

Peru Criollo

RESTAURANT

APPETIZERS / APERITIVOS

ANTICUCHOS - STREET FOOD GRILLED SKEWERS | 14 **

Veal Heart grilled skewers marinated with red wine vinegar, garlic, aji panca chilies served with a grilled potato round
CHICKEN | 12

TAMAL PERUANO - PERUVIAN PORK TAMALES | 10 GF *

1 fresh choclo corn masa tamale filled with roasted Lechón (pork) served with salsa criolla

PAPA A LA HUANCAÍNA - CREAMY CHEESE POTATOES | 10*

Steamed potatoes covered with a chilled mildly spicy aji amarillo creamy cheese sauce
YUCA A LA HUANCAÍNA | 12*

EMPANADAS DE CARNE - PERUVIAN TURNOVERS | 10 *

2 Empanadas filled with aji panca ground sirloin steak served with chimichurri sauce

PAPA RELLENA DE CARNE - FRIED POTATO BALLS | 10 *

2 fried mashed potato balls stuffed with ground sirloin steak served with salsa criolla

CAUSA RELLENA - LAYERED POTATO TERRINE | 14 GF *

Lime and aji amarillo chilled mashed potatoes layered with avocado and chicken salad

DRINKS / BEBIDAS

CHICHA MORADA - PURPLE CORN AND FRUIT JUICE

MARACUYA - PASSION FRUIT JUICE

LIMONADA DE FRESA - STRAWBERRY LIMEADE

GLASS | 4 BOTTLE | 12

PERUVIAN COFFEE | 3.50

100% Arabica Bean organic Peruvian coffee

S. PELLEGRINO | 4

INCA COLA | 3.50

COCA-COLA | 3

DIET COKE | 3

SPRITE | 3

TEA | 3

BLACK - GREEN - CHAMOMILE

CEVICHE / MARISCOS

CEVICHE DE MAHI MAHI PESCADO | 25 GF **

Mahi Mahi fish macerated in freshly squeezed lime juice, rocoto, aji limo, cilantro, thinly sliced red onion, served with choclo, canchitas and a sweet potato round

CEVICHE MIXTO | 26 GF **

CEVICHE CAMARÓN | 22 GF **

CAUSA RELLENA ACEVICHADA -

LAYERED POTATO TERRINE CECICHE | 25 GF **

Lime and aji amarillo chilled mashed potatoes layered with avocado topped with Ceviche de Mahi Mahi and cream sauce

JALEA DE MARISCOS - FRIED SEAFOOD BITES | 27 **

Fried seafood - cod, shrimp and calamari topped with salsa criolla, tomatoes and canchitas served with fried yuca

CHOROS A LA CHALACA - MUSSELS HALF SHELL | 16 GF **

1/2 dozen chilled cooked mussels served on the half shell topped with a spicy Leche de Tigre vegetable relish

SIDES / ACOMPAÑAMIENTOS

PERU CRIOLLO HOUSE SIDE SALAD | 8 GF *

GARLIC RICE AND PERUVIAN STYLE CANARY BEANS | 8 GF

FRIED SWEET PLANTAINS | 6 *

FRIED YUCA | 8 *

CANCHITAS - PERUVIAN CORN NUTS | 4 *

SALSA CRIOLLA | 3 GF

HUANCAÍNA SAUCE | 3 *

ROCOTO SALSA | 2

CHIMICHURRI SAUCE | 2

\$10 corkage fee for any outside wine or beer

(Hard Liquor Not Allowed)

Parties exceeding 4 persons; additional corkage fee will apply

20% gratuity will be added for parties of 5 or more

90 Minute Seating Limit Policy during high occupancy and Holidays

Due to increase in food costs menu prices are subject to change

Revised 1/2026

*May contain wheat flour, tree nuts, soy, sesame, shellfish, eggs and or dairy

*These items can be ordered raw or undercooked or may contain raw or undercooked ingredients, The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increase of foodborne illness

