

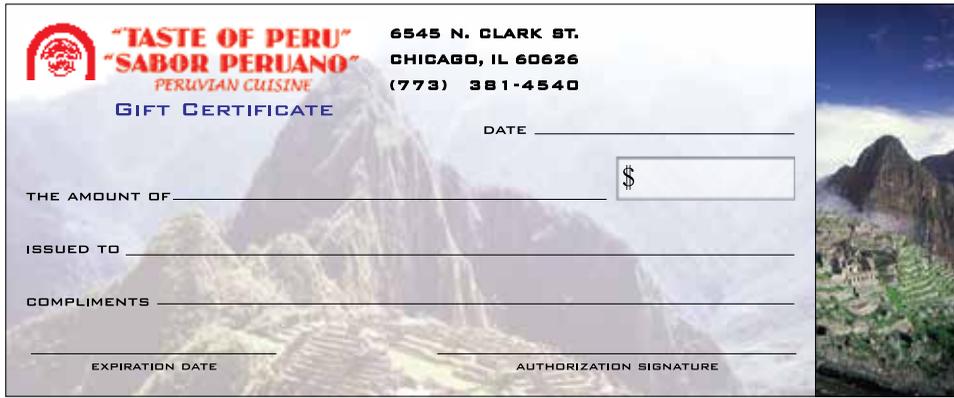
Taste of Peru

BEST KEPT SECRET IN CHICAGO
EL MEJOR SECRETO DE CHICAGO

6545 NORTH CLARK STREET
(773) 381-4540

www.tasteofperu.com

Taste of Peru Gift Certificates



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

WE ALSO CATER!!!

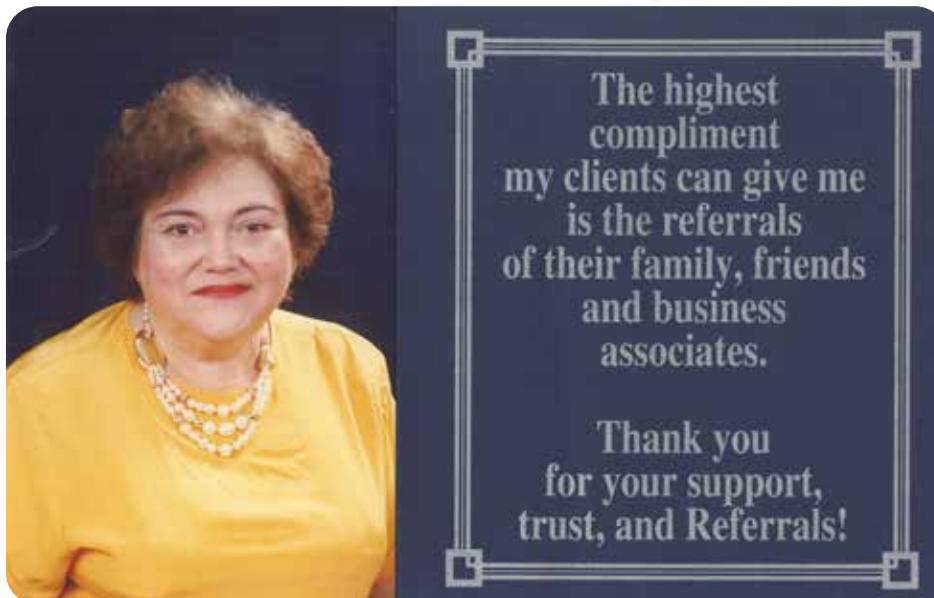
For all kinds of events. Para toda ocasión

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 773-381-4540 or 773-416-9127 to get in contact with our representative

We are insured to cater!!!

