



C - Y I C H E

I B E R O - A M E R I C A N

Happy Hour Available
at the Bar from 3pm to 6pm
Taco Tuesday : \$6 Margaritas & Paloma
Wine Down Wednesday : 1/2 OFF ALL Bottles!

CEVICHE

Classic Ceviche * (Peru) | 16.75

Delicate fish marinated in a classic "leche de tigre" (lime juice, Aji Amarillo pepper, garlic, ginger and herbs), served over sweet potato, with red onion, Choclo (Peruvian corn), and Cancha (toasted corn).

Ceviche Mixto * (Peru) | 19

A mix of seafood that includes fish, shrimp, squid, and mussels, marinated in our sublime "leche de tigre" (lime juice, Aji Amarillo pepper, garlic, ginger, and herbs), served over sweet potato, with red onion, Choclo, and Cancha.

Ceviche Carretillero * (Peru) | 25

Lima style street cart ceviche, classic topped with jalea seafood

Ceviche de Camaron (Mexico) | 17

Shrimp marinated in lime juice with tomatoes, cucumber, cilantro, red onions, and serrano peppers, served with house-made tostadas.

Ceviche Nikkei (Peru/Japan) | 19

Ahi tuna, avocados, cucumber, sesame seeds served with fried wonton or tortillas chips.

Ceviche Vegetariano (V) | 12

Cucumber, tomato, cilantro, and avocado, marinated in lime juice with Peruvian Rocoto peppers, served over sweet potato, topped with finely sliced red onions, and Choclo (Peruvian corn).

Ceviche of the Day*

Our Chef is having fun
Ask your server

APPETIZERS

Ensalada de Palta con Chifles (Peru) (V) | 12

Peruvian style guacamole served with addictively crunchy house-made fried plantains.

Papa a la Huancaína (Peru) (V) | 10

Boiled potatoes or yucca, covered in creamy Peruvian Huancaína sauce garnished with boiled egg, botija olives, and salsa Criolla.

Pulpo - Grilled Octopus (Peru) | 22

Grilled Spanish octopus marinated with a creamy chimichurri sauce.

Anticuchos (Peru) | 12

Traditional skewers from the streets of Peru with corazon de vaca (beef heart), potatoes, and Peruvian corn, drizzled with Rocoto aji.

Patatas Bravas con Chorizo (Spain) | 9

Fried potatoes with house-made Chorizo in Rocoto sauce.

Jalea de Mixta (Peru) | 21

Mixture of assorted deep fried seafood (Shrimp, Squid, and Mussels) and Fishfried yucca and salsa Criolla served with Rocoto sauce.

Esquite (Mexico) (V) | 8

Creamy Mexican street corn with fresh squeezed lime, chipotle spices and crumbled queso de cabra.

SALAD

Quinoa Salad (Bolivia) (V) | 13

Quinoa, fire roasted red and yellow peppers, avocado, and tomatoes, served over a bed of mixed greens, dressed with sweet and tangy citrus dressing.
Add Chicken | 4 Add Steak | 6 Add Salmon | 10
Solo un add.

Grilled Squid Cesar Salad (V) | 17.95

Romaine, croutons, shave Parmesan lemon wheel homemade Cesar dressing.
Add Chicken | 4 Add Steak | 6 Add Salmon | 10
Solo un add.

Salada de Atum * (Portugal) | 19

Sushi grade Ahi Tuna, served over a mesclun salad, with chickpeas and red bell pepper, dressed with red wine vinegar and topped with cheese from São Jorge in the Azores

ENTREES

Churrasco (Argentina) | 38

A staple dish from the tip of South America. 14oz Grilled Certified Prime Ribeye, served with our signature Chimichurri, garlic roasted potatoes, and asparagus.

Tlacoyos (Mexico) | 18

Corn masa filled with seasoned garbanzo beans, topped with wilted spinach, and doused with roasted red pepper and tomato sauce. A central Mexican tradition. Served with pork beans.
Add Chicken | 4 Add Steak | 6

*CAN BE VEGETARIAN

Tallarín Verde (Peru) | 28

Chicken | 19 Prime Ribeye | 28
Pasta noodles tossed with a spinach & basil sauce. Topped with a choice of breaded Chicken breast or grilled Certified Prime Ribeye.

Lomo Saltado (Peru) | 19.5

Beef Tenderloin sauteed with onions, tomatoes, garlic, and cilantro, accompanied with fried potatoes and fluffy rice.

