



Ceviches/catch of the day.

TRIO CEVICHERO | \$35

CHEF RECOMMENDED : CEVICHE* TRIO SAMPLER : (PIMENTEL, CHALACO & ANCONERO)

🌿 ALL OUR CEVICHEROS ARE GLUTEN FREE

ADD CHIPS TO ANY OF OUR CEVICHEROS | \$4
MAKE IT "MIXTO" | \$4

ADD FRIED CALAMARI TO ANY OF OUR CEVICHEROS | \$5

🍷 MIDTOWN | \$23

WHITE FISH*, SHRIMP, ROCOTO LECHE DE TIGRE, SLICED RED ONIONS, SESAME SEED OIL, PERUVIAN CORN & SWEET POTATO.

🍷 ANCONERO | \$21

WHITE FISH*, LECHE DE TIGRE*, SLICED RED ONIONS, PERUVIAN CORN & SWEET POTATO.

🍷 PIMENTEL | \$22

WHITE FISH*, YELLOW AJI PEPPER LECHE DE TIGRE*, SLICED RED ONIONS, PERUVIAN CORN & SWEET POTATO.

🍷 MÁNCORA | \$23

WHITE FISH*, CALAMARI, SHRIMP, SLICED RED ONIONS, LECHE DE TIGRE*, PERUVIAN CORN & SWEET POTATO.

🍷 CHALACO | \$22

WHITE FISH*, ROCOTO LECHE DE TIGRE*, SLICED RED ONIONS, PERUVIAN CORN & SWEET POTATO.

🍷 COPA CARRETIERA | \$21

SEAFOOD MIX, YELLOW AJI PEPPER & ROCOTO LECHE DE TIGRE*, FRIED SHRIMP.

Appetizers/small plates

CHICHA PLATTER | \$32

CHICHARRON DE POLLO, EMPANADAS DUO, CASSAVA STICKS AND FRIED SWEET PLANTAINS

🍷 CAMARONES FRITOS | \$18

LIGHTLY BATTERED JUMBO SHRIMP, PASSION FRUIT-SRIRACHA AIOLI, GREEN ONIONS.

🍷 BEEF HEART ANTICUCHOS | \$19

TWO GRILLED BEEF HEART SKEWERS MARINATED IN PANCA AJI PEPPER & SPICES. SERVED WITH GOLDEN POTATOES & PERUVIAN CORN.

🍷 TAMAL DE CERDO | \$11

MADE WITH FRESH CORN-BASED DOUGH, STUFFED WITH PORK MEAT, WRAPPED IN BANANA LEAVES, GARNISHED WITH SARZA CRIOLLA.

🍷 CAMARONES AL AJILLO | \$17

JUMBO SHRIMP, YELLOW CHILLI SAUCE, ROASTED GARLIC, PARSLEY, WHITE WINE, AND PAIRED WITH TOASTED BREAD.

🍷 EMPANADA DUO | \$13

-GROUND BEEF, ONIONS AND RAISINS.

🍷 -MOZARELLA CHEESE, SWEET CORN, BELL PEPPERS & KALE.

🍷 YUCAS & PLÁTANOS FRITOS | \$16

FRIED CASSAVA STICKS AND FRIED SWEET PLANTAINS TOPPED WITH SWEET & TANGY SAUCE.

🍷 PAPA A LA HUANCAÍNA | \$14

SLICED CHILLED POTATO TOPPED WITH HUANCAÍNA SAUCE, GARNISHED WITH OLIVES & BOILED EGG.

🍷 PORK BELLY ANTICUCHERO | \$18

CRISPY PORK BELLY BITES, ANTICUCHERA SAUCE, CHALAQUITA SARZA, YELLOW AJI PEPPER AIOLI.

🍷 CRAZY SWEET POTATOS | \$18

SWEET POTATO FRIES, DICED PORK BELLY, GREEN ONIONS, CHALAQUITA SARZA, YELLOW AJI PEPPER AIOLI.

🍷 JALEA DE MARISCOS | \$25

DEEP FRIED CALAMARI, SHRIMP AND FISH, CASSAVA FRIES, SARZA CRIOLLA, TARTAR SAUCE.

🍷 PAN CON CHICHARRÓN | \$18

CRISPY-FRIED PORK BELLY, FRENCH BOLILLO BREAD, SARZA CRIOLLA, YELLOW AJI PEPPER AIOLI. SERVED WITH SWEET POTATO FRIES.

🍷 CHICHARRÓN DE POLLO | \$18

CRISPY-FRIED CHICKEN THIGHS, FRIED CASSAVA, SARZA CRIOLLA & TARTAR SAUCE.