Chef Carmen Revoredo de Izquierdo



Find
us on:



Appetizers

Corvina (Peruvian Sea Bass)

Empanada de Carne ó Pollo <i>Your choice of chicken or beef pastry</i>	4.00 each	Ceviche de Corvina <i>Fresh corvina marinated in lime juice & spices. Served with onions, corn and sweet potato</i>	21.50 
Ensalada de Palta <i>Avocado salad with lettuce, & tomatoes marinated in sweet onions</i>	8.50	Ceviche Mixto <i>Mixed seafood, marinated in lime juice & Peruvian spices. Served with onions, corn & sweet potato</i>	22.00 
Papa a la Huancaína <i>Sliced boiled potato under a yellow fresh cheese sauce</i>	9.00	Ceviche Especial <i>Mixed seafood and fresh corvina, marinated in lime juice & Peruvian spices. Served with onions, corn & sweet potato</i>	22.50 
Yuca a la Huancaína <i>Sliced boiled yucca under a fresh cheese sauce</i>	9.50	Ceviche de Camarones <i>Fresh Gulf shrimp marinated in lime juice and spices. Served with onions, corn and sweet potato</i>	20.00 
Ensalada de Mariscos <i>Super-fresh seafood salad</i>	19.00	Choros a la Chalaca <i>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!</i>	12.00/22.00 
Palta Rellena de Pollo <i>Avocado halves filled with a chicken and vegetable-mayonnaise salad</i>	10.00	Tiradito de Corvina <i>Fresh corvina marinated in Peruvian spices and aji amarillo</i>	22.00 
Palta Rellena de Vegetales <i>Avocado halves filled with a vegetable-mayonnaise salad</i>	8.50	Chicharron de Calamar <i>Fried squid served with a garnish of lime and sweet onions.</i>	17.50
Papa Rellena <i>"Best in town" – Hungry Hound, Steve Dolinsky Mashed potato stuffed with a mixture of seasoned rib eye steak, eggs, raisins & olives. Serve with sweet onions</i>	9.00	Weekend Specials (Seasonal)	
Anticuchos de Carne o Pollo <i>Part of Guy Fieri's Combo Peruvian shish kebab marinated with Peruvian spices. Your choice of beef or chicken</i>	9.50	Ocopa <i>Boiled potato under a fresh cream sauce made with peanuts and Huacatay (Peruvian black mint)</i>	11.50
Tamal – Guy Fieri's Favorite <i>Peruvian-style corn tamal made with chicken or veggie. served with a garnish of lime and sweet onions.</i>	8.00	Causa de Vegetales, Pollo, ó Cangrejo <i>Mashed potatoes filled with your choice of vegetables, chicken or crab</i>	10.00/11.00/19.50
Steamed Mussels <i>Peruvian-style steamed mussels cooked in house garlic, wine, butter and herb sauce.</i>	16.00		

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.

*After 1st basket, bread is \$1.00

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	27.50
Chupe de Camarones A creamy shrimp soup with rice and Peruvian spices	21.50	Aguadito de Mariscos Seafood soup with cilantro and rice	23.50
Chupe de Mariscos A creamy seafood soup, with rice and Peruvian spices	22.50	Aguadito de Pollo Chicken soup with cilantro, rice and vegetables	14.50
Caldo de Camarones A fresh gulf shrimp soup	19.50	Sopa de Pollo Chicken noodle soup, Peruvian-style	14.00
Sopa a la Minuta Beef soup with noodles and potatoes	14.00	Sopa a la Criolla Creamy Beef Noodle Soup	14.00

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	6.75
Salchipapas Peruvian style mix of cut fried hot dog and French fries. An authentic South-American dish	6.75

Recommended from the menu:

