \$12.00

Avocado, red onions, tomatoes, cilantro, lime, salt and pepper.

Nachos \$16.00

Malanga chips, roasted pork, grilled chicken, Monterey Jack cheese, black beans, pico de gallo, guacamole and chipotle sour cream.

Taco Platter \$24.00

Three tacos served with sour cream, pico de gallo and guacamole. Choice of:

Fish tacos

Mahi-Mahi, garlic aioli, spicy cabbage, avocado.

Steak tacos

Grilled skirt steak, tomatoes, onion, jalapeño.

Carnitas tacos

Pork, tomatillo sauce, red onions and cheese.

Birrias tacos

Shredded beef, dried guajillo peppers and chipotle peppers. Served with a side of the stew to use as a dip.

Shrimp tacos

Black beans, roasted corn and cheese.

Vegan tacos

Roasted corn, yellow squash, peppers, onion, black beans and zucchini.

Elote Loco

Grilled street corn, mayonnaise, cotija cheese and tajin.

Pork Belly

Crispy pork belly, garlic aioli and marinated onions.

Yuca Frita

Fried cassava and cilantro sauce.

Pupusas

Two Corn cakes stuffed with chicken, pork, cheese and pickled cabbage.

SOUPS

Chicken soup

Chicken broth and Vegetables

Tortilla Chicharrón Soup

Corn tortilla, pork belly, avocado, cheese, tomato broth, garlic, onion, poblano-arbol-epazote pepper and sour cream.

SALADS

Tropical

Romaine lettuce, grilled chicken, sunflower seeds, cajun peanuts, dried cranberries, jicama, grapes, apples with Honey Truffle Vinaigrette.

Fajitas Salad

Mesclun mix, grilled shrimp, carrots, peppers, roasted corn, onion, tomatoes black beans and Balsamic Jalapeño Dressing.

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V: Vegetarian :Spicy :Gluten free

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DINNER

***Our special creation – LA TABLA!** \$149.⁰⁰
(Steak board)
12oz Prime NY strip, 12oz Flank steak, 12oz Skirt steak, Chicken breast & Chorizo. Accompaniments; Chicharrón (pork belly), arepitas, black beans and rice, yucca, chimichurri sauce & Plantains.

***Prime Ribeye** \$48.⁰⁰
16oz prime Ribeye, rocoto butter, guasacaca, served with yuca cubana.

***Prime Churrasco** \$39.⁹⁹
12oz grilled Prime New York Strip, chimichurri and chorizo. Served with black bean rice, yuca, and plantains.

***Flank Steak** \$34.⁰⁰
12oz grilled Flank steak, chorizo, chimichurri, rocoto peppers and Roquefort butter. Served with black bean rice, yuca, and plantains.

***Gaucho** \$36.⁰⁰
Grilled skirt steak served with chimichurri, black bean rice, yuca, and plantains.

Red Snapper 🔥 \$32.⁵⁰
Whole Red Snapper, spicy roasted pepper, and onion vinaigrette. Served with coconut rice and tostones.

Add mussels and shrimp \$5.00

Pollo Asado \$25.⁵⁰
Half roasted chicken and chorizo. Served with black bean rice, yuca, and plantains.

Salmón \$28.⁵⁰
8oz Grilled Salmon fillet, white wine garlic sauce, Served on a bed of black beans, shrimp, roasted peppers and onions. Served with black bean rice, yuca and plantains.

***La Paella** \$39.⁵⁰
Saffron Rice, lobster broth, chicken, chorizo, mussels, calamari, shrimp, clams, fish, peppers and onion.

***Pabellón Criollo** \$24.⁰⁰
Shredded beef, white rice, black beans, and sweet plantains. Add fried egg +1.50

***PeKa Burger** \$19.⁰⁰
Half pound Prime Angus Beef, cheese, applewood smoked bacon, red onion, tomatoes, lettuce, avocado, special salsa on a potato bread. Served with fries and pickles. Add fried egg + 1.50

Dinner Quesadillas

All quesadillas are topped with sour cream, guacamole, and salsa. Served with black bean rice, yuca, and plantains. Choice of:

Chicken \$22.⁰⁰
Roasted chicken, cheese

***Shrimp** 🔥 \$24.⁰⁰
Bacon, jalapeño, and Oaxaca cheese

Cubano \$22.⁰⁰
Roasted pork, cheese, pickles and Cubano aioli

KIDS MENU

Kid Chicken fingers and fries \$11.⁵⁰

Kid Cheese quesadilla and fries 🌿 \$11.⁵⁰

SIDES

Chorizo \$5.⁰⁰

Grilled Chicken \$6.⁰⁰

Plantains \$6.⁵⁰

Tostones \$6.⁵⁰

Black bean rice \$5.⁰⁰

Grilled arepa \$4.⁰⁰

Pan \$3.⁵⁰

Avocado \$5.⁰⁰

Black beans \$5.⁰⁰

BRUNCH

Sundays 11:30 am-3:00 pm

Cachapas 🌿

Sweet corn pancakes.

CHOICE OF:

House Cheese 🌿 \$15.⁰⁰

Shredded beef and cheese \$15.⁵⁰

***PEKA's Huevos Rancheros** 🌿 \$17.⁰⁰

Black beans on corn tortillas topped with cheese, avocado, spicy tomatillo ranchera sauce, chipotle sour cream and eggs sunny side up.

Chorizo Breakfast Tacos 🔥 \$18.⁰⁰

Two tacos, scrambled egg, chorizo, pico de Gallo, chipotle sour cream and guajillo sauce. Served with papas bravas.

Venezuela Brunch \$19.⁰⁰

Perico, grilled chorizo, grilled arepa, black beans, shredded beef, sweet plantains with cheese.

Brioche French Toast \$14.⁰⁰

Tres Leches soaked Brioche bread, topped with caramelized bananas and strawberries.

***Grilled Steak** \$18.⁰⁰

Grilled Flap Steak marinated with classic Latin spices, served with black bean rice, yuca, plantains and fried egg.

Enchilada \$18.⁰⁰

Salted pepper, onion, scrambled egg, cheddar jack cheese, tomatillo sauce, chipotle sour cream and papas bravas.

Cuban Sandwich \$17.⁵⁰

Ham, roasted pork, cheese, lettuce, tomatoes, mayo, pickles and French fries.

Pabellón Omelette \$17.⁰⁰

Shredded beef, plantain, white cheese, served with beans on the side and papas bravas.

DESSERTS

Flan \$8.⁵⁰
Coconut / Vanilla

Churros with Vanilla Ice cream \$10.⁰⁰

Tres leche cake \$9.⁵⁰

Triple Chocolate Cake \$13.⁰⁰

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