

Taste of Peru

BEST KEPT SECRET IN CHICAGO
EL MEJOR SECRETO DE CHICAGO

6545 NORTH CLARK STREET

(773) 381-4540

www.tasteofperu.com

WE ALSO CATER!!!

For all kinds of events. Para toda ocasión

We treat every catering opportunity on a one-to-one basis. We can create special menus according to your budget and fulfill everyone's appetite!

Call Taste of Peru at **773-416-9127** to get in contact with our representative

We are insured to cater!!!



Chef Carmen Revoredo de Izquierdo



Find
us on:



Taste of Peru Gift Certificates

 "TASTE OF PERU" "SABOR PERUANO" <small>PERUVIAN CUISINE</small> GIFT CERTIFICATE	6545 N. CLARK ST.	
	CHICAGO, IL 60626	
	(773) 381-4540	
	DATE _____	
	THE AMOUNT OF _____ \$ _____	
ISSUED TO _____		
COMPLIMENTS _____		
EXPIRATION DATE _____	AUTHORIZATION SIGNATURE _____	

**Give a loved one a nice meal at
Taste of Peru!**

Just ask your waiter or give us a phone call at 773-381-4540

**If you have any issues or complaints.
Please ask to speak to the owner.**

If you have any allergies please let us know!!

Please no substitutions, no split or separate checks at check out!

20% gratuity added to tables of 7 or more

Appetizers

Corvina (Peruvian Sea Bass)

Empanada de Carne ó Pollo

Your choice of chicken or beef pastry

4.50 each

Ceviche de Corvina

Fresh corvina marinated in lime juice & spices.
Served with onions, corn and sweet potato

22.50

Ensalada de Palta

Avocado salad with lettuce, & tomatoes marinated in sweet onions

9.50

Ceviche Mixto

Mixed seafood, marinated in lime juice &
Peruvian spices. Served with onions, corn &
sweet potato

22.50

Papa a la Huancaína

Sliced boiled potato under a yellow fresh cheese sauce

9.50

Ceviche de Camarones

Fresh Gulf shrimp marinated in lime juice and spices.
Served with onions, corn and sweet potato

21.50

Ensalada de Mariscos

Super-fresh seafood salad

19.50

Choros a la Chalaca

A dozen or half a dozen mussels on the shell
marinated in lime and served smothered in a salsa
of corn, tomato & onion. Wonderful tasting!

12.00/22.50

Palta Rellena de Pollo

Avocado halves filled with a chicken and vege-
table-mayonnaise salad

11.50

Tiradito de Corvina

Fresh corvina marinated in Peruvian spices and
aji amarillo

22.50

Palta Rellena de Vegetales

Avocado halves filled with a vegetable-
mayonnaise salad

10.00

Chicharron de Calamar

Fried squid served with a garnish of lime and
sweet onions.

18.50

Papa Rellena

"Best in town" – Hungry Hound, Steve Dolinsky

Mashed potato stuffed with a mixture of seasoned
rib eye steak, eggs, raisins & olives. Served with sweet onions

10.00

Weekend Specials (Seasonal)

Anticuchos de Carne o Pollo

Part of Guy Fieri's Combo

Peruvian shish kebab marinated with Peruvian spices.
Your choice of beef or chicken

10.50

Escabeche de Pollo o Corvina

A Peruvian pickled fish dish with spicy, smoky, and earthy
aji panca, red onions, fish stock, hoey, red wine vinegar, sweet
potatoes and lettuce

18.50/ 22.00

Tamal – Guy Fieri's Favorite

Peruvian-style corn tamal made with chicken or veggie.
served with a garnish of lime and sweet onions.

8.50

Ocopa

Boiled potato under a fresh cream sauce made
with peanuts and Huacatay (Peruvian black mint)

12.75

Steamed Mussels

Peruvian-style steamed mussels cooked in house garlic, wine,
butter and herb sauce.

