



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**

Sopa a la Minuta \$14
Tasty soup with chopped beef, tomatoes, oregano, onions, garlic and Angel Hair noodles in a clear broth and egg.

Empanada Peruana \$ 5 each
Baked 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 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 Marisco \$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. **Mixto \$30 GF DF**

LECHE DE TIGRE* \$20
citrus-based marinade for ceviche

Lomo Saltado \$25
Our most popular dish. 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 **Duo x \$25 (Add Calamari +\$5)**

Arroz con Pollo \$20
Tender strips of beef or chicken fried with onions, tomatoes and cilantro, served with pasta fettuccine. **DF GF**

Aji de Gallina \$20
Shredded chicken mixed with Peruvian chili-cheese sauce. Served on boiled potatoes and white rice.

Adobo de Chancho \$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**

Arroz Chaufa \$20
Peruvian fry rice with chicken. Options: Beef \$22, Seafood \$22 or mixed \$22 **DF**

Chicharron de Chancho \$22
Deep fried hunks of pork, served with corn, sweet potatoes, red onions and cilantro (salsa criolla). **GF DF**

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 or tartar sauce.

Brochetas de Pollo X3 \$22
Weekend mood try our delicious “Brochetas de Pollo” chicken marinated in Peruvian peppers, skewered, seared over the grill, served over potatoes, x2 \$18

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**

Ice cream Lucuma/Maracuya \$8
Locally homemade by Curichi's Cream.
Instagram: @curichis_creamSTL

Tres Leches Cake \$8
Classic hispanic dessert by Whitney Cakes.

Crema Volteada \$8
Prepared with condensed milk, evaporated milk, vanilla essence, eggs and covered in caramel sauce.

Alfajores Box X6 \$10
Buttery shortbread cookies filled with creamy Dulce de Leche

Soft Drinks

Chicha Morada: Glass \$6
Carafe (Serve 3-4) \$12

Los Incas Lemonade: Glass \$8
Carafe (Serve 3-4) \$14

Coke / Diet Coke / Sprite \$3

Inca Kola \$4 2L Bottle: \$12

Sparkling Water \$3

Alcoholic drinks

Pisco Sour \$13
Blend of pisco, lime juice, egg white and Angostura bitter.

Margarita Deluxe \$12
Margarita Regular \$8

Chilcano \$12
Classic Peruvian cocktail with pisco, ginger ale, lime juice, and bitters poured over ice.

Cuba Libre \$10
Mojito \$12

Shots Pisco/Tequila \$6

BEER: Modelo / Corona \$6

Add ons

Cancha / White rice / beans \$5

Banana fries / Fries / Sweet Potato fries / Yuca Fries \$6.

Extra Beef/Chicken \$8

Extra shrimp \$8

Lunch Menu \$18

Monday-Friday from Noon to 3 pm

Select one 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**

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.

Adobo de Chanco

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



Happy Hour M-F 3-5 pm

Drinks 50% off