



## STARTERS

- Causa** \$8.95  
Mashed Potato salad filled with shredded chicken or vegetables.
- Anticuchos** \$13.95  
Grilled beef heart chunks served in a kebab style. Served with Peruvian white corn and potatoes.
- Papa a la Huancaina** \$7.95  
Boiled potato covered with a creamy cheese and yellow peppers sauce.
- Yuca a la Huancaina** \$7.95  
Yuca with a side of a creamy cheese and yellow peppers sauce.
- Sweet Plantains** \$5.95



Causa



Empanada

- Salchipapas** \$5.95  
Sliced and fried hot dogs served with french fries.
- Tamal** \$5.95  
Chopped chicken or pork wrapped in a corn dough.
- Empanada** \$4.50  
Your choice of baked dough filled with steak, chicken, or spinach and cheese.



Anticuchos

## SOUP OF THE DAY

- Chupe de Pescado y Mariscos** \$19.95  
Seafood milky chowder soup. Premium \$24.95
- Sopa de Pollo** \$6.50  
The classic homemade chicken and noodle soup.
- Sopa a la Minuta** \$6.50  
Ground beef soup with Angel Hair noodles.
- Sopa de Vegetales** \$6.50  
Vegetable Soup.

## CEVICHES

- Ceviche de Pescado (\*)** \$16.50  
Fish marinated in freshly squeezed lime juice and aji. Sprinkled with herbs and served with sweet potatoes and corn over a bed of lettuce and onions. Option of corvina & sea bass. Premium Ceviche \$21.95
- Ceviche Mixto (\*)** \$19.95  
Seafood and fish marinated in freshly squeezed lime juice and aji. Sprinkled with herbs and served with sweet potatoes and corn over a bed of lettuce and onions. Premium Ceviche Mix con Mariscos \$24.95
- Jalea** \$19.95  
Breaded fish, calamari, and shrimps served over a bed of fried yuca with onion salad and nuggets of toasted corn. Premium Jalea \$24.95
- Choritos a la Chalaca** \$9.95  
Mussels on the half shell served with creole salad.



Ceviche de Pescado (\*)



Sopa de Pollo

- Chupe de Camarones** \$17.95  
Shrimp milky chowder soup.
- Parihuela** \$19.95  
Hearty and spicy seafood soup. Premium Parihuela \$24.95
- Aguadito** \$8.95  
Chicken soup with rice and cilantro.



Chupe de Camarones

- Tiradito (\*)** \$16.50  
Traditional Japanese-Peruvian costal dish. Fish cut into fine pieces and marinated in Peruvian spices. Aji amarillo (yellow pepper) & citrus. Accompanied with choclo (Peruvian corn). Premium Tiradito \$21.95
- Arroz con Mariscos** \$19.95  
Peruvian version of the Paella.



Jalea



Arroz con Mariscos

## VEGETARIAN AND VEGAN

- Vegetarian Platter** \$14.50  
Quinoa salad with carrots, peas and avocado, plantains, fried yuca, Peruvian white corn, sweet potato, criolla salad, huancaina sauce, and toast corn.
- Leafy Salad** \$6.5  
Lettuce, tomato, onion, and peppers.
- Quinoa Salad** \$8.95  
Quinoa, lettuce, tomato, onion, and avocado.

🌿 = Vegetarian Option    🍷 = Gluten Free

## CHICKEN

### 1 Family Combo Chicken

Whole Rotisserie chicken, French Fries, and Salad +our famous aji de polleria and homemade vinaigrette.

\$28.95



### 1/2 Chicken

Rotisserie chicken, French Fries, and Salad +our famous aji de polleria and homemade vinaigrette.

\$15.95



### 1/4 Chicken

Rotisserie chicken, French Fries, and Salad +our famous aji de polleria and homemade vinaigrette.

\$9.95



### Aji de Gallina

Shredded chicken breast in a Parmesan cheese, pecan, and yellow pepper sauce. Served with potatoes, an olive, a slice of a hard-boiled egg, and rice.