17.00

Causa de Vegetales, Pollo

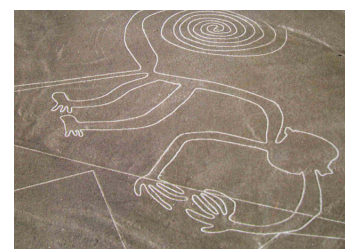
Mashed potatoes filled with your choice of vegetables,
chicken or crab

11.00/12.00

CONSUMER ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

The Nazca Lines are a series of ancient geoglyphs located in the Nazca Desert in southern Peru. They were designated a UNESCO World Heritage Site in 1994. The high, arid plateau stretches more than 80 kilometres (50 mi) between the towns of Nazca and Palpa on the Pampas de Jumana about 400 km south of Lima. Although some local geoglyphs resemble Paracas motifs, scholars believe the Nazca Lines were created by the Nazca culture between 400 and 650 AD. The hundreds of individual figures range in complexity from simple lines to stylized hummingbirds, spiders, monkeys, fish, sharks, orcas, llamas, and lizards.



Soups

Parihuela <i>"Best in town"</i> A huge, super mixed seafood soup	22.50	Sopa Viagra <i>"Best in town"</i> – Sun Times, Food Detectives. A super-duper creamy mixed seafood deluxe soup	28.50
Chupe de Camarones A creamy shrimp soup with rice and Peruvian spices	22.50	Aguadito de Mariscos Seafood soup with cilantro and rice	24.50
Chupe de Mariscos A creamy seafood soup, with rice and Peruvian spices	23.50	Aguadito de Pollo Chicken soup with cilantro, rice and vegetables	15.00
Sopa a la Minuta Beef soup with noodles and potatoes	15.50	Sopa de Pollo Chicken noodle soup, Peruvian-style	14.50
		Sopa a la Criolla Creamy Beef Noodle Soup	15.50

Manú National Park is a biosphere reserve located in Madre de Dios and Paucartambo, Cusco. Before becoming an area protected by the Peruvian government, the Manú National Park was conserved thanks to its inaccessibility. The park remains fairly inaccessible by road to this day. In 1977, UNESCO recognised it as a Biosphere Reserve and in 1987, it was pronounced a World Heritage Site. It is the largest National Park in Peru, covering an area of 15,328 km². The Biosphere Reserve includes an additional 2,570 km², and a further 914 km² are included in a “Cultural Zone” (which also is afforded a level of protection), bringing the total area up to 18,811 km².



Kids Menu

Chicharron de Pollo Peruvian style chicken nuggets accompanied by French fries	8.50
Salchipapas Peruvian style mix of cut fried hot dog and French fries. An authentic South-American dish	8.50

Recommended from the menu:

Appetizers	Seafood	Beef	Chicken
Papa a la Huancaína	Arros con Mariscos	Lomo Saltado	Aji De Gallina
Tamales	Jalea	Seco de Carne	Arroz con Pollo
Ceviche	Sudado de Corvina	Tallarín Verde con	Pollo a la Parrilla
Anticuchos de pollo	Tallarín Saltado de Camaron	Apanado	
		Seco De Cordero	

Peruvian Dishes

Lomo Saltado - Guy Fieri's Favorite #1 Best Seller

Sautéed rib eye beef cut in strips, cooked with tomatoes, onions and French fries and served with white rice

19.50

Estofado de Pollo o Carne 18.00/ 19.00

Beef or Chicken Stew with raisins, tomatoes, olives, onions, potatoes and green peas cooked in red wine. Served with white rice

Seco de Carne o Pollo 18.00/ 19.00

Your choice of beef or chicken and cilantro base sauce, cooked in beer and served with rice and beans

Seco de Cordero 22.50

Lamb cooked in red wine, beer, chile ancho, red peppers, pumpkin and served with white rice and beans

Bistec con Frijoles y Arroz 19.50

Fried rib eye steak topped with onions served with beans and rice

Bistec a lo Pobre – Estilo “Llita” 21.50

Fried rib eye steak, fried plantains, 1 over easy fried egg, beans and white rice

Papa a la diablo con Bistec 20.50

Boiled potato, underneath our signature huancaína sauce and topped with a fried rib eye steak. Served with white rice