Appetizers

Papa a la Huancaína
Tamales
Ceviche
Anticuchos de pollo

Seafood

Arros con Mariscos
Jalea
Sudado de Corvina
Tallarín Saltado de Camaron

Beef

Lomo Saltado
Seco de Carne
Tallarín Verde con Apanado
Seco De Cordero

Chicken

Aji De Gallina
Arroz con Pollo
Pollo a la Parrilla

Peruvian Dishes

Lomo Saltado - Guy Fieri's Favorite <i>#1 Best Seller</i> Sautéed rib eye beef cut in strips, cooked with tomatoes, onions and French fries and served with white rice	16.50	Tallarín Verde con Bistec Apanado Spaghetti mixed with a homemade green pesto sauce and topped with a breaded rib eye steak	18.00
Estofado de Pollo o Carne Beef or Chicken Stew with raisins, tomatoes, olives, onions, potatoes and green peas cooked in red wine. Served with white rice	16.50	Cau-Cau <i>"Just like home"</i> Traditional Peruvian dish made out of honeycomb tripe stew, cooked in mint and Peruvian spices served with potatoes and white rice	18.00
Seco de Carne o Pollo Your choice of beef or chicken and cilantro base sauce, cooked in beer and served with rice and beans	16.50	Aji de Gallina Shredded chicken smothered in a walnut cream sauce, served with a boiled egg, potatoes and white rice	16.50
Seco de Cordero Lamb cooked in red wine, beer, chile ancho, red peppers, pumpkin and served with white rice and beans	19.50	Pollo al Vino Chicken stew cooked in Chablis wine, carrots, olives, raisins, and sweet peas and served with white rice	16.50
Bistec con Frijoles y Arroz Fried rib eye steak topped with onions and tomatoes served with beans and rice	16.50	Pollo en salsa de Mani Chicken in peanut sauce accompanied by a potato, served with white rice	16.50
Bistec a lo Pobre – Estilo "Llita" Fried rib eye steak, fried plantains, 2 over easy fried eggs, beans and white rice	18.50	Pollo Saltado Sautéed chicken cut in strips, cooked with tomatoes, onions and French fries and served with white rice	16.50
Papa a la diablo con Bistec Boiled potato, underneath our signature huancaína sauce and topped with a fried rib eye steak. Served with white rice	16.50	Arroz con Pollo 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	16.50
Arroz Chaufa de Pollo o Carne Peruvian-style fried rice with your choice of chicken or beef, green onions, egg, soy sauce, & ginger	16.50	Tacu-Tacu con Bistec y Huevo Rice and Beans cooked together and fried into a ball with aji amarillo topped by a fried rib eye steak and accompanied by 2 fried eggs.	19.00
Tallarín Saltado de Pollo o Carne Spaghetti with your choice of chicken or beef, sautéed in garlic, soy sauce, and ginger, with onions, tomatoes, green and red peppers	16.50	Pollo o Carne a la Parrilla Grilled chicken or rib eye accompanied by a fresh avocado salad topped with marinated sweet onions in lime juice. Served with white rice	18.00 - 19.00

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.



