



Appetizers

Papa a la Huancaína (cold) \$10

Delicious Peruvian yellow chili cheese-based sauce over boiled potatoes

Papa Rellena \$10

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

Causa Limeña (cold) \$12

Creamy layers of mashed potato filled with shredded chicken, chopped vegetables and mayo. **GF**

Tequeños \$10

Cheese filled pastry wrap, served with avocado based sauce.

Sopa a la Minuta \$14

Tasty soup with chopped beef, tomatoes, oregano, onions, garlic and Angel Hair noodles in a clear broth and egg.

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 a la Norteña \$22

Stewed beef slowly cooked with corn beer (highland style) served with rice and beans or boiled potatoes. **GF DF**

Arroz con Mariscos \$25

Peruvian style rice paella; creamy yellow pepper sauce mixed with shrimp, calamari, scallops, mussels, red peppers and aromatic cilantro

Ceviche Traditional* \$25

Mahi Mahi marinated in lime juice, spicy peppers and fresh cilantro, served w red onions/corn/sweet potato. **Ceviche mixto \$30 GF DF**

LECHE DE TIGRE* \$20

Citrus-based marinade for ceviche

Lomo Saltado \$25

Stir fried steak (or chicken) with onions, tomatoes and cilantro, served with white rice/French fries. **Tallarín Saltado:** Pasta fettuccini instead of rice/fries **\$22 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.

TACU TACU**\$25**

Fried white rice/beans patty with either lomo saltado, saltado de pollo or seafood. **DF**

Trio Marino**\$35**

Sampler plate of Arroz con Mariscos Ceviche de Pescado and Chicharrón de Pescado. Available as a **Duo x \$25**

Arroz con Pollo**\$20**

Tender chicken simmered with fragrant cilantro-infused rice, peas, carrots and spices. Served with salsa criollo.

Chicharron de Chanco**\$22**

Deep fried hunks of pork, served with corn, sweet potatoes, salsa criolla. **GF DF**

Aji de Gallina**\$20**

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

Chicharron de Pescado**\$20**

Tilapia marinated and fried to crunchy perfection. Served w yucca fries, salsa criolla and tartar sauce. (Add shrimp or calamari +\$5) **DF without mayo/tartar sauce.**

Sudado De Pescado**\$25**

Tender whole fish gently steamed with onions, tomatoes, and a blend of aromatic spices. This flavorful stew is enriched with a splash of lime and a hint of chili. **DF GF**

Pescado Frito**\$25**

Snapper Lane whole fried fish, served with yucca and salsa criollo

Arroz Chaufa**\$20**

Peruvian fry rice with chicken. Other options: Beef \$22, Seafood \$22 or mixed \$22 **DF**

Kids

Salchipapa**\$12**

Hot dog and fries

Chicken Tenders**\$10**

Delicious chicken fingers and fries

Desserts

Arroz con Leche**\$8**

Sweet pudding made with white rice, milk, coconut, raisings, topped with cinnamon powder. Combo Mazamorra morada \$10 **GF**

Crema Volteada**\$8**

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

Ice cream Lucuma/Maracuya**\$8**

Locally homemade by *Curichi's Cream*.
Instagram: @curichis_creamSTL

Alfajores Box X6**\$10**

Buttery shortbread cookies filled with creamy Dulce de Leche

Tres Leches Cake**\$8**

Classic hispanic dessert by *Whitney Cakes*.

ChocolateLucuma Cake**\$8**

Peruvian dessert by *Whitney Cakes*.

Soft Drinks

Chicha Morada		Los Incas Lemonade	
Glass	\$6	Glass	\$8
Carafe (Serve 3-4)	\$12	Carafe (Serve 3-4)	\$14
Coke / Diet Coke / Sprite	\$3	INCA KOLA	\$4 2L Bottle: \$12
Sparkling Water	\$3	Guarana.	\$4

Alcoholic drinks

Pisco Sour. 	\$13	Chilcano	\$12
Blend of pisco, lime juice, egg white and Angostura bitter.		Classic Peruvian cocktail with pisco, ginger ale, lime juice, and bitters poured over ice.	
Margarita Deluxe	\$12	Cuba Libre	\$10
Margarita Regular	\$8	Mojito	\$12
Pisco/Tequila Shot	\$6		
BEER: Modelo / Corona \$6			

Add ons

Cancha / White rice / beans	\$5	Banana fries / Fries / Sweet Potato fries / Yuca Fries	\$6
Extra Beef/Chicken/Shrimp	\$8		

Lunch Menu \$18

Monday-Friday from Noon to 3 pm

Select one item from each group

Appetizer

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Delicious Peruvian yellow chili cheese sauce over boiled potatoes

Papa Rellena

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

Causa Limeña

Creamy layers of mashed potato filled with shredded chicken, chopped vegetables and mayo. **GF**

Soup of the Day

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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 corn beer (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.



Happy Hour M-F 3-5 pm

Drinks 50% off