

Peka

Latin Cuisine

TA PA S

*Peruvian Ceviche \$18^{.00}

White fish, fresh lime juice, red & green peppers, onions, cilantro, peruvian corn and malanga chips.

*Yellow Ceviche \$18^{.00}

White fish, Leche de Tigre, Peruvian rocoto, red peppers, onion, cilantro, peruvian corn and malanga chips.

*Shrimp Cocktail \$19^{.00}

Shrimp in zesty tomato-Clamato mix with red onions, fresh lime juice, cilantro, avocado. Crispy malanga chips.

Garlic Shrimp \$21^{.00}

Shrimp in a garlic white wine and butter sauce spiced with cilantro. Served with toasted bread.

Shrimp and Tostones \$15^{.00}

Black Tiger shrimp, applewood smoked bacon, tostones and guava sauce.

Calamari \$17^{.00}

Fried calamari, garlic alioli and marinated red onion.

Tequeños \$15^{.50}

Hand-rolled puff pastry, wrapped white cheese and guava lime sauce.

Mofonguito \$16^{.00}



Mini green plantain mofongo filled with shrimp, pork belly and chicken. Pickled red onions.

Arepitas \$13^{.50}

Fried corn dough, cheese and Venezuelan cream.



Empanadas \$16^{.00}

Fried turnovers made with corn dough and chimichurri sauce. *Choose two:*

Cheese , chicken, beef or domino 

Arepa

Grilled corn dough. CHOICE OF:

- Roasted pork \$10^{.50}
- Carne mechada \$10^{.50}
- Reina pepiada \$10^{.50}
- Domino  \$10^{.50}
- Cheese  \$10^{.50}
- La Pelua Shredded beef with Gouda cheese \$10^{.50}

Guacamole \$13^{.00}

Avocado, red onions, tomatoes, cilantro, fresh lime juice, salt and pepper.

Nachos \$17^{.00}

Malanga chips, roasted pork, grilled chicken, Monterey Jack cheese, black beans, pico de gallo, guacamole and chipotle sour cream.

Taco Platter \$24^{.00}

Three tacos served with sour cream, pico de gallo and guacamole. Choice of:

Fish tacos

Mahi-Mahi, garlic alioli, spicy cabbage, avocado.

Steak tacos

Grilled skirt steak, tomatoes, onions, jalapeño.

Carnitas tacos

Pork, tomatillo sauce, red onions and cheese.

Birrias tacos

Shredded beef, dried guajillo peppers and chipotle peppers. Served with a side of the stew to use as a dip.

Shrimp tacos

Black beans, roasted corn and cheese.

Vegan tacos

Roasted corn, yellow squash, peppers, onion, black beans and zucchini.

Elote Loco \$14^{.50}

Grilled street corn, mayonnaise, cotija cheese and tajin.

Pork Belly \$15^{.50}

Crispy pork belly, garlic alioli and marinated onions.

Yuca Frita \$12^{.50}

Fried cassava and cilantro sauce.

Pupusas \$14^{.00}

Two corn cakes stuffed with chicken, pork, cheese and pickled cabbage.

SOUPS

Chicken soup \$10^{.00}

Chicken broth and Vegetables

Tortilla Chicharrón Soup \$10^{.00}

Corn tortilla, pork belly, avocado, cheese, tomato broth, garlic, onion, poblano-arbol-epazóte pepper and sour cream.

SALADS




Tropical \$18^{.00}

Romaine lettuce, grilled chicken, sun flower seeds, cajun peanuts, dried cranberries, jicama, grapes, apples with honey truffle vinaigrette.

Fajitas Salad \$19^{.00}

Mesclun mix, grilled shrimp, carrots, peppers, roasted corn, onion, tomatoes, black beans and balsamic jalapeño dressing.

*Before placing your order, please inform your server if a person in your party has a food allergy. Also, consumption of raw or undercooked eggs, seafood, poultry, shell fish may increase your risk of food borne illness.

: Vegetarian :Spicy :Gluten free



DINNER

***Our special creation – LA TABLA! (Steak board)**
12oz Prime NY strip, 12oz flank steak, 12oz skirt steak, chicken breast & chorizo. Accompaniments; chicharrón (pork belly),arepitas, black beans and rice, yuca, chimichurri sauce & plantains.

***Prime Churrasco** \$40^{.99}
12oz grilled Prime New York Strip, chimichurri and chorizo. Served with black bean rice, yuca, and plantains.

