

## Entradas

Servers 8 -10

### **Papa o Yucca a la Huancaína**

Sliced boiled potatoes or fried yucca covered with Huancaína sauce, a creamy mild Aji Amarillo cheese sauce.

60.00

### **Causa de Pollo**

A mashed potato cake with a dash of lime juice, and aji amarillo pepper, stuffed with chicken salad, accompanied of avocado.

72.00

### **Tostones con Carne**

Fried green plantains topped with seasoned minced beef sautéed with onions and red bell peppers.

75.00

### **Choros a la Chalaca**

Delicious steamed mussels topped with diced onions, tomatoes and Peruvian corn. (48 New Zealand mussels)

66.00

### **Palta Rellena**

Avocado stuffed with crab meat salad and topped with Salsa Golf. (10 Halves of Avocado)

65.00

## Ensaladas

Servers 8 -10

### **Caesar Salad**

Romaine lettuce tossed with croutons and caesar dressing topped with fresh parmesan cheese. Add chicken for \$35.00

45.00

### **Terra Sur Salad**

Mixed greens, fresh tomatoes, cucumbers, crumbled feta cheese topped with grilled chicken breast. Served with house creamy balsamic vinaigrette on the side. Add Chicken for \$35.00

45.00

### **Chicken Salad**

Shredded chicken, onions, celery, cranberries, glazed walnuts, red grapes, mixed with homemade Aoli. Served over a bed of mixed greens.

66.00

## Ceviches

Servers 8 -10

Fresh cuts of fish, mixed (fish, shrimp, octopus, squid) or shrimp marinated in lime juice and spices, aji limo, cilantro topped with julienne red onions. Accompanied with soft corn and cancha.

Ceviche de Pescado  
Ceviche Mixto  
Ceviche de Camaron  
Ceviche de Mango y Camaron  
Ceviche de Pescado y Camaron

\$90  
\$96  
\$98  
\$110  
\$100

## Sides

Choclo (Soft Corn) 10.00  
Cancha (Toasted Corn) 10.00  
Aji Rocoto or Green Aji (Spicy Sauce) 13.00 9oz  
Chimichurri 13.00 9oz  
Huancaína 13.00 9oz  
White Beans 36.00 1/2 Tray  
White Rice 25.00 Tray  
Yellow Rice 35.00 Tray  
Cilantro (green) Rice 35.00 Tray  
Sweet Plantains 25.00 1/2 Tray  
Fried Yucca 25.00 1/2 Tray  
Tostones 25.00 1/2 Tray  
Ciabatta Rolls .60 each

## Desserts

Chocolate Cake 85.00  
Passion Fruit Mango Cheesecake 85.00  
Tres Leches cake 95.00  
Tiramisu 95.00

### **Terra Sur Paella**

Seasoned Rice | Beef Tenderloin | Chicken | Shrimp | Chorizo | Black Mussels

\$140

### **Seco de Carne** (24 hour notice required)

Traditional beef stew, on a aji panca adobo sauce.

\$110

### **Arroz con Pollo** (24 hour notice required)

Cilantro and beer infused rice, chicken and green peas. Served with sarza criolla.

\$86

### **Aji de Gallina** (24 hour notice required)

Chicken in a creamy yellow chilly and nuts sauce. Served with white rice and potatoes.

\$95

### **Estofado de Carne** (24 hour notice required)

Beef tenderloin slowly braised with carrots, onions, tomatoes, diced potatoes and Spanish paprika. Served with white rice.

\$110

### **Cau Cau** (24 hour notice required)

Tender slow-cooked diced tripe stew and potatoes elaborated in a yerbabuena sauce. Served with white rice.

\$78

### **Lentejas con Carne** (24 hour notice required)

Lentil beef stew. Served with white rice.

\$76

### **Saltados**

Red Onions | Tomatoes | French Fries | White Rice  
Tenderloin 140.00  
Chicken 110.00  
Mixed Seafood 120.00

### **Arroz Chaufa**

Peruvian style fried rice  
Chicken 110.00  
Beef 125.00  
Special 130.00  
Seafood 120.00

### **Tallarín Verde**

Spaghetti pasta in a creamy pesto sauce. Add Chicken \$35.00

76.00

### **Tallarín a la Huancaína**

Spaghetti pasta in a creamy huancaína sauce. Add Chicken \$35.00

76.00

### **Arroz a la Chiclayana**

Cilantro Rica | Mixed Seafood | Fish Broth | Sarza criolla

\$130

### **Picante de Mariscos**

Mixed Seafood | Tomato Base Sauce | Coconut Milk | Potatoes | White Rice

\$130

### **Pescado a lo Macho**

Black Grouper | Seasoned Broth | Coconut Milk  
Your choice of mixed seafood or shrimp

\$160

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. Substitutions will be politely declined; however, subtractions will always be accommodated when possible.