Arroz Chaufa de Pollo o Carne 18.00/ 19.00

Peruvian-style fried rice with your choice of chicken or beef, green onions, egg, soy sauce, & ginger

Tallarín Saltado de Pollo o Carne 18.50

Spaghetti with your choice of chicken or beef, sautéed in garlic, soy sauce, and ginger, with onions, tomatoes, green and red peppers

Tallarín a la Huancaína con Bistec 22.00

Spaghetti with Huancaína sauce and rib eye steak

Tallarín Verde con Bistec Apanado 20.50

Spaghetti mixed with a homemade green pesto sauce and topped with a breaded rib eye steak

Cau-Cau 20.00

“Just like home”

Traditional Peruvian dish made out of honeycomb tripe stew, cooked in mint and Peruvian spices served with potatoes and white rice

Aji de Gallina 18.50

Shredded chicken smothered in a walnut cream sauce, served with a boiled egg, potatoes and white rice

Pollo al Vino 18.00

Chicken stew cooked in Chablis wine, carrots, olives, raisins, and sweet peas and served with white rice

Pollo en salsa de Mani 18.00

Chicken in peanut sauce accompanied by a potato, served with white rice

Pollo Saltado 18.00

Sautéed chicken cut in strips, cooked with tomatoes, onions and French fries and served with white rice

Arroz con Pollo 18.00

Peruvian-style chicken and rice. Cooked in beer, peas, cilantro-based sauce, the chicken absorbs the entire rice flavor from being cooked in the same pot

Tacu-Tacu con Bistec y Huevo 22.50

Rice and Beans cooked together and fried into a ball with aji amarillo topped by a fried rib eye steak and accompanied by 1 fried egg.

Pollo o Carne a la Parrilla 20.00/ 22.00

Grilled chicken or rib eye accompanied by a fresh avocado salad topped with marinated sweet onions in lime juice. Served with white rice

The largest Pre-Columbian city in South America, Chan Chan is an archaeological site located in the Peruvian region of La Libertad, five km west of Trujillo. Chan Chan covers an area of approximately 20 km² and had a dense urban center of about 6km². Chan Chan was constructed by the Chimor (the kingdom of the Chimú), a late intermediate period civilization which grew out of the remnants of the Moche civilization. The vast adobe city of Chan Chan was built by the Chimu around AD 850 and lasted until its conquest by the Inca Empire in AD 1470. It was the imperial capital of the Chimor until it was conquered in the 15th century. It is estimated that around 30,000 people lived in the city of Chan Chan.



Combos

Menu Para 2 personas/ Dinner for 2 \$62.50

Papa a la Huancaína y Tamal

A dish with Papa a la Huancaína (boiled potato under a yellow fresh cheese sauce) and tamal (made with chicken, served with a garnish of lime & sweet onions)

Ceviche Mixto

Mixed seafood and fresh corvina, marinated in lime juice and Peruvian spices. Served with onions, corn and sweet potato

Arroz con Mariscos

"The best Paella in Chicago"
-Chicago Mag. 2007

A super mixed seafood dish, with yellow rice and Peruvian spices, cooked in beer and Brandy



Guy Fieri's Combo \$44.50

As seen in Diners-Drive-Ins and Dives

2 Inca Kola

Peruvian Pop "con todo combina" made out of Lemon Grass

Anticuchos de Carne y Pollo

Peruvian shish-kebob marinated with Peruvian spices. One stick chicken, one stick beef

Tamal

Peruvian-Style corn tamal made with chicken, served with a garnish of lime & sweet onions.

