## Brunch

SATURDAYS 10AM – 12M | SUNDAYS 9AM – 12M BOTTOMLESS MIMOSAS AVAILABLE DURING BRUNCH TIME ONLY. 1.5 HOURS LIMIT FOR 23.95







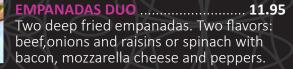


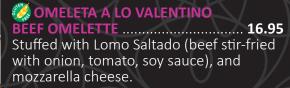
<b>PLANTAINS &amp;</b>	VIICA CH	HDS	
WITH GUACAMO	LE		13.95
FRIED PLANTA	AINS		. 7 <b>.</b> 95

<b>YUCAS F</b>	RITAS	 	10.95
Crispy fried			
sauce for di	pping.		

Fried sweet plantains.

action/	
<b>PORK TAMALES</b>	8.95





STEN C	MELETA A LA	MIMI	
VEG	<b>GIES OMELET</b>	TE	15.95
	erously filled v		
tom	atoes, green o	nion, spinad	ch, and bell
pep	oers.		

CALIFORNIA TOAST	15.95
Two slices of wheat bread, avocado	
tomato, fried eggs, and parmesan ch	neese

🎇 COMPLETO PERUANO	
FULL PERUVIAN BREAKFAST	95
Crunchy fried pork chicharrones with fri	ed
sweet potato, peruvian tamal, and sarza	
criolla.	

PORCIÓN DE CHICHARRONES	
PORK CHICHARRONES 1	5.9
Side order of crispy fried pork, sweet	
potato, and sarza criolla.	

PAN CON (	CHICHARRÓI	V	
	DWICH		13.95
	pork, sweet french bague		za

SANDWICH DE LOMO SALTADO 16.9
Beef tenderloin stir fried with onions,
tomatoes soy sauce Served with fries

PERUVIAN BURGER 1	5 95
F LINO VIAIN DOINGLIN 1	دد.د
Beef hamburger, cheddar cheese, fried	X
egg, fried plantains, lettuce tomatoes.	
Served with fries.	

	CALAMARI		16.9!
Crispy	fried calamari	with lime a	nd tartar
sauce.			

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

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

POLLO A LA PLANCHA	18.	95
Pan seared chicken breast with veggi	es	
sautéed and golden potatoes with		
ají amarillo sauce.		

🌽 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.

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

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

70Silles	
BREAD FRENCH BOLILLO	2
SARZA CRIOLLA	4
Sliced onions, tomatoes,	
cilantro, and lime juice.	
FRENCH FRIES	6
FRIED EGG	2

cilantro, and lime juice.	
FRENCH FRIES	6
FRIED EGG	2
⇔ Beverages &	
CHICHA MORADA (Glass)	4.5
MARACUYÁ PASSIÓN FRUIT JUICE (Glass)	4.5
INCA KOLA	3.45
FOUNTAIN DRINKS	3.25



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