

## MAIN COURSE

### CHICKEN

#### **Roasted Chicken**

24hr marinated

#### **Chicken Breast Aji de Gallina**

Marinated grilled chicken breast with Peruvian yellow chili sauce

#### **Chicken Parmesan or Eggplant Parmesan**

#### **Roasted French cut Chicken Breast**

With white wine Lemon Garlic sauce

#### **Chicken Chi Jau Kai**

marinade chicken Asian style and fried with potatoes starch

### PORK

#### **Pork or Chicken with Pineapple,**

scallions, peppers, and red onions

#### **Pork Carapulcra**

Peruvian dried potatoes stew with pork

#### **Pork Shoulder Chicharron**

Slow cook beef, carrots, choclo (Peruvian corn)

#### **Bacon-wrapped Pork Tenderloin**

with local mushroom gravy or red wine gravy

### SEAFOOD

#### **Seared Salmon with Aji Panca Sauce**

#### **Seared Salmon a la Florentine**

#### **Blackened Salmon**

Homemade blackened seasoning

### SEAFOOD

#### **Pan Seared Sea Scallops**

with scampi sauce (white wine, Lemon and Butter, aji amarillo, garlic)

#### **NC Shrimps scampi**

(white wine, Lemon and Butter, aji amarillo, garlic)

#### **Seared Sunburst Trout**

with Chicha Morada reduction

#### **NC Shrimps a la Oreganata**

#### **Salmon or Sunburst Trout**

with parmesan-crust, garlic, butter, white wine, lime

### BEEF

#### **Mongolian Beef**

(stir fry with thin cut beef simmered in soy, brown sugar, garlic, scallions, and ginger sauce)

#### **Seared Filet Mignon**

with Madeira mushroom sauce reduction

#### **Lomo Saltado**

Stir fry local beef tenderloin with red onions, tomatoes, scallions

#### **Roasted slow cook Round Beef**

with tomatoes and red wine gravy

#### **Beef Short Ribs or Leg of Lamb**

Slow cook Beef short ribs, carrots, Choclo (Peruvian corn)

#### **Rack of Lamb**

Panca paste, Rosemary, Garlic marinated