SIGNATURE PLATES

🍷 PARRILLADA CRIOLLA | \$65

10OZ NY STEAK, 2 BEEF HEART SKEWERS, CHICKEN THIGH FILLET, GOLDEN POTATOES WITH PERUVIAN CORN, CHICHA HOT SAUCE & CHIMICHURRI SAUCE.

Tierra/Earth

🍷 LOMO SALTADO A LA ANTIGUA | \$30

EVERYONE'S FAVORITE: WOK-STIR-FRIED BEEF TENDERLOIN MIXED WITH ONIONS, TOMATOES, SOY SAUCE. SERVED ON A BED OF FRENCH FRIES, JASMINE RICE, TOPPED WITH A FRIED EGG.

FETTUCCINI A LA HUANCAÍNA CON LOMO SALTADO | \$31

EVERYONE'S FAVORITE: WOK-STIR-FRIED BEEF TENDERLOIN MIXED WITH ONIONS, TOMATOES, SOY SAUCE. SERVED WITH FETTUCCINI IN A CREAMY HUANCAINA SAUCE.

🍷 CHAUFA TAYPÁ | \$28

PERUVIAN-STYLE STIR-FRIED RICE WITH SHRIMP, GREEN ONIONS, EGGS, TOASTED SESAME OIL, GINGER, SOY SAUCE. SERVED WITH PORK BELLY SLICES & WONTON STRIPS.

🍷 POLLO PACHAMANQUERO | \$27

BONELESS CHICKEN MARINATED IN PERUVIAN HERBS AND SPICES PAIRED WITH FRIED POTATO WEDGES, PEPPERS, ZUCCHINI, FRIED PLANTAINS, AND PERUVIAN HOMINY.

🍷 POLLO SALTADO | \$25

EVERYONE'S FAVORITE: WOK-STIR-FRIED CHICKEN WITH ONIONS, TOMATOES, SOY SAUCE. SERVED ON A BED OF FRENCH FRIES, JASMINE RICE, TOPPED WITH A FRIED EGG.

🍷 BISTECK A LO POBRE | \$34

10 OZ GRILLED NY STEAK SERVED WITH FRENCH FRIES, FRIED SWEET PLANTAINS, A FRIED EGG, CHIMICHURRI, AND FRESH TOMATO SLICES.

🍷 PESTO MAR Y TIERRA | \$40

10 OZ GRILLED NEW YORK STEAK & GRILLED JUMBO SHRIMP SERVED ON A BED OF CREAMY FETTUCCINE PESTO SAUCE, CHIMICHURRI, CHERRY TOMATOES, PARMESAN CHEESE. ****MAY CONTAIN ALLERGENS**

Mar/Ocean

🍷 ARROZ CON MARISCOS | \$31

PERUVIAN STYLE PAELLA WITH JUMBO SHRIMP, CALAMARI, MUSSELS, CLAMS, CHALAQUITA SARZA.

🍷 MAHI-MAHI EN SALSA DE MENTA NEGRA | \$30

GRILLED MAHI-MAHI PAIRED WITH FRIED POTATO WEDGES, PEPPERS, ZUCCHINI, MUSHROOM AND KALE COVERED IN BLACK MINT SAUCE AND PERUVIAN CHILI PEPPERS.

🍷 PESCADO A LO MACHO | \$35

CRISPY-FRIED FISH FILLET COVERED IN A CREAMY PERUVIAN CHILI SAUCE WITH CALAMARI, SHRIMP, MUSSELS, AND CLAMS. SERVED WITH STEAMED RICE.

🍷 SALMÓN ANDINO | \$29

PAN-FRIED SALMON COVERED IN ANTICUCHERA SAUCE WITH PERUVIAN CORN. SERVED WITH CREAMY QUINOA WITH BLACK MINT & CHALAQUITA SARZA.

FETTUCCINI MAR ADENTRO | \$30

JUMBO SHRIMP, MUSHROOMS, WHITE WINE, CHERRY TOMATOES, KALE, GARLIC, YELLOW AJI PEPPER, HEAVY CREAM, CHIMICHURRI.

🍷 MAHI-MAHI COSTERO | \$32

BRAISED MUSSELS AND CLAMS OVER GRILLED MAHI-MAHI COVERED IN A WARM YELLOW AJI PEPPER CEVICHE SAUCE. SERVED WITH A SIDE OF STEAMED RICE.

🍷 CHUPE DE CAMARONES | \$25

PERUVIAN SHRIMP CHOWDER, MADE WITH YELLOW AJI PEPPER, QUINOA, FRIED EGG, MILK, AND AROMATIC ANDEAN HERBS.