\$14.95

#### Aji de Gallina



## STEAK

### Lomo Saltado

Sauteed sirloin steak cooked in wok with onions and tomatoes accompanied with french fries and garlic rice. Premium Lomo Saltado Tenderloin \$21.95

\$16.95

### Bistec a lo Pobre (\*)

Sirloin steak served with plantains, a fried egg, french fries, and garlic rice. Premium - Tenderloin \$21.95

\$16.95



#### Lomo Saltado

## PORK

### Adobo

Citrus-marinated pork and sliced sweet potato in a delicate stew. Served with steamed garlic rice.

\$14.50



#### Adobo

## PASTAS AND RICE PLATES

### Tallarines a la Huancaina

Noodles in Huancaina sauce topped with Lomo or Chicken Saltado. Premium - Tenderloin \$21.95

\$16.95

### Tallarin Saltado

Noodles in a Lima-Style sautéed. Made with steak, or chicken. Served with onions and tomatoes. Premium - Tenderloin \$21.95

\$16.95

### Tallarines Verdes

Noodles in a Lima-Style pesto sauce made from basil, served with steak or chicken. Premium - Tenderloin \$

\$16.95

### Arroz Chaufa

Best-selling Peruvian Style fried rice with chicken, pork, and shrimp.

\$16.95

### Arroz Chaufa de Mariscos

Peruvian style fried rice served with seafood.

\$19.95

### Tacu-Tacu

Refried Afro-Peruvian rice and beans mixture. Topped off with your choice of sautéed steak, chicken, or pork. Premium - Tenderloin \$21.95

\$16.95

### Tacu-Tacu de Mariscos

Refried Afro-Peruvian rice and beans mixture. Topped off with seafood.

\$19.95



#### Tallarin Saltado



#### Arroz Chaufa de Mariscos

## DESSERTS

### Crema Volteada

Peruvian-style cream caramel.

\$5

### Alfajores

Homemade cookies with "dulce de leche."

\$2.50

### Torta de Chocolate con Maracuya

Chocolate cake with passion fruit.

\$7.50

### Helado de Lucuma

Peruvian fruit Lucuma ice-cream.

\$7.50

#### Crema Volteada



A gratuity of 20% will be automatically charged for groups of more than FIVE people.

(\*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

(\*\*) WARNING Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages May Increase Cancer Risk, and, During Pregnancy, Can Cause Birth Defects.

🌿=Vegetarian Option 🍷=Gluten Free

# PISCO BAR MENU

## What is Pisco?

### PISCO is our National Drink

**A high quality distilled brandy made from grapes in Peru.**

**Quebranta:** The most standard of Pisco Grapes in Peru.

**Acholado:** Of more than one varietal (only 8 varietals, 4 aromatic, 4 non-aromatic permitted for Pisco production in Peru)

**Mosto Verde:** sipping Pisco, made with only partially fermented grape juice.

### 1.5 oz. Pisco Shots (served in traditional pisco tasting glass)

|                             |         |
|-----------------------------|---------|
| Santiago Queirolo Quebranta | \$ 6.00 |
| Santiago Queirolo Acholado  | \$ 7.00 |
| Caravedo Mosto Verde        | \$ 9.00 |

### Sours

|   |         |
|---|---------|
| <b>Pisco Sour Traditional</b> (Pisco Quebranta, Lime Juice, Simple Syrup, Egg-white, Angostura bitters) | \$ 9.00 |
| <b>Pisco Sour Premium</b> ( made with Pisco Mosto Verde)  | \$12.50 |
| <b>Maracuya Sour</b> ( Pisco Acholado, Passion Fruit Juice, Lime, Simple Syrup)                         | \$10.00 |

### Chilcanos

|   |         |
|---|---------|
| <b>Chilcano Traditional</b> (Pisco Quebranta, Ginger Ale, Lime Juice) | \$ 9.00 |
| <b>Chilcano Premium</b> ( made with Pisco Mosto Verde)                | \$12.00 |

