

# MENU

## APPETIZERS

**PAPA A LA HUANCAINA** \$14.00  
Sliced boiled potatoes or fried cassava in aji cheese sauce accompanied with lettuce and boiled egg

**TRUFFLE YUCA A LA HUANCAINA** \$14.75  
Our traditional huancaina prepared with black truffle oil on top on fried cassava

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

**GUACAMOLE KANTU** \$17.00  
Our signature guacamole recipe served with choice of fried long plantains or tostones

**CHICHARRON DE CALAMAR** \$18.00  
Peruvian style fried squid served with fried cassava, tartar sauce and salsa criolla

**PULPO A LA PARRILLA** \$18.00  
Grilled baby octopus seasoned with Peruvian spices, gold potatoes, served with rocoto sauce and corn

**EMPANADAS** \$9.50  
2 pastries stuffed with choice of Chicken or Cheese

**CHEESE** ( White Cheese & Mozzarella)  
**CHICKEN** ( Shredded chicken and peruvian spices )

**CAUSA RELLENA**  
Yellow whipped potatoes, carrots, onions and cilantro, mayo, options of chicken or Shrimp. Slice of avocado on top  
**CHICKEN \$15.00 SHRIMP : \$18.00**

**PALTA RELLENA**  
Avocado filled with choice of carrots , onions , peas and cilantro and mayo, , options of chicken or Shrimp  
**CHICKEN \$15.00 SHRIMP : \$18.00**

**TAMAL D POLLO o CHANCHO** \$12.00  
Home made Corn dough wrap in a banana leaf, hearty filling. Choice of pork and chicken

**ANTICUCHOS DE PEZ ESPADA** \$18.00  
Grilled sword fish sticks served with gold potatoes, Peruvian corn and rocoto scallion ssauce on the side

## SOUPS

**AGUADITO DE POLLO** \$13.50  
Cilantro chicken soup with rice, carrots and peas.

**CALDO DE GALLINA** \$17.00  
Peruvian hen soup with linguini, egg and potatoes.

**PARIHUELA** \$26.00  
Mixed seafood soup in a aji panca tomato broth.

**CHILCANO** \$21.00

**CHUPE DE CAMARONES** \$26.00  
Peruvian traditional Shrimp chowder served with rice, white corn, on an broth of mixed of Peruvian Spices

## 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, , onions, 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, fried cassava and mix seafood in lime juice served in a 12 oz glass

**ARROZ CON MARISCOS + CECICHE DE PESCADO** \$43.00  
Combination of seafood saffron rice and fresh fish ceviche served in a 12 oz glass

**JALEA + CECICHE DE PESCADO** \$41.00  
Combination of fried mixed seafood, fried cassava and a fresh fish ceviche served in a 12 oz glass

**ARROZ CHAUF A DE MARISCOS + CECICHE DE PESCADO** \$41.00  
Combination of seafood fried rice and fresh fish ceviche served in a 12 oz glass

**CHICHARRON DE CALAMAR + CECICHE DE**

## SEAFOOD

**PEZ ESPADA A LA PARRILLA** \$32.00  
12 Oz Grilled sword fish fillet steak seasoned with Peruvian mild panca aji served with Quinoa salad and fried cassava, signature chimichurri on the side

**DORADA A LA PARRILLA** \$34.00  
Grilled whole Dorada fish served with white rice, house salad, white rice and cassava

**DORADA FRITA** \$34.00  
Whole Dorada fish seasoned and fried served with white rice, house salad, white rice and cassava

**PESCADO A LO MACHO** \$34.00  
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 DORADA** \$34.00  
Steamed whole Dorada fish 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 sautéed 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 \$32.00 / LARGE \$48.00**

**CAMARONES AL AJILLO** \$28.00  
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** \$35.00  
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** \$35.00  
Grilled 12 Oz Salmon served with grilled asparagus and fried cassava.

**ARROZ CHAUF A 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.

**CHAUF A 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** \$26.00  
Fried Sword fish pieces seasoned with Peruvian spices served with cassava, tartar sauce / onions salad

## MEATS

**ENTRAÑA A LA PARRILLA** \$42.00  
10 Oz Outside skirt steak, served with your choice of two regular side orders/ or one special side order huacatay chimi churri on the side

**PRIME RIBEYE CHURRASCO KANTU** \$46.00  
12 Oz Grilled Prime Rib eye steak served with your choice of two regular side orders/ or one special side order and huacatay chimi churri on the side

**PARRILLADA FIERA (2-3 people)** \$75.00  
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, huacatay chimi churri

**CHURRASCO DE POLLO** \$24.00  
Grilled boneless leg chicken seasoned with Peruvian spices served with French fries and house salad

**POLLADA** \$28.00  
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 \$30.00 TACU TACU \$35.00**

**POLLO SALTADO**  
Chicken breast chunks sautéed with soy sauce, onions, tomatoes, cilantro, French fries served with white rice or tacu tacu.  
**WHITE RICE \$25.00 TACU TACU \$29.00**

