



ENTRADAS

PAPA A LA HUANCAINA

SLICED BOILED POTATOES TOPPED WITH HUANCAÍNA SAUCE, A CREAMY MILD AJI AMARILLO CHEESE SAUCE
10

QUINOA TAMAL

THESE QUINOA TAMALES, A VARIATION OF THE POPULAR PERUVIAN DISH, INCORPORATE QUINOA, A STAPLE GRAIN OF THE REGION, AND SERVED WITH SARZA CRIOLLA.
10

PAPA RELLENA

DEEP FRIED POTATOES STUFFED WITH SEASONED BEEF, CARAMELIZED ONIONS, OLIVES AND RAISINS.
11

CHOROS A LA CHALACA

STEAMED MUSSELS TOPPED WITH DICED ONIONS, TOMATOES AND PERUVIAN CORN
1/2 DZ. 9 1DZ. 16

CONCHITAS A LA PARMESANA

SCALLOPS IN A HALF SHELL TOPPED WITH PARMESAN CHEESE AND BAKED TO A GOLDEN BROWN.
SIX PER SERVING.
14

CHICHARRON DE CALAMAR

CALAMARI MARINATED AND DEEP FRIED
8

TEQUEÑOS Y YUQUITAS FRITAS

DEEP-FRIED MOZZARELLA CHEESE WRAPPED IN WONTON SKINS AND YUCCA STUFFED WITH CHEESE
12

PULPO AL OLIVO

GRILLED OCTOPUS. SERVED WITH A SMOOTH CREAMY BLACK OLIVE SAUCE AND CHIMICHURRI.
9.5

CHORIZO Y MORCILLA

A COMBINATION OF GRILLED CHORIZO AND BLOOD SAUSAGE. SERVED WITH ROASTED POTATOES AND CHIMICHURRI.
8

PALTA RELLENA

AVOCADO STUFFED WITH CRAB MEAT SALAD.
9

TOSTONES CON CARNE

FRIED GREEN PLANTAINS TOPPED WITH SEASONED MINCED BEEF SAUTÉED WITH ONIONS AND RED BELL PEPPERS
10

LOMITO AL JUGO

SEASONED BEEF TENDERLOIN SAUTÉED WITH ONIONS. SERVED WITH YUCCA
13

ANTICUCHOS

ANTICUCHOS ARE TRADITIONAL PERUVIAN GRILLED SKEWERS INSPIRED BY STREET FOOD CARTS, MARINATED IN AJI PANCA SAUCE.
SERVED WITH ROASTED POTATO, PERUVIAN CORN AND AJI SAUCE.

POLLO/CHICKEN	10
CORAZON/HEART	16
CARNE/BEEF	18

CAUSAS

CAUSA IS A MASHED YELLOW POTATO CAKE WITH AJI AMARILLO PEPPER AND LIME JUICE.
SERVED WITH AVOCADO.

POLLO / CHICKEN	10
CAMARON / SHRIMP	12
CANGREJO / CRAB	13

CEVICHE

CEVICHE IS THE NATIONAL DISH OF PERÚ. OUR CEVICHE IS MADE TO ORDER, COMBINING FRESH CUTS OF RED SNAPPER WITH LECHE DE TIGRE (CITRUS-BASED MARINATED OF LIME), AJI LIMO CHILE PEPPER, CILANTRO AND RED ONIONS.

	SMALL	LARGE
PESCADO / FISH	9	16
MIXTO / SEAFOOD	10	18
CAMARON / SHRIMP	10	18
PULPO / OCTOPUS	12	19
PESCADO Y CAMARON FISH / SHRIMP	11	17
CAMARONES, MANGO Y PALTA SHRIMP / MANGO / AVOCADO	10	18
CREMA DE AJI AMARILLO FISH OR COOKED SHRIMP / OCTOPUS / SQUID AJI AMARILLO SAUCE / SPICES	11	18
CREMA DE ROCOTO FISH OR COOKED SHRIMP / OCTOPUS / SQUID AJI ROCOTO SAUCE / SPICES	11	18
CEVICHE SAMPLER	FISH 18	SEAFOOD 20
CREMA DE AJI AMARILLO CEVICHE / CREMA DE ROCOTO CEVICHE / TRADITIONAL CEVICHE		

ENSALADAS

CHICKEN SALAD

SHREDDED CHICKEN, ONIONS, CELERY, CRANBERRIES, GLAZED WALNUTS, RED GRAPES, MIXED WITH HOMEMADE AIOLI.
SERVED OVER A BED OF MIXED GREENS
12

TERRA SUR SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, CRUMBLLED FETA CHEESE.
SERVED WITH CREAMY HOUSE BALSAMIC VINAIGRETTE ON THE SIDE.
12
\$3 MORE ADD CHICKEN OR SHRIMP
\$5 MORE ADD SALMON

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH CROUTONS AND CAESAR DRESSING
TOPPED WITH FRESH PARMESAN CHEESE.
10
\$3 MORE ADD CHICKEN

Service charge of 18% will be added to parties of six or more.

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.
No split check on parties of 6 or more.

