



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. **Cause Acevichada \$18. 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**

Arroz Chaufa \$20

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

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. **GF DF**

Ceviche mixto \$30

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LECHE DE TIGRE* \$20

Citrus-based marinade for ceviche

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Lomo Saltado \$25

Stir fried steak (or chicken) with onions, tomatoes and cilantro, served with white rice/French fries. **DF**

Tallarín Saltado: Served w pasta **\$22**

Lomo con Chaufa: \$30

TACU TACU**\$25**

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

Pescado a lo Macho**\$30**

Whole fried fish topped with seafood sauce: shrimp, calamari, mussels scallops. Served with rice and yuca.

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 Mixto**\$30**

Crispy, deep-fried seafood, corvina, shrimp, squid; served with salsa criollo, fried yuca.

Trio Marino**\$35**

Sampler plate: Arroz con Mariscos, Ceviche and Chicharron de Pescado. Also available as **Duo Marino. \$25**

Pescado Frito**\$25**

Whole Red Snapper fried fish, served with yucca and salsa criollo. Also available as Corvina fillet.

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. **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*.

Choco-Lucuma 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
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		Machu Picchu	\$15
			Refreshing OJ, grenadine, and mint liqueur. Its layered colors symbolize the Inca Empire's flag	

BEER: Modelo / Corona \$6 Urban Chestnut Brewing Co \$8

Add ons

Cancha / White rice / beans	\$7	Fries / Sweet Potato fries / Yuca	
		Fries	\$8

Extra Beef/Chicken/Shrimp \$10



Lunch Menu \$18

**Monday-Friday from 12 to 3 pm
(Except Holidays)**

Select one item from each group (drinks not included)

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**

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

Except Holidays