**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 \$37.00 TACU TACU \$41.00**

**TRUFFLE HUANCAINA ON RIGATONI**  
Our traditional huancaína prepared with black truffle oil on rigatoni pasta. Choice of Salmon or Steak  
**GRILLED SALMON \$35.00**  
**8Oz NY SRIP LOIN \$31.00**  
**GRILLED OR BREADED CHICKEN BREAST \$26.00**

**TALLARINES VERDES**  
Fettuccini in Peruvian style pesto sauce, accompanied with choice: of 8 Oz NY Strip Loin or breaded fried chicken.  
**GRILLED SALMON \$35.00**  
**8Oz NY SRIP LOIN \$31.00**  
**GRILLED OR BREADED CHICKEN BREAST \$26.00**

**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 CHAUF A**  
Peruvian style Chinese fried rice mixed with eggs, scallions & soy sauce. Choice of beef or chicken  
**CHICKEN \$24.00 BEEF TENDERLOIN \$27.00**

**TALLARIN SALTADO**  
Peruvian style Chinese pasta mixed with scallions, onions, tomatoes, and soy sauce, fettuccini pasta  
**CHICKEN \$24.00 BEEF TENDERLOIN \$27.00**

## SALADS & VEGETARIAN

### ENSALADA DE PALTA

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

SMALL \$11.00/ LARGE \$18.00

### ENSALADA DE ANDINA

\$19.00

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

\$27.00

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

### PUERQUITO

\$27.00

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 1/2 baked duck served with cilantro rice with peas and carrots, onions salad

### CAU CAU

\$18.00

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

\$12.75

French fries and sliced fried hot dog.

### CHORIPAPA

\$13.75

French fries and sliced Argentinian Chorizo

### MILANESA DE POLLO

\$17.00

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

Fried Sweet potatoes

#### CAMOTE HORNO

Baked sweet potato

#### ENSALADA

Personal salad

### OTHER SIDE ORDERS

\$5.50

#### ARROZ BLANCO

White rice

#### CANCHITA

Toasted Andean corn

#### SALSA CRIOLLA

Onions, cilantro

### SPECIAL SIDE ORDERS

\$13.00

#### ARROZ FRITO

Fried Rice

#### QUINUA SIDE

Quinoa mix white corn and olive oil

#### VEGETALES

Mix Stir fried

#### VEGETALES

Mix Steamed vegetables  
Carrots, peas, broccoli  
Colliflower

## ADD-ON

### 1/2 RACK BBQ BABY BACK RIBS

Costillas

\$12.00

### GRILL SHRIMP ( 4 pieces)

\$9.75

### AVOCADO ( Half )

\$6.50

### GRILLED CHORIZO

Grilled Argentinean sausage

\$7.75

*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*



## DESSERTS

### LUCUMISU \$10.00

Peruvian Style Tiramisu with Lucuma flavor

### CHOCOFLAN \$10.00

Homemade chocolate cake and our signature flan

### PANNA COTA DE MARACUYA \$10.00

Home made panna cotta passion fruit

### TORTA DE CHOCOLATE \$10.00

Dark Chocolate cake top with chocolate fudge

### TRES LECHES \$10.00

Three milk cake

### AGUAYMANTO CHEESECAKE \$10.00

Home made golden berry Cheesecake

### LUCUMA ICE CREAM \$10.00

Two scoops of exotic fruit ice-cream with two chocolate cookies

### CHURROS \$10.00

Crispy fried dough caramelize with cinnamon served with chocolate syrup on the side

### FLAN \$9.00

### ALFAJORES

Two soft cookies sandwiched filled dulce de leche caramel

**\$7.00 6 small units**

**\$13.00 12 small units**

### FRUIT SORBETTE \$10.00

Fruit puree with choices of :

PINEAPPLE

COCONUT

## HOT BEVERAGES

|   |        |
|---|--------|
| COFFEE  | \$3.25 |
| AMERICAN COFFEE   | \$5.00 |
| CAPPUCCINO  | \$6.75 |
| ESPRESSO  | \$4.25 |
| ESPRESSO DOBLE  | \$7.25 |
| CAFÉ LATTE  | \$6.75 |
| TEA   |        |
| Black Tea Chamomile, Green Tea,<br>Lemonade, Peppermint, Pomegranate<br>& Raspberry | \$3.25 |
| CALIENTITO  | \$9.00 |
| ( Mix Macerated Pisco, orange juice, tea)   |        |

## DIGESTIFS

|  |        |
|--|--------|
| SAMBUCA  | \$7.00 |
| AMARETTO   | \$7.00 |
| BAILEYS  | \$7.00 |
| KHALUA   | \$7.00 |
| PISCO DE LA CASA: Acholado, Quebranta & Ilatia   | \$7.00 |
| PISCO MOSTO VERDE  | \$8.00 |
| MACERADOS ( Infused pisco fruits )   | \$8.00 |
| Aguaymanto (Golden Berry) / Hierba Luisa (Lemon Grass) /<br>Maracuya (Passion Fruit) / Piña (Pineapple) / Mango, kion<br>(Ginger) / Anis / Camu Camu |        |

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