***Gaucho** \$37^{.00}
Grilled skirt steak served with chimichurri, black bean rice, yuca, and plantains.

***Flank Steak** \$35^{.00}
12oz grilled Flank steak, chorizo, chimichurri, rocoto peppers and Roquefort butter. Served with black bean rice, yuca, and plantains.

***Parrillita Grill** \$36^{.00}
Grilled Angus sirloin strips, chicken and chorizo sautéed in house spices. Spanish rice, fried yuca and plantains.

Red Snapper \$35^{.00}
Whole red snapper, spicy roasted pepper, and onion vinaigrette. Served with coconut rice and tostones.
Add mussels and shrimp **\$6.00**

Pork Chop \$27^{.00}
Montreal-seasoned boneless pork loin, sautéed with roasted peppers, onions, guajillo sauce, chimichurri and yuca cubana.

Pollo Asado \$26^{.50}
Half roasted chicken and chorizo. Served with black bean rice, yuca, and plantains.

Salmon \$29^{.00}
8oz Grilled Salmon fillet, white wine garlic sauce, Served on a bed of black beans, shrimp, roasted peppers and onions. Served with black bean rice, yuca and plantains.

***La Paella** \$39^{.50}
Saffron rice, lobster broth, chicken, chorizo, mussels, calamari, shrimp, clams, fish, peppers and onions.

***Pabellon Criollo** \$26^{.00}
Shredded beef, white rice, black beans and sweet plantains. Add fried egg +1.50

Enchiladas \$28^{.00}
Flour tortillas with cheddar jack cheese, peppers, onions, mexican rice and sweet plantains.
Protein: Shrimp or Steak
Sauce: Green tomatillo or red guajillo

Dinner Quesadillas
All quesadillas are topped with sour cream, guacamole and salsa. Served with black bean rice, yuca and plantains. Choice of:

Chicken \$23^{.00}
Roasted chicken and cheese

***Shrimp** \$25^{.00}
Bacon, jalapeño and Oaxaca cheese

Cubano \$23^{.00}
Roasted pork, cheese, pickles and cubano alioli

KIDS MENU

Kid Chicken fingers and fries \$12^{.50}
Kid Cheese quesadilla and fries \$12^{.50}

SIDES

Chorizo \$6^{.00}
Grilled chicken \$7^{.00}
Plantains \$7^{.50}
Tostones \$7^{.50}
Black bean rice \$6^{.00}
Grilled arepa \$5^{.00}
Pan \$4^{.50}
Avocado \$6^{.00}
Black beans \$6^{.00}

BRUNCH

Sundays 11:30 am-3:00 pm

Cachapas Sweet corn pancakes.
CHOICE OF:
House Cheese \$16^{.00}
Shredded beef and cheese \$16^{.50}

***PEKA’s Huevos Rancheros** \$18^{.00}
Black beans on corn tortillas topped with cheese, avocado, spicy tomatillo ranchera sauce, chipotle sour cream and eggs sunny side up.

American Breakfast \$20^{.00}
Scrambled eggs, sausage, bacon, white toast and home fries.

Venezuela Brunch \$20^{.00}
Perico, grilled chorizo, grilled arepa, black beans, shredded beef, sweet plantains with cheese.

Brioche French Toast \$15^{.00}
Tres Leches soaked brioche bread, topped with caramelized bananas and strawberries.

***Grilled Steak** \$18^{.00}
Grilled flap steak marinated with classic Latin spices, served with black bean rice, yuca, plantains and fried eggs

Cuban Sandwich \$17^{.50}
Ham, roasted pork, cheese, lettuce, tomatoes, mayo, pickles and French fries.

Open-Faced \$19^{.00}
White bread topped with American cheese, ham, bacon, fried egg and French fries.

Potato Skins \$18^{.00}
Crispy potato skins with scrambled eggs, tomatoes, onions, cheddar cheese, bacon and Peka sauce.

DESSERTS

Flan \$9^{.50}
Coconut / Vanilla

Churros with vanilla ice cream \$11^{.00}

Tres leches cake \$10^{.00}

*Before placing your order, please inform your server if a person in your party has a food allergy. Also, consumption of raw or undercooked eggs, seafood, poultry, shell fish may increase your risk of food borne illness.
: Vegetarian :Spicy :Gluten free