### Mules

|  |         |
|--|---------|
| <b>Lima Mule</b> (Pisco Quebranta, Ginger Beer, Lime Juice, mint leave, on a copper mug) | \$ 9.00 |
| <b>Lima Mule Premium</b> ( made with Pisco Mosto Verde)                                  | \$12.00 |
| <b>Moscow Mule</b> (Tito's Vodka, Ginger Beer, Lime Juice, mint leave, on a copper mug)  | \$ 9.00 |

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## House Wines

|                     |                               |                      |
|---------------------|-------------------------------|----------------------|
| <b>White Wines:</b> | <b>Sauvignon Blanc</b> \$8.00 | <b>Chardonnay</b> \$ |
| 10.00               |                               |                      |

|                      |                  |        |                       |
|----------------------|------------------|--------|-----------------------|
| <b>Red Wines:</b>    | <b>Malbec</b>    | \$8.00 | <b>Cabernet Petit</b> |
| <b>Verdot</b>        |                  |        | \$ 10.00              |
| <b>Other Wine:</b>   | <b>Rose</b>      | \$8.00 |                       |
| <b>Dessert Wine:</b> | <b>Magdalena</b> | \$8.00 |                       |

## Other Drinks

|  |         |
|--|---------|
| <b>Rum and Coke</b> (Bacardi)  | \$ 7.00 |
| <b>Peru Libre</b> (Pisco Queirolo and Coke)                              | \$ 7.00 |
| <b>Johnny Walter Black Label</b> ( on the rocks or neat)                 | \$10.00 |
| <b>Johnny Walter Red Label</b> ( on the rocks or neat)                   | \$ 8.00 |
| <b>Caipirinha</b> (Cachaca, Lime and Raw Sugar)                          | \$ 7.00 |
| <b>Pina Colada</b>   | \$ 9.00 |
| <b>Margarita</b> – Strawberry, Mango (or) Lime- Frozen (or) On the Rocks | \$ 9.00 |
| <b>Michelada</b> – national beer   | \$ 7.00 |
| <b>Michelada</b> – imported beer   | \$ 8.00 |
| <b>Bloody Mary</b>   | \$ 9.00 |
| <b>Mojito</b>  | \$ 9.00 |

## Beers

|   |         |
|---|---------|
| <b>Pilsen- the best seller beer in Peru</b>                                     | \$ 5.00 |
| <b>Stella Artois, Modelo Special, Dos Equis XX, Corona</b> , Michelob, Heineken | \$ 4.50 |
| <b>Blue Moon, Thrifty Goat, Peroni, Firemen</b>                                 | \$ 4.50 |
| <b>Modelo Negra</b>   | \$ 5.00 |
| <b>Shiner, Miller Lite, Lone Star</b>   | \$ 3.50 |

## Non- Alcoholic Drinks

**Chicha Morada** (Peruvian Purple Corn juice boiled with pine-apples, cinnamon sticks,

and cloves. When cold, lime and sugar is added.)

\$ 4.00

**Maracuya (Passion Fruit Juice)** \$ 4.00

**Inka Kola can (Peruvian National Soda)** \$ 2.50

**Inka Kola Diet can (Peruvian National Soda)** \$ 2.50

**Coca Cola (Mexican Glass Half Liter Bottle)**

\$3.50

**Fanta (Mexican Glass Half Liter**

**Bottle)**

\$ 3.50

**Topo Chico (Mexican Glass Bottle)**

\$

3.00

**Coke Zero, Coca Cola, Coca Diet, (Plastic Bottle 20 oz.)**

\$3.00

**Coke Zero, Coca Cola, Coca Diet, (Plastic**

**Bottle 20 oz.)**

\$3.00

**Fountain Drinks: Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade**

\$3.00

**Water (Plastic Bottle)**

\$ 2.00

**Apple Juice- Orange Juice (Plastic Bottle)**

\$ 2.50