



4279 Keaton
Crossing Blvd
O'Fallon MO
63368

636 2440326

GF: Gluten free
DF: Dairy free



Appetizers

- Papa a la Huancaína** \$8
Delicious Peruvian yellow chili cheese-based sauce over boiled potatoes
- Papa Rellena** \$8
Mashed potatoes stuffed with spicy meat and onions then refried. **DF without mayo**
- Causa Limeña** \$10
Creamy layers of mashed potato filled with shredded chicken, chopped vegetables and mayo. **GF**
- Sopa a la Minuta** \$12
Tasty soup with chopped beef, tomatoes, oregano, onions, garlic and Angel Hair noodles in a clear broth and egg.
- Empanada Peruana** \$ 3.50 each
Delicious pastry stuffed with either **BEEF DF, CHICKEN DF.**

Main course

- Seco de Carne** \$22
Stewed beef slowly cooked with cilantro, peas and carrots served with white rice and beans or boiled potatoes. **GF DF**
- Seco de Carne a la Norteña** \$22
Stewed beef slowly cooked with chopped cilantro (highland style) served with rice and beans or boiled potatoes. **GF DF**
- Ceviche Traditional*** \$20
Mahi Mahi marinated in lime juice, spicy peppers and fresh cilantro, served with fresh cut red onions, corn and sweet potato. **GF DF**
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
- Arroz Chaufa (Chicken, beef or shrimp)** \$20
The Peruvian fried rice is a delicious meal of chicken or shrimp, rice, and eggs, with ginger, soy sauce, spring onions, and garlic. Serve with Huancaína sauce for chicken option. **DF without Huancaína**
- Arroz con Pollo** \$20
Rice cooked with chicken in cilantro sauce, served with onion salsa. Serve w salsa criolla or Huancaína sauce. **GF DF without Huancaína**
- Lomo Saltado (Beef or chicken)** ★ \$25
Our most popular dish. Tender strips of steak/or chicken, stir fried with onions, tomatoes and cilantro, served with **WHITE RICE/FRENCH FRIES** or **TACU TACU** (fried white rice/beans patty). **DF**

Tallarín Saltado (Beef or chicken) \$24

Tender strips of steak/ chicken fried with onions, tomatoes and cilantro, served with pasta fettuccine. **DF**

Chicharrón de Choncho \$22

Deep fried hunks of pork, served with corn, sweet potatoes, red onions and cilantro (salsa criolla). **GF DF**

Aji de Gallina \$20

Shredded chicken mixed with Peruvian chili-cheese sauce. Served on boiled potatoes and white rice.

Chicharrón de Pescado \$20

Tilapia marinated in garlic, ginger mustard and oregano, coated in flour and dipped in eggs before being fried to crunchy perfection. Served w yucca fries, salsa criolla and tartar sauce. **(Add shrimp +\$5) DF without mayo or tartar sauce.**

Adobo de Choncho \$22

Loin of pork marinated in garlic, onions, vinegar, Chicha de Jora (Peruvian corn beer) and ají panca chilli peppers. Served with rice and sweet potatoes. **DF GF**

Brochetas de Pollo x2 \$15 x3 \$20

Weekend mood try our delicious “Brochetas de Pollo” chicken marinated in Peruvian peppers, skewered, seared over the grill, served over potatoes,

Kids

Salchipapa \$8
Hot dog, French fries, lettuce

Chicken Tenders and fries \$8
Delicious chicken nuggets and fries

Desserts

Arroz con Leche \$5

Sweet pudding made with white rice, milk, coconut, raisings, topped with cinnamon powder. **GF**

Crema Volteada \$6

Prepared with sugar, condensed milk, evaporated milk, vanilla essence, eggs and covered in caramel sauce.

Ice cream of Lucuma or Chocolate \$6

Locally homemade by Curichi’s Cream. Instagram: @curichis_creamSTL

Delicious Picarones x4 (weekends only) \$10

Peruvian donuts

SOFT DRINKS

Chicha Morada:	Glass \$5	Carafe (Serve 3-4)	\$9
Frozen Lemonade:	Glass \$6	Carafe (Serve 3-4)	\$9
Coke / Diet Coke / Sprite	\$3	Inca Kola	\$4

BEER & PISCO

Pisco Sour	\$12	Margarita	\$8
Blend of pisco, lime juice, egg white and Angostura bitter.			
Chilcano	\$8	Cuba Libre	\$8
Peruvian cocktail with a few key ingredients: pisco, ginger ale, lime juice, and bitters poured over ice.			
BEERS: Modelo / Corona		Pisco or Tequila Shot	\$6
		\$5	

WINES

PICTOR (Chile) Chardonnay or Merlot	\$8 glass	\$35 Bottle
SPINELLI (Italy) Chardonnay or Cabernet Sauvignon	\$10 glass	\$40 Bottle

EXTRAS

Cancha / White rice / Extra beans	\$3
Banana fries / French Fries / Sweet Potato fries / Yuca Fries	\$5.





Lunch Menu \$15

Monday-Friday from Noon to 3 pm

Select an item from each group

Appetizer

Papa a la Huancaína

Delicious Peruvian yellow chili cheese sauce over boiled potatoes

Papa Rellena

Mashed potatoes stuffed with spicy meat and onions then refried. **DF without mayo**

Soup of the Day

Main

Seco de Carne

Stewed beef slowly cooked with cilantro, peas and carrots served with white rice/beans or boiled potatoes. **GF DF**

Seco de Carne a la Norteña

Stewed beef slowly cooked with chopped cilantro (highland style) served with rice/beans or boiled potatoes. **GF DF**

Arroz con Pollo

Rice cooked with chicken in cilantro sauce, served with onion salsa. **GF DF without Huancaína**

Aji de Gallina

Shredded chicken mixed with Peruvian chili-cheese based sauce. Served on boiled potatoes and white rice.

Adobo de Chancho

Pork marinated in Chicha de Jora (Peruvian corn beer) and ají panca, served w rice and sweet potatoes. **DF GF**

Drinks

Chicha Morada glass

House Lemonade glass

Happy Hour M-F 3-5 pm

Drinks 50% off