



TASTE OF PERU

Menu

Appetizers

Anticuchos de Carne o Pollo Part of Guy Fieri's Combo	\$ 8.00	Peruvian shish kebob marinated with Peruvian spices. Your choice of Beef or Chicken.
Ceviche de Camarones	\$ 18.00	Fresh Gulf shrimp marinated in limejuice and spices. Served with onions, corn and sweet potato.
Ceviche de Pescado	\$ 19.50	Fresh grouper marinated in limejuice and spices. Served with onions, corn and sweet potato.
Ceviche Especial	\$ 20.50	Mixed seafood and fresh grouper, marinated in limejuice and Peruvian spices. Served with onions, corn and sweet potato.
Ceviche Mixto	\$ 19.50	Mixed seafood, marinated in lime juice and Peruvian spices. Served with onions, corn and sweet potato.
Chicharron de Calamar	\$ 12.75	Fried shrimp served with a garnish of lime and sweet onions.
Choros a la Chalaca	\$ 9.00	A dozen or half a dozen mussels on the shell marinated in lime and served smothered in a salsa of corn, tomato and onion. Wonderful tasting!
Coctel de Camarones	\$ 17.50	Shrimp cocktail.
Coctel de Mariscos	\$ 17.50	Mixed Seafood cocktail.
Empanada de Carne o Pollo	\$ 3.75	Your choice of Chicken or Beef pastry.
Ensalada de Mariscos	\$ 17.50	Super fresh seafood salad, including shrimp, crab and scallops.
Ensalada de Palta	\$ 7.50	Fresh Avocado Salad.

Palta Rellena de Pollo	\$ 9.00	Two avocado halves filled with a chicken-vegetable mayonnaise salad.
Palta Rellena de Vegetales	\$ 7.50	Two avocado halves filled with a vegetable mayonnaise salad.
Papa a la Huancaína	\$ 8.00	Sliced boiled potato under a yellow Fresh Cheese sauce.
Papa Rellena	\$ 8.00	"Best in town- Hungry Hound" Mashed potato stuffed with a mixture of seasoned rib eye steak, walnuts, eggs, raisins, & olives.
Tamales - Guy Fieri's Favorite	\$ 7.00	Peruvian-Style corn tamales made with chicken, served with a garnish of lime and sweet onions.
Tiradito de Corvina	\$ 19.50	Fresh Corvina marinated in Peruvian spices and Aji Amarillo.
Yuca a la Huancaína	\$ 8.50	Fried Yucca under a Fresh Cheese sauce.

Blue Plates

Arroz con Mariscos y Langosta	\$ 59.00	"The best Paella in Chicago" - Chicago Mag. 2007. A super mixed seafood dish, with lobster, yellow rice and Peruvian spices, cooked in beer.
Arroz con Mariscos y Langosta - Estilo	\$ 59.50	A super mixed seafood dish, with lobster, green cilantro-based rice and Peruvian spices, cooked in beer.
Cangrejada con Mariscos	\$ 39.50	Mix of blue, snow and king crab, shrimp and other mixed seafood.
Filete de Corvina a lo Macho	\$ 23.50	Fried filet of corvina with steamed seafood served with rice.
Huachinango Frito con Crema de Ajo	\$ 0.00	Market Price Fried red snapper accompanied by garlic cream, rice and a small salad.
Huachinango Sudado	\$ 0.00	Market Price Red snapper steamed in red wine, tomato sauce and onions, served with rice.

Combos

Dinner for 2/ Menu para 2

\$ 50.00 Papa a la Huancaína y Tamal + Ceviche Especial + Arroz
con Mariscos.

Guy Fieri's Combo

\$ 35.00 Inka Kola + Anticuchos + Tamales + Lomo Saltado +
Dessert.

Desserts

Alfajor	\$ 3.00	Two traditional cookies with manjar blanco (Peruvian Caramel) in between topped with powdered sugar.
Arroz con Leche	\$ 4.00	Rice boiled in sweet milk and made into a sweet pudding. Served warm or cold.
Brenda's Flan	\$ 4.00	Made in the house, a custard dessert topped with caramel syrup.
Helado de Lucuma	\$ 4.00	Lucuma (fruit that grows in the peruvian coast) ice-cream.
Mazamorra Morada	\$ 4.00	Purple Corn pudding with fruit

Drinks

Chicha Morada	\$ 2.50	A purple corn and pineapple drink. Served by glass or pitcher.
Coffee	\$ 2.50	Fresh brewed Colombian coffee.
Coke, Pepsi, Sprite, Diet Coke	\$ 1.50	
Inca Kola	\$ 2.00	Peruvian Pop "Con todo combina" made out of Hierba Luisa (lemongrass) tea.
Jugos	\$ 2.50	Apple Juice, Cranberry Juice, Grape Juice, Orange Juice (Ask for availability)
Virgin Pisco Sour	\$ 12.00	Peruvian signature drink, usually done with Pisco Liquor. Served by pitcher.