Compos

Menu Para 2 personas/ Dinner for 2
\$62.00

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 Especial

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 \$45.00

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

2 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 <i>"The best Paella in Chicago"-Chicago Mag. 2007</i> A super mixed seafood dish, with yellow rice, shrimp, mussels, octopus, clam, scallops, squid, seasoned with Peruvian spices and cooked in beer and Brandy	24.00	Picante de Camarones Fresh gulf shrimp in a creamy walnut sauce, served with white rice	22.00
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	24.00	Camarones al Ajo Fresh gulf shrimp served in creamy garlic sauce. Served with white rice	22.00
Sudado de Mariscos Steamed squid, mussels, octopus, scallops, shrimp cooked in tomato sauce, red wine and served with rice	23.50	Camarones a la Plancha Fresh gulf shrimp sautéed in wine & vinegar sauce with garlic. Served with white rice	22.00
Sudado de Camarones Steamed gulf shrimp cooked in tomato sauce and Chablis wine. Served with rice.	22.50	Camarones a la Diabla Spicy gulf shrimp cooked with garlic in a red sauce, served with white rice	22.00
Corvina Sudada Corvina filet, steamed in white wine and served with rice and boiled potatoes.	22.50	Tallarín Saltado de Camaron Spaghetti with shrimp sautéed in garlic and ginger, with onions, tomatoes, green and red peppers	22.00
Corvina Sudada con Mariscos Steamed filet of corvina, squid, mussels, octopus, scallops and shrimp, cooked in red wine served with rice	28.50	Tallarín Saltado de Mariscos Spaghetti with mixed seafood, sautéed in garlic and ginger, with onions, tomatoes, green and red peppers	23.50
Arroz Chaufa de Corvina Peruvian-style fried rice with corvina, cooked with garlic, soy sauce, ginger, egg and green onions	22.50	Tallarines Verdes con Corvina Apanada Spaghetti mixed with a homemade green pesto sauce and breaded corvina on top	24.00
Arroz Chaufa de Camarones Peruvian-style fried rice with shrimp, cooked with garlic, soy sauce, ginger, egg and green onions	22.00	Tallarines Verdes con Camarones Fritos Spaghetti mixed with a homemade green pesto sauce and breaded fried shrimp on top	24.00
Arroz Chaufa de Mariscos Peruvian-style fried rice with mixed seafood, cooked with soy sauce, garlic, 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	22.00
Camarones Fritos Fried-breaded gulf shrimp, served with salad and French fries	21.50	Tortilla de Camaron Peruvian omelette with shrimp and fresh cheese. Served with white rice	22.50
Jalea al Estilo Peruano Fried-breaded corvina, squid, mussels, octopus, shrimp and scallops. Served with corn and sweet onion marinated in lime	26.50	Filete de Corvina en Salsa de Ajo Fried filet of breaded corvina, served with white rice and salad	22.50
Chicharrón de Mariscos Mixed seafood fried and served with marinated sweet onions in lime juice	25.00	Covina a la parrilla Grilled corvina served with white rice and salad	22.50

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, snow crab, scallops, squid, Corvina fillet season with Peruvian spices and cooked in beer and Brandy

Huachinango Sudado

Market Price

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

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, snow crab, scallops, squid, season with Peruvian spices and cooked in beer and Brandy

Filete de Corvina a lo Macho

Market Price

Fried filet of corvina with steamed seafood served with rice

Huachinango Frito con Crema de Ajo

Market Price

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

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.



Pollo a la brasa

Available only on Friday, Saturday and Sunday

Dine-in orders

Whole chicken with fries and salad 19.00

1/2 chicken with fries and salad 13.50

Available from 2:30 p.m.



Our Pollo a la brasa has been featured in Kevin Pang's column in the Chicago Tribune as a dish one must try in the windy city



Chicago Magazine awarded our dish "Arroz con Mariscos" as one of the 124 best dishes in the city. A mix of different seafoods, including king crab, squid, mussels, blue crab, calamari and octopus. All of these are cooked together with our special yellow rice, colored by peruvian spices that add a special taste.



In 2009, Guy Fieri made a visit to Taste of Peru. You can try the dishes he sampled out in "Guy Fieri's combo"



