

APPETIZER

Anticuchos Beef brochettes grilled in native Peruvian Peppers garlic and Smoky flavors sauce , served with tick grill potatoes and Peruvian chimichurri.	9.00
Jalea Peruvian tempura style fresh seafood, served with a selection of Peruvian sauces.	10.00
Papa Huancaína Local steam potatoes, coated in our home made creamy sauce, made of fresh cheese, eggs, onions, and yellow Peruvian Peppers.	6.00
Causa Trio Peruvian style whipped potato bases, topped with shrimp, octopus and chicken, with avocado, tomato and a selection of complementary spicy sauces. A plate that is meant to be enjoyed cold.	9.00
Pastel de Choclo Homemade sweet corn cake topped with savory shredded beef shank, raisins and nuts.	8.00
Montaditos del Chef Homemade grain cracker, Peruvian style tempura langoustine, mango, avocado mousse.	9.00

SOUPS AND SALAD

Parihuela The fisherman soup. Savory sea filled broth, Fresh seafood mix, Peruvian spices.	16.00
Sopa de Temporada Seasonal Soup Please, ask your server.	8.00
Ensalada Andina Mix of Peruvian grains and local mushroom selection from PA with confit sweet potato, fresh cheese, daikon sprouts and poached egg.	14.00
Ensalada Fresca Our selection of seasonal veggies and textures grilled on a Light White sauce base.	12.00
Ensalada de Pulpo Tender Octopus, burned herbs, fresh pomelo and orange, citrus chimichurri, baby spinach, arugula and crispy leek.	16.00

*Ask your server about to add the protein of your preference.

CEVICHES

Clásico Classic Peruvian dish. Freshly seasoned fish, marinated in lime juice ,onions, spicy Peruvian Peppers. Served with confit and soft sweet potato and crunchy corn.	14.00
Mixto Our same classic ceviche, mixed with seafood.	16.00
Tiradito Peruvian style fine cuts of white fish with a citrus ceviche sauce, enriched with a blend of roasted yellow and rocoto peppers.	13.00
Ceviche de Calamar Grilled calamari in a thick meaty and citrusy warm sauce, fresh parsley and cilantro. Served with homemade crackers.	14.00



CHICKEN

Whole Or Half Enjoy our dine in Peruvian rotisserie Chicken served whole or half to share with baked mini potato mix and salad.	24/16
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MAIN

Lomo Saltado The most popular Peruvian dish. Beef tenderloin tips wok sautéed with onions and tomatoes, in a savory and juicy mix of beef reduction, soy, ginger and Peruvian spices. Served with hand cut fries and white rice.	16.00
Tallarín Verde Homemade pasta in a traditional Peruvian pesto. Served with a beef tenderloin medallion.	15.00
Tacu Tacu de Mariscos Pinto beans and rice, mixed and pan cooked in a savory blend, topped with a selection of seafood and marine sauce.	16.00
Gnocchi de la Casa Homemade sweet potato gnocchi with a mellow tomato and pork feet reduction sauce, Crunchy pork, baby green peas, garlic confit enoki mushrooms, on a bed of light White sauce and green apple.	15.00
Arroz con Pollo Tounder confit chicken is cooked with tasty cilantro rice and dark beer. *Arroz con Pato (Duck) only on weekends -22	14.00 18.00
Macho Salmon Pan fry salmon painted with our home made seafood sauce on a White rice bed.	18.00
Arroz con Mariscos Moist spicy Peruvian rice with seafood mix and white wine base, fresh herbs and peas.	15.00
Polenta del Chef Peruvian purple corn polenta, grilled mushrooms, and meat reduction sauce. Served with beef tenderloin.	15.00
Seco de Carne Braised short ribs in cilantro sauce with pinto beans pure. Served with white rie. *Seco de cordero (Lamb) only on weekends -19	16.00