PESCADOS Y MARISCOS

PICANTE DE MARISCOS

MIXED SEAFOOD COOKED IN A SEASONED TOMATO BASE SAUCE WITH COCONUT MILK, POTATOES AND SPICES.
20

PARIHUELA

(PERUVIAN BOUILLABASSE)

FISH AND MIXED SEAFOOD IN A SEASONED FISH BROTH.
28

CHUPE DE CAMARONES

A DELICIOUS PERUVIAN SHRIMP CHOWDER WITH RICE, PERUVIAN CORN, PEAS, LIMA BEANS, POTATOES AND A POACHED EGG.
24

JALEA

DEEP FRIED FRESH FISH WITH BREADED SHRIMP, CALAMARI AND MUSSELS OR FISH ONLY.
FISH ONLY 18 FISH AND SEAFOOD 22

PESCADO A LA CHORRILLANA

PAN SEARED GROUPER FILLET, TOPPED WITH A TOMATO BASE SAUCE, ONIONS, TOMATOES, GARLIC AND SPICES. SERVED WITH WHITE RICE.
26

PESCADO A LO MACHO

PAN SEARED GROUPER FILLET TOPPED WITH SEAFOOD COOKED IN A SEASONED TOMATO BASE SAUCE WITH COCONUT MILK.
YOUR CHOICE OF MIXED SEAFOOD OR SHRIMP ONLY.
28

SALTADO DE MARISCOS

SEAFOOD SAUTÉED WITH RED ONIONS, PLUMP TOMATOES SERVED OVER A BED OF FRENCH FRIES WITH A SIDE OF WHITE RICE.
YOUR CHOICE OF MIXED SEAFOOD OR SHRIMP.
22

SUDADO

GROUPER FILLET OR SEAFOOD SIMMERED IN A SEASONED BROTH MIXED WITH ONIONS, TOMATOES, GARLIC AND CILANTRO.
24

CHAUFA

ARROZ CHAUFA IS A PERUVIAN FRIED RICE DISH. IT CONSISTS OF A MIX OF FRIED RICE WITH GREEN ONIONS, EGGS, AND MEAT, QUICKLY COOKED AT A HIGH FLAME, OFTEN IN A WOK WITH SOY SAUCE AND VEGETABLE OIL. IT IS HIGHLY INFLUENCED BY CHINESE CUISINE DUE TO THE INFLUX OF CHINESE IMMIGRANTS TO PERU.

CHAUFA DE CARNE

BEEF TENDERLOIN FRIED RICE
22

CHAUFA DE POLLO

CHICKEN FRIED RICE
20

CHAUFA DE MARISCOS

SHRIMP, CALAMARI AND OCTOPUS FRIED RICE
24

CHAUFA ESPECIAL

BEEF TENDERLOIN, CHICKEN AND SHRIMP FRIED RICE
22

CHAUFA DE CHAMPIÑONES

MUSHROOM FRIED RICE
18

ARROCES Y PASTA

ARROZ A LA CHICLAYANA

SEASONED INFUSED BEER AND CILANTRO RICE MIXED WITH SEAFOOD SIMMERED IN A FISH BROTH ALONG WITH SPICES.
26

RISOTTO DE CAMARONES

SEASONED RICE MIXED WITH SHRIMP COOKED IN A CREAMY PARMESAN CHEESE SAUCE.
23

ARROZ CON MARISCOS

SEASONED RICE MIXED WITH SEAFOOD SIMMERED IN A FISH BROTH ALONG WITH SPICES.
24

TERRA SUR PAELLA

OUR PAELLA FEATURES SEASONED RICE MIXED WITH BEEF TENDERLOIN, CHICKEN, SHRIMP, SPANISH CHORIZO AND BLACK MUSSELS.
26

*TALLARIN VERDE

SPAGHETTI PASTA IN A CREAMY PESTO SAUCE WITH YOUR CHOICE OF GRILLED RIBEYE, ANTICUCHOS DE CARNE OR GRILLED SHRIMP
28

*TALLARIN HUANCAINA

FETTUCINI PASTA IN A CREAMY HUANCAINA SAUCE WITH A GRILLED FILET MIGNON
32

TACU TACU

MIXTURE OF RICE AND WHITE BEANS, PAN FRIED UNTIL LIGHTLY CRISPED.
TOPPED WITH YOUR CHOICE OF LOMO SALTADO OR A LO MACHO
28

CARNES Y POLLO

LOMO SALTADO

SEASONED TENDERLOIN SAUTÉED WITH RED ONIONS, PLUMP TOMATOES SERVED OVER A BED OF FRENCH FRIES WITH A SIDE OF WHITE RICE.
24

*AJI DE GALLINA

SHREDDED CHICKEN STEW IN A FLAVORFUL CHEESE, AJI AMARILLO AND WALNUT SAUCE. SERVED OVER BOILED POTATOES SLICES.
22

SALTADO DE POLLO

SEASONED CHICKEN STRIPS SAUTÉED WITH RED ONIONS, TOMATOES SERVED OVER A BED OF FRENCH FRIES WITH WHITE RICE.
22

BISTEC A LO POBRE

GRILLED RIBEYE TOPPED WITH A SUNNY SIDE UP EGG. SERVED WITH SWEET PLANTAINS, WHITE RICE AND FRENCH FRIES.
28

BISTEC A LA CHORRILLANA

GRILLED RIBEYE TOPPED WITH A TOMATO BASE SAUCE, ONIONS, TOMATOES AND GARLIC. SERVED WITH WHITE RICE AND ROASTED POTATOES.
28

ANTICUCHOS DE CARNE

GRILLED CUTS OF TENDER BEEF SKIRT STEAK MARINATED IN AJI PANCA SAUCE. SERVED WITH YELLOW RICE AND CHIMICHURRI.
28

TOSTONES CON CARNE

FRIED GREEN PLANTAINS TOPPED WITH SEASONED MINCED BEEF SAUTÉED WITH ONIONS AND RED BELL PEPPERS
18

* Contains Nuts

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