Lomo Saltado

#1 Best Seller

Sautéed rib eye beef cut in strips, cooked with tomatoes, onions and French fries, served with white rice

1 Alfajor

Two cookies with manjar blanco (Peruvian caramel) in between, topped with powdered sugar

Taste of Peru



Seafood

Corvina (Peruvian Sea Bass)

Arroz con Mariscos

"The best Paella in Chicago"-Chicago Mag. 2007

A super mixed seafood dish, with yellow rice, shrimp, mussels, octopus, clam, scallops, squid, seasoned with Peruvian spices and cooked in beer and Brandy

25.00

Picante de Camarones

Fresh gulf shrimp in a creamy walnut sauce, served with white rice

23.50

Arroz con Mariscos- Estilo "Mama Carmen"

A super mixed seafood dish, with green cilantro base rice, shrimp, mussels, octopus, clam, snow crab, scallops, squid, season with Peruvian spices and cooked in beer and Brandy

25.00

Camarones al Ajo

Fresh gulf shrimp served in creamy garlic sauce. Served with white rice

23.50

Camarones a la Plancha

Fresh gulf shrimp sautéed in wine & vinegar sauce with garlic. Served with white rice

23.50

Sudado de Mariscos

Steamed squid, mussels, octopus, scallops, shrimp cooked in tomato sauce, red wine and served with rice

25.00

Camarones a la Diabla

Spicy gulf shrimp cooked with garlic in a red sauce, served with white rice

23.50

Sudado de Camarones

Steamed gulf shrimp cooked in tomato sauce and Chablis wine. Served with rice.

24.50

Tallarín Saltado de Camaron

Spaghetti with shrimp sautéed in garlic and ginger, with onions, tomatoes, green and red peppers

23.50

Corvina Sudada

Corvina filet, steamed in white wine and served with rice and boiled potatoes.

24.50

Tallarín Saltado de Mariscos

Spaghetti with mixed seafood, sautéed in garlic and ginger, with onions, tomatoes, green and red peppers

25.00

Corvina Sudada con Mariscos

Steamed filet of corvina, squid, mussels, octopus, scallops and shrimp, cooked in red wine served with rice

32.00

Tallarines Verdes con Corvina Apanada

Spaghetti mixed with a homemade green pesto sauce and breaded corvina on top

26.50

Arroz Chaufa de Corvina

Peruvian-style fried rice with corvina, cooked with garlic, soy sauce, ginger, egg and green onions

24.50

Tallarines Verdes con Camarones Fritos

Spaghetti mixed with a homemade green pesto sauce and breaded fried shrimp on top

26.00

Arroz Chaufa de Camarones

Peruvian-style fried rice with shrimp, cooked with garlic, soy sauce, ginger, egg and green onions

23.50

Saltado de Camaron

Shrimp sautéed in vinegar and beer, mixed with onions, tomatoes, French Fries and Served with white rice

23.50

Arroz Chaufa de Mariscos

Peruvian-style fried rice with mixed seafood, cooked with soy sauce, garlic, ginger, egg and green onions

25.00

Tortilla de Camaron

Peruvian omelette with shrimp and fresh cheese. Served with white rice

23.50

Camarones Fritos

Fried-breaded gulf shrimp, served with salad and French fries

22.50

Jalea al Estilo Peruano

Fried-breaded corvina, squid, mussels, octopus, shrimp and scallops. Served with corn and sweet onion marinated in lime

27.50

Filete de Corvina en Salsa de Ajo

Fried filet of breaded corvina, served with white rice and salad

24.50

Chicharrón de Mariscos

Mixed seafood fried and served with marinated sweet onions in lime juice

26.50

Covina a la parrilla

Grilled corvina served with white rice and salad

25.50

Blue Plates

Arroz con Mariscos y Langosta

Market Price

"The best Paella in Chicago"
-Chicago Magazine, 2007

A super mixed seafood dish, with lobster tail, yellow rice & shrimp, mussels, octopus, clam, scallops, squid, Corvina fillet season with Peruvian spices and cooked in beer and Brandy

Arroz con Mariscos y Langosta - Estilo "Mama Carmen"

Market Price

A super mixed seafood dish, with green cilantro-based rice, lobster tail, shrimp, Corvina fillet mussels, octopus, clam, scallops, squid, season with Peruvian spices and cooked in beer and Brandy

Huachinango Frito con Crema de Ajo

Market Price

Fried red snapper accompanied by garlic cream, rice & a small salad

Huachinango Sudado

Market Price

Red snapper steamed in red wine, tomato sauce and onions, served with rice

Filete de Corvina a lo Macho

Market Price

Fried filet of corvina with steamed seafood served with rice

Cangrejada con Mariscos

Market Price

Mix of blue, snow crab and other mixed seafood, steamed & cooked in red wine and served with rice.