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



Tamal

Appetizers



Anticuchos

Appetizers

Tallarines Verdes con bistec

Peruvian Dish



Tallarín saltado de carne

Peruvian Dish



Arroz con Pollo

Peruvian Dish

Camarones a la plancha

Seafood



Tortilla de camarones

Seafood



Cau Cau

Peruvian Dish

Ensalada de mariscos

Appetizers



Jalea Peruana

Seafood



Etofado de pollo o carne

Peruvian Dish

Pescado sudado con mariscos

Seafood



Papa Rellena

Appetizers



Palta rellena

Appetizers

Tallarín Verde vegetariano

Vegetarian



Pollo al mani

Peruvian Dishes



Pescado frito en salsa de ajo

Peruvian Dish

Tacu-Tacu

*Peruvian Dishes
Vegetarian*



Tallarín Saltado de camarones

Seafood



Seco de Cordero

Peruvian Dish

Seco de carne

Peruvian Dish



Parihuela

Soups

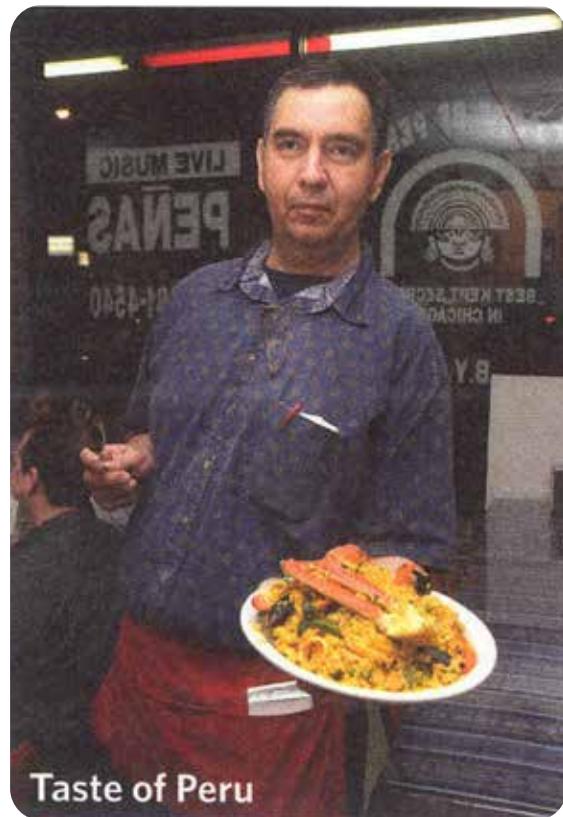
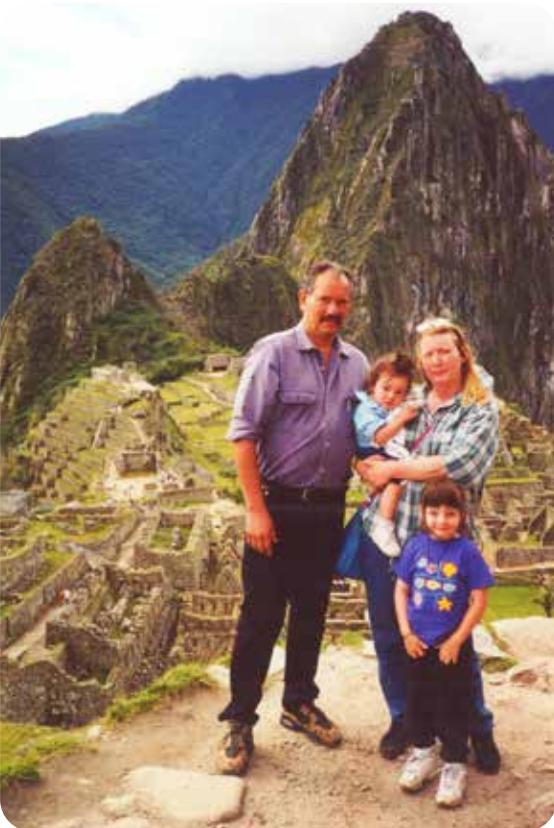


Papa a la diablo

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 <i>Sweet fried plantains</i>	5.00	Palta <i>Avocado in slices</i>	5.00
Papas Fritas <i>French Fries</i>	4.75	Salsa Criolla <i>Our marinated sweet onions in lime juice</i>	5.00
Arroz Blanco <i>White Rice</i>	4.00	Crema Huancaína <i>Add some of our signature huancaína sauce to any of your dishes or side orders</i>	5.50
Frijoles <i>Small bowl of beans</i>	4.00	Aji 1onz 0.45 <i>Peruvian hot sauce. 12onz or 32onz</i>	7.00/15.00
Camote Frito <i>Sliced and fried sweet potato</i>	5.00	Rocoto <i>Peruvian hot sauce</i>	2.00
Yuca Frita <i>Stripes of fried Yucca</i>	5.00	Leche de Tigre	8.00