Vegetarian

FETTUCCINI PRIMAVERA | \$25

FETTUCCINE, OLIVES, GARLIC, ZUCCHINI, CHERRY TOMATOES, KALE, LIME JUICE, YELLOW AJI PEPPER, BUTTER & PARMESAN CHEESE.

VEGETALES EN CREMA ANDINA & BLACK MINT | \$25

SAUTÉED VEGGIES, COVERED IN CREAMY YELLOW AJI PEPPER & BLACK MINT SAUCE. SERVED WITH STEAMED RICE.

POWER FRIED RICE | \$25

STIR-FRIED JASMINE RICE, QUINOA, SEASONAL VEGGIES, SILKY THIN OMELETTE, SOY SAUCE, TOASTED SESAME OIL, WONTON STRIPS.

COLIFLOR & HONGOS SALTEADOS | \$26

STIR-FRIED CAULIFLOWER, MUSHROOMS, TOMATOES AND RED ONION, SAUTÉED WITH PANCA PEPPER, SOY SAUCE. SERVED WITH FRIES & JASMINE RICE.

Salads

ADD CHICKEN OR SHRIMP | \$7

CHICHA SALAD | \$16

MIXED GREENS, RED ONION, CHERRY TOMATOES, BOILED EGG, QUINOA, PERUVIAN CORN, PARMESAN CHEESE, HONEY MUSTARD & YELLOW AJI PEPPER DRESSING.

PITUCA | \$16

KALE, CARROTS, PUMPKIN SEEDS, RAISINS, CHERRY TOMATOES, CROUTONS, RED ONION, TOPPED WITH A SESAME SEED OIL DRESSING. ****MAY CONTAIN ALLERGENS**

Sauces | \$2

CHICHA HOT SAUCE, CHICHA CHIMICHURRI, HUANCAÍNA SAUCE **** ANY SAUCE****

Sides

- FRIED EGG\$2
- SARZA CRIOLLA\$4
- GARLIC ZUCCHINI\$8
- YUCA FRITA\$9
- SWEET POTATO FRIES\$7
- FRENCH FRIES\$6
- JASMINE RICE\$5
- FRIED PLANTAINS\$8
- HOUSE SALAD\$7

Drinks

*** NO REFILL***

- CHICHA MORADA | PURPLE CORN, PINEAPPLE, SPICES\$8
- MARACUYÁ | PASSION FRUIT\$8
- MANGO LEMONADE\$7
- INCA KOLA\$5
- SPRING WATER /SPARKLING WATER\$4.5

HAPPY HOUR AT THE BAR

MONDAY- FRIDAY

🕒 3-6PM

HAPPY HOUR DRINKS

- LOCAL & SEASONAL BEER ON TAP.....7
- RED WINE: GLASS-HOUSE SELECTION8
- WHITE WINE: GLASS-HOUSE SELECTION8
- MIMOSAS: GLASS-HOUSE SELECTION8

HAPPY HOUR BITES

- BEEF HEART ANTICUCHO12
- YUCAS A LA HUANCAÍNA9
- CAMARONES FRITOS11
- EMPANADA6
- LECHE DE TIGRE13
- CHICHARRÓN DE POLLO11

Desserts | \$10

BIRTHDAY CAKE SERVICE \$3 PER GUEST

- VANILLA CHEESECAKE WITH PASSION FRUIT SYRUP.
- CINNAMON & CARAMEL CHURRO STICKS WITH VANILLA ICE CREAM.
- ALFAJORES (PERUVIAN PASTRY WITH CARAMEL).
- HOUSE PERUVIAN BREAD PUDDING WITH VANILLA ICE CREAM.
- PERUVIAN STYLE FLAN (CREMA VOLTEADA).
- TRES LECHE : THREE MILKS CINNAMON SPONGE CAKE AND TOPPED WITH WHIPPED CREAM AND STRAWBERRIES.
- CHOCOLATE CAKE WITH CARAMEL SYRUP.

Kids menu | \$14

INCLUDES SOFT DRINK (ONLY FOR 12 YEARS OLD OR MINORS)

- TIRAS DE POLLO | CHICKEN TENDERS AND FRIES
- SALCHIPAPA | SLICED SAUSAGE WITH FRIES
- CHAUFA DE POLLO | CHICKEN FRIED RICE
- PESTO | FETTUCCINI WITH PESTO SAUCE

****MAY CONTAIN ALLERGENS**

Soft drinks

*** REFILL***

- COKE, DIET COKE, COKE ZERO, SPRITE, DR.PEPPER, FANTA ORANGE, LEMONADE, POWERADE\$4.5
- ICE TEA, RASBERRY TEA\$4.5
- COFFEE\$4.5
- HOT TEA (HERBAL, BLACK TEA)\$4