MAINS / PLATOS CRIOLLOS

LOMO SALTADO - BEEF STIR-FRY | 23**

Stir-fried Flank Steak with rustic cut potatoes, onions and tomatoes in an Latin-Asian infused sauce served with garlic white rice

CHICKEN | 21**

LOMO SALTADO CON TALLARINES A LA HUANCAINA | 23**

Stir-fried Flank Steak with onions and tomatoes in an Latin-Asian infused sauce served with linguine tossed with huancaína sauce

CHICKEN | 21**

SECO DE CARNE - CILANTRO BEEF STEW | 23*

Slow cooked beef roast in a cilantro base sauce served with bacon canary beans, garlic white rice and salsa criolla

ARROZ CON POLLO - GREEN RICE WITH CHICKEN | 21*

Braised bone-in chicken mounted on a bed of green cilantro rice with carrots, peas and red bell peppers served with salsa criolla

CAU CAU - PERUVIAN TRIPE STEW | 21 GF

Honeycomb Tripe stew seasoned with mild aji amarillo, cumin, turmeric and mint served with a side of garlic white rice

ON THE GRILL / PARRILLAS

CHURRASCO PERUANO ENCEBOLLADO | 36 **

Grilled Churrasco (Angus Top Sirloin Steak) topped with stir-fried onions, tomatoes and peppers served with garlic white rice, bacon canary beans and fried sweet plantains

TALLARINS VERDES **

Choice of grilled Churrasco, Thin-cut Sirloin or Chicken Breast paired with queso fresco basil pesto linguini pasta and a anticucho potato

TALLARINS A LA HUANCAINA **

Choice of grilled Churrasco, Thin-cut Sirloin or Chicken Breast paired with creamy aji amarillo huancaína cheese linguini

PAPAS A LA DIABLA **

Choice of grilled Churrasco, Thin-cut Sirloin or Chicken Breast paired with potato rounds cooked in huancaína sauce and garlic white rice

CHURRASCO | 36 THIN-CUT SIRLOIN | 26
CHICKEN BREAST | 24

SEAFOOD / MARISCOS

HUACHINANGO FRITO CON CREMA DE AJO -

* MARKET PRICE *

FRIED RED SNAPPER *

Criollo seasoned fried Red Snapper served with buttery garlic cream sauce, white rice, grilled anticucho potato round and a house salad

ARROZ CON MARISCOS - PERUVIAN SEAFOOD PAELLA | 26 *

Paella-style rice with clams, calamari, shrimp, mussels, scallops, octopus, topped with grated parmesan cheese

SHRIMP/ARROZ CON CAMARONES | 24

PESCADO A LO MACHO -

HEARTY SEAFOOD SAUCE W/ FRIED COD | 28 *

Fried Atlantic Cod topped with a medley of seafood in mildly spicy aji amarillo sauce, white wine, tomatoes and spices served with a grilled potato round and a side of garlic white rice
(poached Cod upon request)

CHIFA / ASIAN PERUVIAN

ARROZ CHAUFA - PERUVIAN FRIED RICE **

Chifa style Peruvian fried rice with red bell peppers, green onions, ginger, scrambled eggs with your choice of protein

TALLARINS SALTADO - PERUVIAN STIR-FRY NOODLES **

Peruvian stir-fried noodles tossed with fresh Asian vegetables in a Latin-Asian infused sauce with your choice of protein

FLANK STEAK | 23 CHICKEN | 21 VEGGIE | 16

SHRIMP | 24 MARISCOS | 26

DESSERTS / POSTRES

MAZAMORRA MORADA /ARROZ CON LECHE - DUO | 8 GF*

Rice pudding made with milk, cinnamon and raisins combined with Purple Corn and fruit pudding spiced with sweet cloves

CREMA VOLTEADA - FLAN /CRÈME CARAMEL | 8 GF*

Creamy vanilla custard topped with a glossy caramel sauce and whipped cream

PASTELILLOS DE GUAYABA - GUAVA TURNOVERS | 6*

Buttery puff pastry filled with Guava fruit pulp topped with powdered sugar