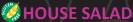


[Appetizer + Lunch Plate] 18.95 MONDAYS - FRIDAYS 11AM – 3PM

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CHOOSE 1 C	NE THE COLLOW/IN	G LUNCH-SIZED A	DDFTI7FDC	5 0 l
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Romaine lettuce, red onions, cherry tomatoes, croutons, and house dressing.

AGUADITO SOUP

Corn and rice cilantro soup.

YUCAS FRITAS

Fried cassava with huancaína sauce.

🥨 PLÁTANOS FRITOS

Fried sweet plantains.

CHAUFA DE POLLO

Peruvian-style chicken fried rice.

AJÍ DE GALLINA
Shredded chicken mixed with mildly spicy cream sauce made with ají amarillo, bread and pecans. Served with steamed white rice, boiled egg slices, and olive.

Stir-fried chicken with onion, tomato, cilantro, and soy sauce. Served with french fries and steamedwhite rice.

PESCADO FRITO

Crispy fish filet. Served with steamed rice and sarza criolla.

SECO DE POLLO

Cilantro chicken stew. Served with steamed rice.

🔊 Duo Marino 🏖

DUO MARINO 24.95 MONDAYS - FRIDAYS 11AM - 5PM

PERUVIAN SEAFOOD COCKTAIL + [OPTION 1 OR OPTION 2]
Lime juice, calamari, octopus, shrimp, fish, Peruvian chilies, onion, and corn.

ARROZ CON MARISCOS PERUVIAN STYLE PAELLA [OPTION 1]

Peruvian style with shrimp, calamari, octopus, mussels, and sarza criolla.

JALEÍTA DE PESCADO O MARISCOS

PERUVIAN STYLE FRIED FISH OR SEAFOOD [OPTION 2] Crispy fried fish or seafood with sarza criolla and tartar sauce.

Small size plates to compliment. Best duo ever!

Reverages ?





CHICHA MORADA (Glass) 4.5 INCA KOLA 3.45

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 CERTAINMEDICAL CONDITIONS.