

Brunch

SATURDAYS 10AM – 12M | SUNDAYS 9AM – 12M

BOTTOMLESS MIMOSAS AVAILABLE DURING BRUNCH TIME ONLY. 1.5 HOURS LIMIT FOR 23.95



GLUTEN FREE **ENSALADA CHICHA**
CHICHA SALAD 13.95
 Add Chicken 4.95
 Add Shrimp 5.95
 Green mix lettuce, red onions, cherry tomato, peruvian corn, quinoa, boiled egg, and honey mustard dressing.

GLUTEN FREE **CEVICHE ANCONERO**   
 From Ancón Beach Resort (Northern Lima) 18.95
 White fish, lime juice, spices, onion, sweet potato, and corn.



GLUTEN FREE **LECHE DE TIGRE**   
PERUVIAN SEAFOOD COCKTAIL 23.95
 Lime juice, calamari, octopus, shrimp, fish, Peruvian chilies, onion, corn, and fried calamari.

GLUTEN FREE **PLANTAINS & YUCA CHIPS WITH GUACAMOLE** 13.95

GLUTEN FREE **FRIED PLANTAINS** 7.95
 Fried sweet plantains.



GLUTEN FREE **YUCAS FRITAS** 10.95
 Crispy fried cassava sticks with Huancaína sauce for dipping.

GLUTEN FREE **PORK TAMALES** 8.95

EMPANADAS DUO 11.95
 Two deep fried empanadas. Two flavors: beef, onions and raisins or spinach with bacon, mozzarella cheese and peppers.



GLUTEN FREE **OMELETA A LO VALENTINO**
BEEF OMELETTE 16.95
 Stuffed with Lomo Saltado (beef stir-fried with onion, tomato, soy sauce), and mozzarella cheese.

GLUTEN FREE **OMELETA A LA MIMI**
VEGGIES OMELETTE 15.95
 Generously filled with mushrooms, cherry tomatoes, green onion, spinach, and bell peppers.



CALIFORNIA TOAST 15.95
 Two slices of wheat bread, avocado puree, tomato, fried eggs, and parmesan cheese

GLUTEN FREE **COMPLETO PERUANO**
FULL PERUVIAN BREAKFAST 18.95
 Crunchy fried pork chicharrones with fried sweet potato, peruvian tamal, and sarza criolla.

GLUTEN FREE **PORCIÓN DE CHICHARRONES**
PORK CHICHARRONES 15.95
 Side order of crispy fried pork, sweet potato, and sarza criolla.



PAN CON CHICHARRÓN
PORK SANDWICH 13.95
 Deep fried pork, sweet potato, sarza criolla and french baguette.

SANDWICH DE LOMO SALTADO 16.95
 Beef tenderloin stir fried with onions, tomatoes, soy sauce. Served with fries.

HAMBURGUESA A LO POBRE
PERUVIAN BURGER 15.95
 Beef hamburger, cheddar cheese, fried egg, fried plantains, lettuce tomatoes. Served with fries.

CALAMARES FRITOS
FRIED CALAMARI 16.95
 Crispy fried calamari with lime and tartar sauce.

CHICHARRÓN DE POLLO CHIFERO
TRADITIONAL PERUVIAN-CHINESE CUISINE 14.95
 Chopped pieces of deep-fried chicken topped with orange sauce and sesame seeds.

GLUTEN FREE **SALCHIPAPA ESPECIAL** 17.95
 Two beef hot dogs, two fried eggs and french fries. Served with peruvian tartar, chimichurri, and golf sauces.

GLUTEN FREE **POLLO A LA PLANCHA** 18.95
 Pan seared chicken breast with veggies sautéed and golden potatoes with ají amarillo sauce.

GLUTEN FREE **LOMO SALTADO A LA ANTIGUA** 25.95
 Beef tenderloin stir-fried with onions, tomatoes, and soy sauce. Served with steamed white rice, french fries, and fried egg.

GLUTEN FREE **BISTEC A LO POBRE** 25.95
 8 oz New York steak, fried egg, fried plantains. Served with steamed white rice and fries.

GLUTEN FREE **SALMÓN COSTEÑO** 24.95
 Pan fried salmon with Peruvian corn, garlic butter sauce with ají amarillo. Served with cilantro rice.

Sides

BREAD FRENCH BOLILLO 2

GLUTEN FREE **SARZA CRIOLLA** 4
 Sliced onions, tomatoes, cilantro, and lime juice.

FRENCH FRIES 6

FRIED EGG 2

Beverages

CHICHA MORADA (Glass) 4.5

MARACUYÁ
PASSION FRUIT JUICE (Glass) 4.5

INCA KOLA 3.45

FOUNTAIN DRINKS 3.25

BIRTHDAY CAKE SERVICE \$2 PER GUEST.
 20% GRATUITY FOR PARTIES OF 6 OR MORE. NO SPLIT PLATES.

REMINDER STATEMENT: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.