Machu Picchu is a pre-Columbian 15th-century Inca site located 2,430 metres (7,970 ft) above sea level. It is situated on a mountain ridge above the Urubamba Valley in Peru, which is 80 kilometres (50 mi) northwest of Cusco and through which the Urubamba River flows. Most archaeologists believe that Machu Picchu was built as an estate for the Inca emperor Pachacuti (1438–1472). Often referred to as the "Lost City of the Incas", it is perhaps the most familiar icon of the Inca World.



Aji de gallina



Peruvian Dish

Alfajores



Desserts



Chaufa de camarones



Seafood



Arroz con Mariscos



Seafood

Bistec con frejoles y arroz



Peruvian Dish



Bistec a lo pobre

Peruvian Dish



Ceviche de pescado



Appetizers



Ceviche Especial

Appetizers



Arroz chaufa de pollo o carne



Peruvian Dish



Choros a la chalaca

Appetizers



Empanadas



Appetizers



Ensalada de palta

Appetizers



Huachinango frito en salsa de ajo



Blue plates



Lomo Saltado

Peruvian Dish



Chaufa de pollo



Seafood



Papa a la huancaína

Appetizers



Sudado de mariscos

Seafood

Tallarines Verdes con bistec

Peruvian Dish

Camarones a la plancha

Seafood

Ensalada de mariscos

Appetizers

Pescado sudado con mariscos

Seafood

Tallarín Verde vegetariano

Vegetarian

Tacu-Tacu

*Peruvian Dishes
Vegetarian*

Seco de carne

Peruvian Dish



Tamal

Appetizers

Tallarín saltado de carne

Peruvian Dish

Tortilla de camarones

Seafood

Jalea Peruana

Seafood

Papa Rellena

Appetizers

Pollo al mani

Peruvian Dishes

Tallarín Saltado de camarones

Seafood

Parihuela

Soups



Anticuchos

Appetizers

Arroz con Pollo

Peruvian Dish

Cau Cau

Peruvian Dish

Etofado de pollo o carne

Peruvian Dish

Palta rellena

Appetizers

Pescado frito en salsa de ajo

Peruvian Dish

Seco de Cordero

Peruvian Dish

Papa a la diablo

Peruvian Dish



The Tumi is a sacrificial ceremonial knife distinctly characterized by a semi-circular blade, made of either bronze, copper, gold-alloy, wood, or silver alloy usually made of one piece and used by some Inca and pre-Inca cultures in the Peruvian Coastal Region. In Andean mythology, the Moche, Chimu and Incas were descendants of the Sun, which had to be worshiped annually with an extravagant celebration. The festival took place at the end of the potato and maize harvest in order to thank the Sun for the abundant crops or to ask for better crops during the next season. During this important religious ceremony, the High Priest would sacrifice a completely black or white llama.

Other Andean cultures such as the Paracas have used the tumi for the neurological procedure of skull trepanation. Many of these operations were carefully performed, suggesting that the surgery was done for the relief of some body disturbance other than that associated with injury, perhaps an organic or mental condition.



Taste of Peru
Cesar Augusto Izquierdo
Mr. Taste of Peru



The *Inti Raymi* ("Festival of the Sun") was a religious ceremony of the Inca Empire in honor of the god *Inti*, one of the most venerated gods in Inca religion. According to chronicler Garcilaso de la Vega, Sapa Inca Pachacuti created the *Inti Raymi* to celebrate the winter solstice and a new year in the Andes of the Southern Hemisphere. Since 1944, a theatrical representation of the *Inti Raymi* has been taking place at Sacsayhuamán (two km. from Cusco) on June 24 of each year, attracting thousands of tourists and local visitors.