Kids Menu

Chicharron de Pollo

\$ 6.00 Chicken nuggets accompanied by French fries.

Recommended from the menu

\$ 0.00 Papa a la Huancaina, Pollo a la parrilla, Chicharron de Camaron, Anticuchos de Pollo.

Salchipapas

\$ 6.00 Peruvian style mix of cut grilled hot dog and French fries.
A Peruvian common dish.

Peruvian Dishes

Aji de Gallina	\$ 14.50	Shredded chicken in a walnut cream sauce served with a boiled egg, white rice, and a potato.
Arroz Chaufa de Pollo o Carne	\$ 14.00	Peruvian Style fried rice with your choice of beef or chicken. Made with green onion, egg, soy sauce, and ginger
Arroz con Pollo	\$ 14.00	Peruvian style chicken and rice. Cooked in beer with a cilantro based sauce.
Bistec a lo Pobre “ Estilo	\$ 15.50	Grilled rib eye steak, fried plantains, 2 over easy fried eggs, beans and white rice.
Bistec Apanado con Arroz y Papas	\$ 14.00	Breaded rib eye steak served with white rice and French fries.
Bistec con Frijoles y Arroz	\$ 14.00	Fried rib eye steak served with beans and rice.
Cau-cau	\$ 14.00	Traditional Peruvian dish made of honeycomb tripe stew, cooked in mint and Peruvian spices, served with white rice and potatoes.
Estofado de Pollo o Carne	\$ 14.00	Beef or Chicken Stew with raisins, tomatoes, onions, potatoes and green peas cooked in red wine. Served with white rice.
Guiso de Pollo	\$ 15.75	Stew of Chicken with quinoa, served with white rice.
Lomo Saltado - Guy Fieri's Favorite	\$ 14.00	#1 Best Seller. Sauteed rib eye beef cut in strips, cooked with tomatoes, onions and French fries and served with white rice.
Papa a la diabla con Bistec	\$ 14.00	Boiled and cut in squares potato, underneath our signature huancaína sauce and topped with a grilled rib eye steak. Served with white rice.
Pollo al Vino	\$ 14.00	Chicken stew cooked in Chablis wine, with carrots, olives,

		raisins, and sweet peas, served with rice.
Pollo en Salsa de Mani	\$ 14.00	Chicken in peanut sauce accompanied by a potato and served with white rice.
Pollo o Carne a la Parilla	\$ 14.75	Grilled chicken or rib-eye (15.75) with a fresh avocado salad that brings marinated sweet onions in lime juice. Served with white rice.
Pollo Saltado	\$ 14.00	Sauteed chicken strips cooked with tomatoes, onions, French fries, and served with white rice.
Seco de Carne o Pollo	\$ 14.00	Your choice of beef or chicken and cilantro base sauce, cooked in beer and served with rice and beans.
Seco de Cordero	\$ 16.00	Lamb cooked in red wine, beer, chile ancho, red peppers, pumpkin and served with white rice and beans.
Tacu-Tacu con Bistec y Huevo	\$ 16.00	Rice and beans cooked together and fried into a ball with aji amarilla topped with 2 fried eggs and rib-eye steak.
Tallarín Saltado de Pollo o Carne	\$ 14.00	Spaghetti with your choice of chicken or beef, sauteed in garlic, soy sauce, ginger, with onions, tomatoes, and peppers.
Tallarín Verde con Bistec Apanado	\$ 15.00	Spaghetti mixed with a homemade green pesto and topped with breaded rib-eye steak.

Seafood

Arroz Chaufa de Camarones	\$ 18.00	Peruvian-style fried rice with shrimp, cooked with garlic, ginger, egg and green onions.
Arroz Chaufa de Mariscos	\$ 18.75	Peruvian-style fried rice with mixed seafood, cooked with garlic, ginger, egg and green onions.
Arroz con Mariscos	\$ 19.50	"The best Paella in Chicago"-Chicago Mag. 2007 A super mixed seafood dish, with yellow rice and Peruvian spices, cooked in beer.
Arroz con Mariscos- Estilo	\$ 19.75	A super mixed seafood dish, with green cilantro-based rice and Peruvian spices, cooked in beer.
Camarones a la Diabla	\$ 18.00	Spicy gulf shrimp cooked with garlic, served with white rice.
Camarones a la Plancha	\$ 18.00	Fresh gulf shrimp sautéed in garlic sauce, served with white rice.
Camarones al Ajo	\$ 18.00	Fresh Gulf shrimp sauteed in garlic served with white rice.
Camarones Fritos	\$ 18.00	Fried-breaded gulf shrimp, served with salad and French fries.
Corvina Sudada	\$ 19.75	Corvina filet, steamed in white wine and served with rice and boiled potatoes.
Corvina Sudada con Mariscos	\$ 24.50	Steamed filet of corvina, squid, mussels, octopus, scallops and shrimp, cooked in red wine served with rice.
Covina a la parrilla	\$ 19.50	Grilled grouper served with white rice and small salad.
Filete de Corvina en Salsa de Ajo	\$ 19.50	Fried filet of corvina with steamed seafood, served with white rice.
Jalea al Estilo Peruano	\$ 22.75	Fried corvina, squid, mussels, octopus, shrimp and scallops. Served with corn and sweet onion marinated in

