



Chichua

PERUVIAN KITCHEN & CAFE



Menú

Salads



Made fresh daily. Add Chicken 4.95 | Add Shrimp 5.95

ENSALADA CHICHA | CHICHA SALAD **13.95**

Green mix lettuce, red onions, cherry tomato, peruvian corn, quinoa, boiled egg, and honey mustard dressing.

DON CÉSAR | CAESAR **12.95**

Romaine lettuce, bacon bits, parmesan cheese, croutons, and caesar dressing.

Soups

Made fresh daily



CHUPE DE CAMARONES **22.95**

Shrimp chowder made with peruvian peppers and herbs, quinoa, rice, egg, and heavy cream.

SUDADO DE PESCADO **21.95**

DE MARISCOS **25.95**

Fish filet seasoned with the perfect blend of spices and peruvian chilis cooked in white wine, tomatoes, and onions. Served with steamed white rice.

AGUADITO DE POLLO | CHICKEN CILANTRO SOUP **14.95**

DE MARISCOS | SEAFOOD STYLE **21.95**

Cilantro and corn soup.

Popular Ceviches

Add Fried Calamari 4.95



ANCONERO (Fish)  **18.95**
From Ancón Beach Resort (Northern Lima) **18.95**

White fish, lime juice, spices, onion, sweet potato, and corn.

MÁNCORA (Mixto)  **21.95**
From Máncora Beach Resort in Tumbes (Northern Perú) **21.95**

Shrimp, calamari, octopus, lime juice, onion, and corn.

PIMENTEL (Ají Amarillo)  **19.95**
From the beaches of Chiclayo (Northern Perú) **19.95**

White fish, lime juice, onion, ají amarillo sauce, sweet potato, and corn.

CHALACO (Rocoto)  **19.95**
From the Port of Callao, Perú **19.95**

White fish, lime juice, onion, rocoto sauce, sweet potato, and corn.

TIRADITO COSTA VERDE  **20.95**
From the set of beaches of Costa Verde (Lima – Perú) **20.95**

Thin slices of white fish and octopus bathed in ají amarillo, lime juice, sweet potato, and olive oil.

Leche De Tigre Chicha Carretillera

STREET CART STYLE



PERUVIAN SEAFOOD COCKTAIL **23.95**

Lime juice, calamari, octopus, shrimp, fish, peruvian chilies, onion, corn, and fried calamari.

Appetizers

- PAPA A LA HUANCAÍNA** 12.95
 Traditional Peruvian cold potato dish
 Sliced cold potatoes drenched in ají amarillo cream, cheese sauce with peruvian olives, and boiled egg.
-  **YUCAS FRITAS** 10.95
 Crispy fried cassava sticks with huancaína sauce for dipping.
- CALAMARES FRITOS | FRIED CALAMARI** 16.95
 Crispy fried calamari with lime and tartar sauce.
-  **CHOROS A LA CHALACA | MUSSELS CALLAO STYLE** 16.95
 Half shell steamed cold with octopus topped with delicious sarza chalaca (tomatoes, onion peruvian corn, and lime juice).
-  **BEEF HEART ANTICUCHOS** 16.95
 Traditional Peruvian Street Food
 Two skewers of beef heart marinated in ají panca. Served with grilled sliced potato and corn.
-  **ANTICUCHOS DE POLLO** 15.95
 Traditional Peruvian Street Food.
 Two skewers of grilled chicken marinated in ají panca. Served with grilled sliced potato and corn.
-  **TAMAL DE CERDO** 8.95
 Pork Peruvian tamale.
- CHICHARRÓN DE POLLO CHIFERO** 14.95
 Traditional Chinese Peruvian Cuisine
 Chopped pieces of deep-fried chicken topped with orange sauce, and sesame seeds.
- EMPANADAS DUO** 11.95
 Two deep fried empanadas. Two flavors: beef, onions and raisins or spinach with bacon, mozzarella cheese, and peppers.
-  **FRIED PLANTAINS** 7.95
 Fried sweet plantains.



Dining-Large Plates

Tierra

EARTH | PACHAMAMA

-  **ARROZ CON POLLO CON CREMA A LA HUANCAÍNA** 21.95
 Quarter chicken with cilantro rice, huancaína sauce, and sarza criolla.
- AJÍ DE GALLINA** 19.95
 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.
- POLLO AL MANÍ** 19.95
 Pan fried chopped pieces of boneless chicken bathed in special panca chili and peanut sauce. Served with steamed white rice.
-  **LOMO SALTADO A LA ANTIGUA** 25.95
CHICKEN 21.95
SEAFOOD 25.95
 Beef tenderloin or chicken stir-fried with onions, tomatoes, and soy sauce. Served with steamed white rice, french fries, and fried egg.
- CHAUFA AEROPUERTO TAYPÁ** 22.95
 Street Cart Style
 Fried rice with chicken, shrimp, and a mix of veggies. Features a silky thin omelette tucked in between rice and shrimp.
- PESTO CON BISTEC** 25.95
 Spaghetti in creamy pesto sauce with 8 oz of grilled New York steak.





PESTO CON LOMO SALTADO 25.95

Spaghetti in creamy pesto sauce with beef tenderloin sautéed with onions, tomatoes, and soy sauce.

TALLARÍN SALTADO DE CARNE 25.95

CHICKEN 21.95

SEAFOOD 25.95

Noodle stir-fried with beef tenderloin or chicken, red onion, tomato panca chili and soy sauce.

BISTEC A LO POBRE 25.95

8 oz New York steak, fried egg, fried plantains. Served with steamed white rice and fries.