Chaufa de Mariscos (Peru) | 25

Peruvian style seafood fried rice sauteed with green onions, scrambled egg, ginger, and soy sauce.
Substitute: Steak | 19 Chicken | 16 Vegetarian | 12

Tostadas de Tinga (Mexico) | 18

An authentic Mexican dish made with shredded chicken, cabbage, and onions, simmered in a Tomato / chipotle sauce, served on homemade tostadas, and garnished with Mexican crema and avocado.

Escabeche de Pescado (Spain) | 28

Grilled Salmon smothered with Aji Panca, onions, and red peppers, served with Limeño Rice, garnished with boiled egg and black Botija olives.

Saltado de Mariscos | 22

Seafood stir fry with fried potatoes, tomatoes and red onions, accompanied with rice and aji verde.

Tacos de Carne Asada (Mexico) | 14

Hanger Steak, grilled to order, with a light tomatillo sauce, shredded cabbage, and onions. Served with pork beans

Scallops Tacos (Mexico) | 18

Sauteed scallops, marinated in chimichurri sauce

Shrimp Mole Enchiladas (Mexico) | 18

Veracruzano Mole, sauteed shrimp, onion, sesame seeds served with rice and black beans.
Add Chicken | 4 Add Steak | 6

Pollo a la Brasa (Peru) | 18

Peruvian Rotisserie cage free chicken served with french fries and salad.
Whole | 32 Half | 18

Enchiladas Verdes de Pollo (Mexico) | 14

3 tinga marinated chicken enchiladas with cheese and salsa verde, served with rice and pork beans.

Carne Asada a la Tampiqueña (Mexico) | 25

Grilled marinated hanger steak with grilled onion, served with mole covered cheese enchilada, guacamole, black beans and mexican rice

DESSERTS

Torta Tres Leches (Mexico) | 6

A luscious vanilla sponge cake, soaked in a delicious traditional sauce made from three kinds of milk with a touch of Pisco.

Alfajores (2) (Peru) | 7

Traditional shortbread sandwich cookies filled with manjar blanco (AKA dulce de leche) and sprinkled with powdered sugar.

Chocolate Flan AKA Impossible Cake (Mexico) | 6

This combination of flan and chocolate cake is a complex dessert that is sweet and intensely chocolate, smothered in caramel.

Picarones (Peru) | 7

Warm pumpkin and Sweet potato fritters with spice chancaca syrup

Homemade Ice Cream | 7

Lucuma (Peru)

Homemade Churros | 6

Churros stuffed with Manjar blanco - Dulce de leche

SIDES

Frijoles Puercos, Pork beans. | 3

Platanitos, Sweet plantains. | 3.5

Grilled Asparagus | 4

Roasted Potatoes | 3

Yucca Frita | 4

Papas Fritas | 2

Arroz Limeño | 3

JUICES

Fresh squeezed Orange | 4

Maracuya (Passion Fruit) | 4

Mango | 4

Pineapple | 4

BEERS

Cusqueña (Peru) | 5

Carta Blanca (Mexico) | 5

Pacifico (Mexico) | 5

Victoria (Mexico) | 5

Dos Equis Larger (Mexico) | 5

Quilmes (Argentina) | 5

Cristal (Peru) | 5

Bell's Two Hearted Ale | 5

Fantasy Factory IPA | 5

Hopalicious | 5

Lakefront IPA | 5

Negra Modelo | 5

Estrella Jalisco | 5

Riverwest Stein | 5

Spotted Cow | 5

Good City Moto Pale Ale | 5

Hacker Weiss | 5

Heineken | 5

Stella Artois | 5

Pabst Blue Ribbon | 5

Miller High Life | 4

Miller Lite | 4

Bud Light | 4

SODAS

Inka Kola (Peru) | 3

Guaraná (Brasil) | 3

Guaraná Diet (Brasil) | 3

Colombia Soda (Colombia) | 3

Materva Soda (Cuba) | 3

3 PM to 10 PM TUESDAY to THURSDAY

3 PM to 11 PM FRIDAY and SATURDAY

10 AM to 8 PM SUNDAYS

CLOSED MONDAYS

(V) Vegetarian

***** Eating undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness!

COCKTAILS

Pisco Sour | **12**
The national drink of Peru, made with Pisco, fresh lime juice, simple syrup, egg whites, and a dash of Angostura Bitters.