		lime.
Picante de Camarones	\$ 18.00	Fresh gulf shrimp in a creamy walnut sauce, served with white rice.
Saltado de Camaron	\$ 18.00	Shrimp sauteed in vinegar and beer, mixed with onions, tomatoes, green and red peppers. Served with white rice.
Sudado de Camarones	\$ 18.00	Steamed gulf shrimp cooked in tomato sauce and Chablis.
Sudado de Mariscos	\$ 18.75	Squid, mussels, octopus, scallops and shrimp cooked in red wine and served with rice.
Tallarín Saltado de Camaron	\$ 18.00	Spaghetti with shrimp sautéed in garlic and ginger, with onions, tomatoes, green and red peppers.
Tallarín Saltado de Mariscos	\$ 18.00	Spaghetti with mixed seafood, sautéed in garlic and ginger, with onions, tomatoes, green and red peppers.
Tallarines Verdes con Camarones Fritos	\$ 21.50	Spaghetti mixed with a homemade green pesto sauce and breaded fried shrimp on top.
Tallarines Verdes con Corvina Apanada	\$ 22.50	Spaghetti mixed with a homemade green pesto sauce and breaded corvina on top.
Tortilla de Camaron	\$ 18.50	Peruvian omelet with shrimp and fresh cheese. Served with white rice.

Side Dishes

Aji	\$ 5.00	Mama Carmen's™ original hot sauce, from her table to yours. 12onz or 32onz.
Arroz Blanco	\$ 3.25	White Rice.
Camote Frito	\$ 4.00	Sliced and fried sweet potato.
Crema Huancaína	\$ 4.50	Add some of our signature huancaína sauce to any of your dishes or side orders.
Frijoles	\$ 3.25	Beans.
Leche de Tigre	\$ 6.50	Tiger's Milk- The juice from seafood and lime.
Palta	\$ 4.00	Avocado in slices.
Papas Fritas	\$ 3.25	French Fries.
Platanos Maduros	\$ 4.00	Sweet fried plantains.
Rocoto	\$ 1.95	Peruvian hot sauce. Red.
Salsa Criolla	\$ 4.00	Our marinated sweet onions in limejuice.
Yuca Frita	\$ 4.00	Strips of fried Yucca.

Soups

Aguadito de Pollo	\$ 13.00	Chicken soup with cilantro, rice and vegetables.
Caldo de Camarones	\$ 18.50	A fresh gulf shrimp soup.
Chupe de Camarones	\$ 19.00	A creamy shrimp soup with rice and Peruvian spices.
Chupe de Mariscos	\$ 19.50	A creamy seafood soup, with rice and Peruvian spices.
Parihuela	\$ 19.50	"Best in town" A huge. Super mixed seafood soup.
Sopa a la Minuta	\$ 12.50	Beef soup with noodles and potatoes.
Sopa de Pollo	\$ 12.50	Chicken soup with cilantro, rice and vegetables.
Sopa Viagra	\$ 25.00	"Best in town" â€“ Sun Timess, Food Detectives. A super-duper creamy mixed seafood deluxe soup.

Vegetarian

Chaufa de Vegetales	\$ 12.50	Peruvian-Style fried rice with vegetables and egg.
Papa a la Diabla con Vegetales	\$ 13.50	Boiled squared potato served with Peruvian Huancaína cream sauce and vegetables on top.
Saltado de Vegetales	\$ 12.50	Sautéed vegetables, with tomatoes, onions, French fries and served with rice.
Tacu-Tacu con vegetales	\$ 14.50	Rice and beans cooked together and fried into a ball with aji amarilla topped with vegetables.
Tallarín Saltado de Vegetales	\$ 12.50	Vegetables Spaghetti cooked in garlic, with onions, tomatoes, green and red peppers.
Tallarín Verde con Vegetales	\$ 13.50	Spaghetti mixed with a homemade green pesto sauce and vegetables on top.
Tortilla de Vegetales	\$ 13.50	Peruvian egg omelet with vegetables and fresh cheese (can be made without cheese) served with rice.