

Peka

Tapas & Bar
Latin Cuisine

TAPAS

*Peruvian Ceviche \$15.50

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

*Yellow Ceviche \$15.25

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

*Peka Ceviche \$16.00

White Fish, shrimp, bacon, red & green peppers, red onion, cilantro, lime juice, peruvian corn, crema and malanga chips.

Garlic Shrimp \$19.00

Garlic, white wine, cilantro and olive oil. Served with toasted bread.

Shrimp and Tostones \$11.00

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

Calamari \$13.50

Fried calamari, garlic aioli and marinated red onion.

*Prince mussels \$14.00

PEI, white wine, lemon-garlic, butter and toasted bread.

Tequeños \$12.50

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

Queso fundido \$13.50

Melted muenster cheese, spicy chorizo, red onion, jalapenos, tequila and malanga chips.

Arepitas \$12.00

Fried corn dough, cheese and Venezuelan Cream.

Empanadas \$6.75 each

Fried turnovers made with corn dough. Chimichurri Sauce.

Choice of: Cheese, chicken, beef or domino

Arepa

Grilled corn dough.

CHOICE OF:

- Roasted pork \$7.00
- Carne mechada \$7.00
- Reina pepiada \$7.00
- Domino \$7.00
- Cheese \$7.00
- La Pelua Shredded beef with Gouda cheese \$8.00

Guacamole \$10.00

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

Nachos \$15.00

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

Taco Platter \$21.00

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

Fish tacos

Mahi-Mahi, garlic aioli, spicy cabbage, avocado,

Steak tacos

Grilled skirt steak, tomatoes, onion, 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 and zucchini.

Flauticas

Corn tortilla, Chicken, peppers, queso fresco, pico de gallo and tomatillo sauce.

Passion Fruit Pork Rib \$15.50

Smoked pork ribs, spicy passion fruit-mano bbq sauce.

Pork Belly

Crispy pork belly, garlic aioli and pickled

Yuca Frita

Fired cassava and cilantro sauce.

Pupusas

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

SOUPS

Chicken soup

Chicken broth and Vegetables

Tortilla Chicharrón Soup

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

SALADS

Tropical

Romaine lettuce, grilled chicken, sunflower seeds, cajun peanuts, dried cranberries, jicama, grapes, apples with Honey Truffle Vinaigrette.

Fajitas Salad

Mesclun mix, grilled shrimp, carrots, peppers, roasted corn, onion, tomatoes black beans and Balsamic Jalapeño Dressing.

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DINNER

***Our special creation – LA TABLA!** \$150.⁰⁰
(Steak board)
12oz Prime NY strip loin, 12oz Flank steak,
12oz Skirt steak, Chicken breast & Chorizo.
Accompaniments; Chicharrón (pork belly),
arepitas, black beans and rice, yucca, chimichurri sauce & Plantains.

***Churrasco** \$38.⁵⁰

12oz grilled Prime New York Strip, chimichurri and chorizo. Served with black bean rice, yuca, and plantains.

***Flank Steak** \$31.⁵⁰

12oz grilled Flank steak, chorizo, chimichurri, rocoto peppers and Roquefort butter. Served with black bean rice, yuca, and plantains.

***Gaucho** \$31.⁵⁰

Grilled skirt steak served with chimichurri, black bean rice, yuca, and plantains.

Red Snapper 🔥 \$31.⁵⁰

Whole Red Snapper, spicy roasted pepper, and onion vinaigrette. Served with coconut rice and tostones.

Add mussels and shrimp \$5.00

Pollo Asado \$23.⁵⁰

Half roasted chicken and chorizo. Served with black bean rice, yuca, and plantains.

Salmón \$27.⁵⁰

12oz 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** \$38.⁵⁰

Saffron Rice, lobster broth, chicken, chorizo, mussels, calamari, shrimp, clams, fish, peppers and onion.

***Pabellón Criollo** \$23.⁰⁰

Shredded beef, white rice, black beans, and sweet plantains. Add fried egg +1.50

***PeKa Burger** \$19.⁰⁰

Half pound Prime Angus Beef, cheese, applewood smoked bacon, red onion, tomatoes, lettuce, avocado, special salsa on a potato bread. Served with fries and pickles. Add fried egg + 1.50

Dinner Quesadillas

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

Chicken \$19.⁰⁰

Roasted chicken, cheese

***Shrimp** \$21.⁵⁰

Bacon, jalapeño, and Oaxaca cheese

Cubano \$20.⁰⁰

Roasted pork, cheese, pickles and Cubano aioli

KIDS MENU

Kid Chicken fingers and fries \$10.⁵⁰

Kid Cheese quesadilla and fries 🍷 \$10.⁵⁰

SIDES

Chorizo \$4.⁰⁰

Grilled Chicken \$5.⁰⁰

Plantains \$5.⁵⁰

Tostones \$5.⁵⁰

Black bean rice \$4.⁰⁰

Grilled arepa \$3.⁰⁰

Pan \$2.⁵⁰

Avocado \$4.⁰⁰

Black beans \$4.⁰⁰

BRUNCH

Sundays 11:30 am-3:00 pm

Cachapas 🍷

Sweet corn pancakes.

CHOICE OF:

House Cheese 🍷 \$14.⁰⁰

Shredded beef and cheese \$14.⁵⁰

***PEKA's Huevos Rancheros** 🍷 \$16.⁰⁰

Black beans on corn tortillas topped with cheese, avocado, spicy tomatillo ranchera sauce, chipotle sour cream and eggs sunny side up.

***Special Burrito** 🔥 \$16.⁰⁰

Scrambled eggs, Monterey Jack cheese, chipotle sour cream, jalapeño, chorizo. Topped with guacamole and pico de gallo.

Home fries - Papa Brava

Venezuela Brunch \$18.⁰⁰

Perico, grilled chorizo, grilled arepa, black beans, shredded beef, sweet plantains with cheese.

Brioche French Toast \$13.⁰⁰

Tres Leches soaked Brioche bread, topped with caramelized bananas and strawberries.

***Grilled Steak** \$17.⁰⁰

Grilled Flap Steak marinated with classic Latin spices, served with black bean rice, yuca, plantains and fried egg.

***Eggs Benedict** 🔥 🍷 \$15.⁰⁰

Grilled Arepa, Shredded Beef, two poached eggs, and hollandaise sauce. Home fries Papa Brava.

Roasted Chicken 🔥 \$14.⁵⁰

¼ roasted chicken, an egg and home fries Papa Brava.

DESSERTS

Flan
Coconut / Vanilla \$8.⁵⁰

Churros with Vanilla Ice cream \$10.⁰⁰

Tres leche cake \$9.⁵⁰

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