Lima | **13**
Sweet and lightly spicy, Pisco, maracuya (passion fruit) juice, and a Rocoto pepper ice ball.

Chilcano | **10**
(Classic | Lemon Grass | Rosemary Basil | Seasonal Fruit)
A peruvian classic, combining Pisco, lime, and ginger ale.

Pisco Punch | **10**
Pisco, Perfecto Amor, and pineapple juice, sweet and smooth but packs a punch.

El Pituco | **13**
Pisco Quebranta, cucumbers, aji amarillo, mint and egg whites.

Caipirinha | **9**
The national drink of Brazil, made with Cachaça (sugar cane Run), fresh limes and simple syrup.

Caipiginger | **9**
Cachaça, ginger liquor, fresh limes, simple syrup, and topped with a splash of ginger beer.

Margarita | **9**
The classic. Tequila, Triple Sec, fresh lime juice, and simple syrup.

Paloma | **8**
Tequila, fresh lime juice, salt, and Squirt.

Mezcal Mule | **10**
Ginger infused Mezcal, fresh lime juice, topped with a splash of ginger beer.

Menta Colada | **10**
Rum, mint, and fresh lime blended with your choice of Mango or Coconut.

Mojito | **9/10**
Lime rum, mint, limes, simple syrup, add mango, passion fruit, coconut, pineapple, strawberry, or raspberry.

Sangria Dominicana | **10**
Rum, mango, pineapple, orange juice and soak in a bottle with with tree bark and herbs.

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RED WINES

Prisma - Pinot Noir (Chile) | **8 | 38**
Notes of strawberry and cherry with a hint of oak.

Graffito (Argentina) | **9 | 42**
Black fruits, slight hints of citrus and pepper.

Recuerdo (Argentina) | **12 | 60**
Dark and intense in color, rich cherry, blackberry and plum.

Venta Mazzaron - Tempranillo (Spain) | **9 | 44**
Organic, red berry aromas and chunky tannins.

Aquitana - Cabernet (Chile) | **13 | 70**
Nice ruby red color, very elegant nose, combining fresh red fruit and toasted oak.

Zorzal - Melbec (Argentina) | **9 | 45**
Deep red color, supper minerality, violets, with a very particular texture resulting from the chalky soils.

Piatelli - Cabernet (Argentina) | **12 | 60**
Sweet blueberries, dried plums, chocolate and vanilla flavor, balanced tannin and resonant oak.

IC Vizcarra - Tempranillo (Spain) | **14 | 70**
Opaque ruby, ripe dark berries, violet and vanilla, along with smoky oak.

Luzon - Monastrell (Spain) | **12 | 60**
Flavors of black cherry, licorice, herbs and earth in this focused red, with well-integrated tannins and fresh acidity.

Pinyolet - Garnacha (Spain) | **14 | 70**
Rich strawberries and raspberries, medium full bodies.

Marquez De Murrieta - Rioja (Spain) | **15 | 75**
80% Tempranillo, 12% Graciano, 6% Mazuelo, 2% Garnacha.

Eyzaguirre - Cabernet (Chile) | **8.5 | 40**
Young, juicy and vibrant with loads of tannin, earthy elements, and elegant minerals. Smooth lingering finish.

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WHITE WINES

Oveja Negra - Sauvignon Blanc (Chile) | **9 | 40**
Herbal character with Sauvignon Blanc's citrus profile. Right vibrant finish.

Paco & Lola - (Albarino) (Spain) | **12 | 60**
Nose of minerals, white peach, lemon mousse and apricot. Round mouth feel, bright with minerals and flint.

Condes de Albarei - Albarino (Spain) | **8 | 30**
On the nose, fresh with attractive aromas typical of the Albarino grape, dominated by stone fruit and tropical fruit. White flowers and hints of citric also coming through.

Vega Sindoa - Chardonnay (Spain) | **9 | 40**
From the Valley of Vaidizarbe of Navarra Light gold colors, explode from the glass with citrus fruit, melon an honey hints. Fat, full and smoky with a long finish.

ESPELT | **12 | 60**
Ruby color, strawberries and violets on the nose, with hints of vanilla and herbal notes.

VIEIRA DE SOUSA - PORTUGAL
FINE WHITE PORT 4 | FINE RUBY PORT 4 | FINE TAWNY PORT 5
This port is elaborated with different lots with an age between five and ten years spent in oak casks. It conciliates the age with sweet freshness. Demonstrating great elegance.