Side Orders

Platanos Maduros

Sweet fried plantains

5.50

Papas Fritas

French Fries

5.00

Arroz Blanco

White Rice

5.00

Frijoles

Small bowl of beans

5.00

Camote Frito

Sliced and fried sweet potato

6.00

Yuca Frita

Strips of fried Yucca

6.00

Palta

Avocado in slices

5.50

Salsa Criolla

Our marinated sweet onions in lime juice

5.50

Crema Huancaína

Add some of our signature huancaína sauce to any of your dishes or side orders

6.00

Aji

Peruvian hot sauce. 12onz

1onz 0.45

7.00

Rocoto

Peruvian hot sauce

2.00

Leche de Tigre

9.50

The Paracas National Reserve is located in Ica, Peru and consists of the Paracas Peninsula, coastal areas and tropical desert extending to the south slightly past Punta Caimán, a total of 335,000 ha (217,594 ha are marine waters and 117,406 are part of the mainland). It includes Bahía de la Independencia (Independence Bay) and miles of coastal waters. Its main purpose is to preserve the marine ecosystem and protect the historical cultural heritage related to ancient indigenous peoples, mostly of the Paracas culture. The oldest marine reserve in Peru, it has been designated a UNESCO World Heritage Site for its significance



Saltado de Vegetales

Sautéed vegetables, with tomatoes, onions, French fries and served with rice.

15.50

Chaufa de Vegetales

Peruvian-Style fried rice with vegetables and egg

15.50

Tallarín Saltado de Vegetales

Vegetables Spaghetti cooked in garlic, with onions, tomatoes, green and red peppers

15.50

Tortilla de Vegetales

Peruvian egg omelet with vegetables and fresh cheese. Served with rice.

17.50

Tallarín Verde con Vegetales

Spaghetti mixed with a homemade green pesto sauce and vegetables on top

17.50

Papa a la Diabla con Vegetales

Boiled potato served with Peruvian Huancaína cream sauce and vegetables on top and serve with rice.

17.50

Vegetarian

Tacu Tacu con vegetales

Rice and beans cooked together with Aji amarillo fried into a ball, topped with vegetables.

18.50



Our Story

As the oldest child in his family, as a young man, in 1974 Cesar Izquierdo left Peru to come to the United States to make a better life for himself and his family. While Cesar may have left Peru, Peru never left him. To everyone he would meet he would describe the beauty, sights, smells, and foods of Peru. He would tell of the wonders of Machu Picchu, the desert of Nazca, the Amazon jungle, and the exotic seafood of the coast. He adjusted well to life in the United States but still deeply missed his homeland.

Finding Peruvian food in Chicago was no easy task for Cesar. He would seek out any Peruvian restaurant he could find, sampling the menu, only to find the food was often an Americanized version of the food his mother would make. After awhile he opened "The Peruvian Shop" a small shop where he sold artifacts, sweaters, and "trompos" (wooden spinning tops). It was here that his attempt to bring true Peruvian food to Chicago began. His friends would come to the shop to play a Peruvian game "Sapo". Sapo is a game where heavy brass coins are thrown into compartments of a box. The compartments have different point values. The most difficult toss (and highest points) is into the mouth of a frog (Sapo) that sits atop the box. They would start playing to 1000 points and before they knew it would be playing to 50,000 points and well into the night. Cesar would set up a grill and start making anticuchos, a type of Peruvian shish-kabob made of marinated beef heart. His friends loved them and people that would come by offered to buy them. Cesar got married, started a family, and sadly closed the Peruvian shop to take a job with the city of Chicago.

Over the years Cesar and his family made many trips to Peru, gathering menus, sampling food, studying spices and cooking techniques. Finally, on July 29, 1998, Cesar realized his dream of bringing Peruvian food to Chicago and opened the "Taste of Peru". Cesar can now enjoy and share the colors, smells, foods, and music of Peru just 2 blocks away from his house in Rogers Park. You can find him there often, sharing stories and making new friends. With the live music on the weekends it's not uncommon to find him dancing with customers to the lively Peruvian music.

Taste of Peru

Best Kept Secret in Chicago / *El Mejor Secreto De Chicago*

6545 North Clark Street
Chicago, IL 60626
(773) 381-4540

www.tasteofperu.com