HUANCAÍNA CON BISTEC 25.95

Spaghetti in creamy huancaína sauce (cheese, milk and peruvian chili). Served with 8 oz of grilled New York steak.

HUANCAÍNA CON LOMO SALTADO 25.95

Spaghetti in creamy huancaína sauce (cheese, milk and peruvian chili) with beef tenderloin sautéed with onions, tomatoes, and soy sauce.



ARROZ CON MARISCOS | PERUVIAN STYLE PAELLA 25.95

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

PESCADO A LO MACHO 27.95

Pan-fried crispy white fish filet topped with shrimp, calamari, and mussels, creamed ají panca, and ají amarillo sauce. Served with steamed white rice.

SALMÓN COSTEÑO 24.95

Pan-fried salmon with peruvian corn and garlic butter sauce with ají amarillo. Served with cilantro rice.

SALMÓN ANDINO 24.95

Pan-fried salmon bathed in anticuchera sauce with peruvian corn. Served with creamy quinoa and parmesan cheese.



ESPAQUETTIS FRUTO DEL MAR 25.95

Sautéed shrimp, calamari, and mussels in peruvian creamy ají amarillo sauce, white wine, and parmesan cheese over tender spaghetti noodles.

PESCADO AL AJO 21.95

Pan-fried crispy white fish filet bathed in garlic sauce. Served with golden potatoes, steamed white rice and sarza criolla.

JALEA MIXTA 26.95

Crispy deep-fried white fish, mussels, calamari, octopus, shrimp. Served with fried yuca and sarza criolla.



Vegetarian Plates

MOST PLATES FROM MENU CAN BE PREPARED VEGETARIAN

POWER-FRIED RICE 17.95

Jasmine rice, quinoa, seasonal veggies, silky thin omelette, and soy sauce.

VEGETALES EN CREMA ANDINA 18.95

Sautéed veggies (red bell peppers, zucchini, asparagus, golden potatoes, and quinoa) bathed in creamy ají amarillo and black mint sauce. Served with steamed white rice.

VEGETALES SALTADO 17.95

Tomatoes, onions, mushrooms, and peppers sautéed with soy sauce and vinegar. Served with fries and steamed white rice.

TALLARINES SALTADO DE VEGETALES 17.95

Tomatoes, onions, mushrooms, and peppers sautéed with soy sauce and panca chili, mixed with spaghetti noodles.

COLIFLOR CROCANTE EN SALSA DE MANÍ 18.95

Crispy cauliflower served with steamed white rice and peanut chili sauce.



Kids Menu

12 years old and younger only

Includes one soft drink or apple juice

ARROZ CHAUFA	9.95
Chicken fried rice.	
TIRAS DE POLLO CON PAPAS FRITAS	9.95
Chicken tenders and fries.	
ESPAGUETIS AL PESTO	9.95
Spaghetti with pesto sauce.	
SALCHIPAPA	9.95
Sliced hot dogs with french fries.	



Beverages

CHICHA MORADA (Glass)	4.5
MARACUYÁ PASSION FRUIT JUICE (Glass)	4.5
INCA KOLA	3.45
FOUNTAIN DRINKS	3.25
Complimentary refill included.	



Desserts

TORTA DE CHOCOLATE CHOCOLATE CAKE	9.95
CHEESECAKE DE MARACUYÁ PASSION FRUIT CHEESECAKE	9.95
BREAD PUDDING WITH PEACH HONEY AND VANILLA ICE CREAM	9.95
CINNAMON CHURROS STICKS WITH CARAMEL AND VANILLA ICE CREAM	9.95



BIRTHDAY CAKE SERVICE \$2 PER GUEST

Wines & Beers

White Sauvignon Blanc Wines

BOTTLE

INTIPALKA	39
Ica Valley, Perú.	
VITTORIA	38
Ica Valley, Perú.	
MONTOYA	35
Monterrey Coast, California.	



White Chardonnay Wines

BOTTLE

INTIPALKA	39
Ica Valley, Perú.	
VITTORIA	38
Ica Valley, Perú.	
MONT PELLIER	34
Napa Valley, California.	



Red Wines

GLASS

PINOT NOIR BACK HOUSE	33
Parlier, California.	
MALBEC INTIPALKA	40
Ica Valley, Perú.	
MALBEC VITTORIA	39
Ica Valley, Perú.	
MALBEC/MERLOT GRAN TINTO RESERVA	40
Chincha Valley, Perú.	
CABERNET SAUVIGNON VITTORIA	38
Ica Valley, Perú.	
CABERNET SAUVIGNON RODE CELLARS	34
Buellton, California.	



House Wines

GLASS

CHARDONNAY	8.5
WHITE ZINFANDEL	8.5
PINOT NOIR	8.5
MERLOT	8.5



Imported Beers

PILSEN	10
CRISTAL	9
CUSQUEÑA	9
MODELO	8.5
MODELO NEGRA	8.5
CORONA	8

Domestic Beers

ULTRA	7
IPA LAGUNITAS	9
NON-ALCOHOLIC HEINEKEN BEER	8



House Special Mimosas

AMAZONAS	12
Passion fruit, lime juice & house bubbles.	
TUMBESINO	12
Coconut, pineapple, strawberry & house bubbles.	
LIMEÑITO	12
Peach, coconut, lime & house bubbles.	

Sangría

MORENA COLORADA HOUSE SANGRÍA	12
Strawberry, wild berries, chicha morada, lime & red wine.	

Pisco Sour

PISCO SOUR (LIME)	13
CHICHA SOUR (PURPLE CORN)	13
MARACUYÁ SOUR (PASSION FRUIT)	13



20% GRATUITY FOR PARTIES OF 6 OR MORE. NO SPLIT PLATES.