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 **14.50**

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

Chaufa de Vegetales **14.50**

Peruvian-Style fried rice with vegetables and egg

Tallarín Saltado de Vegetales **14.50**

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

Tortilla de Vegetales **16.50**

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

Tallarín Verde con Vegetales **16.50**

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

Papa a la Diabla con Vegetales **16.50**

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

Vegetarian

Tacu Tacu con vegetales **17.00**

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



Musica y Eventos

Opera - Best Show in Town

For information on Contracting these musicians or if you would like to learn to play guitar, piano, cajon, zampona, etc., please call 773-416-9127 Cesar

Taste of Peru
 The Best Kept Secret in Chicago
 El Mejor Secreto de Chicago
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 Chicago, IL
 (773) 381-4540
 www.tasteofperu.com

presents
From Peru To Pavarotti
 With
 Luis Antonio Galvez-Alcantara

&

The Canchis Canchis Girls
 Tina Pappademos & Cynthia Zimmerman

Last Sunday of Every Month
 6:00PM & 8:00PM

* Reservations Encouraged *

*Performers Subject to Availability and/or Special Surprise Guests



Tuesdays
 Guitarra, Cajon y Zampona
 Pedro Verastegui Sr & Jr.



Wednesdays
 Musica Andina
 Huguo Gutierrez & Armando Bakle

Live Music

Thursdays
 SUR 2

Daniel R. Gomez & Diana Mosquera



Desserts

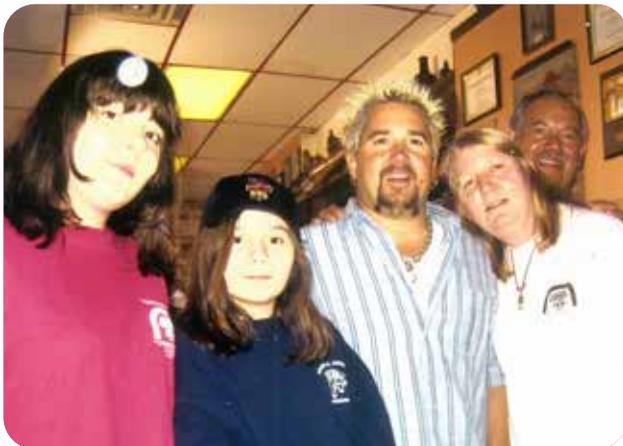
Alfajor 3.50
 Cookies with manjar blanco (Peruvian Caramel) in between topped with powdered sugar

Brenda's Flan 4.50
 Made in the house, a custard dessert topped with caramel syrup

Arroz con Leche 4.50
 Rice boiled in sweet milk and made into a sweet pudding. Served warm or cold

Helado de Lúcumá o Maracuya 6.00
 Lúcumá (fruit that grows in the Peruvian coast) ice-cream
 Maracuya - Passion Fruit

Mazamorra Morada 5.00
 Purple Corn pudding



Did You Know?

Perú is documented as the first country in the Americas to distill and the first to distill Pisco!



Drinks

Inca Kola 3.00
 Peruvian Pop "Sabor Peruano" made out of Lemon Grass

Coke, Pepsi, Sprite, Diet Coke 2.50

Jugos (Ask for availability) 3.50
 Apple Juice, Cranberry Juice, Grape Juice, Orange Juice

Coffee 3.50
 Fresh brewed Peruvian coffee

Virgin Pisco Sour 12.50
 Signature drink, done with Peruvian Pisco Liquor. Served by pitcher

Chicha Morada 3.00/10.00
 A purple corn and pineapple drink. Served by glass or pitcher

Lima is the capital and largest city of Peru. It is located in the valleys of the Chillón, Rímac and Lurín rivers, in the central part of the country, on a desert coast overlooking the Pacific Ocean. Together with the seaport of Callao, it forms a contiguous urban area known as the Lima Metropolitan Area. With a population fast approaching 9 million, Lima is the fifth largest city in Latin America, behind Mexico City, São Paulo, Buenos Aires and Rio de Janeiro. Lima is home to one of the largest financial hubs in Latin America. It has been defined as a beta world city by GaWC international rankings.



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

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Chicago, IL 60626
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www.tasteofperu.com