



# Peruvian Menu





# Soup

## **PARIHUELA OF SEAFOOD** (Peruvian Seafood Soup) **\$20**

Peruvian bouillabaisse style soup with a touch of chili Peruvian pepper, white wine and homemade tomato based sauce

*Parihuela*



# Appetizers

*Chicken Causa*



## **CAUSAS CHICKEN** (Layered Peruvian potato dish) **\$9**

Cold mashed potatoes filled with chicken, avocado, egg, tomato, and mayonnaise. Topped with huancaína sauce.

## **CHORROS A LA CHALACA** (Peruvian Steamed Mussels) **\$18**

7 Fresh mussels marinated in lime juice and topped with diced onions, tomatoes, and Peruvian corn.

**Spice Level :MILD | MEDIUM | SPICY**

*Chorros A La Chalaca*



## *Octopus on the Grill*



## **OCTOPUS ON THE GRILL** **\$28**

Grilled octopus served with pieces of boiled potatoes with Peruvian corn

## **CEVICHE FRITO** (Fried Ceviche) **\$19**

3 Balls of Fish ceviche fried, topped with acevichada sauce ( yellow pepper, lime and lemon juice, garlic, ginger, shallot, olive oil) garnished with onion and cilantro

*Ceviche Frito*



*Tiradito*



## **TIRADITO** **\$18**

Thinly sliced Corvina fish (white sea bass) , topped with creamy yellow pepper sauce, cilantro, and onion rings, served with peruvian white corn, sweet potato, and fried corn



# ENTREES

## LOMO SALTADO (Tenderized Meat with Stir Fried Vegetables)

Chicken \$18 | Steak \$24 | Seafood \$26

Tender Meat sautéed in olive oil with onions and tomatoes. Served over French fries and rice.

*Lomo Saltado*



*Chaufa*



## CHAUFA (Peruvian Style Fried Rice)

Chicken \$18 | Steak \$24 | Seafood \$26

Fried rice with soy sauce, scrambled eggs, red peppers, scallions, sesame oil, garlic and ginger



*Tallarines Saltado*

## TALLARINES SALTADO

(Tenderized Meat with Stir Fried Fettuccine and Vegetables)

Chicken \$18 | Steak \$24 | Seafood \$26

Stir-fried fettuccine with the meat of your choice, with sautéed tomatoes, red onions, scallions, oyster sauce, vinegar, cilantro, garlic and ginger

*Tallarines Verdes*



## TALLARINES VERDES

(Grilled Meat Served with Pesto Fettuccine Pasta)

Chicken \$25 | Steak \$30 | Fish \$30

8 oz Flat meat. Fettuccine with pesto (basil, spinach, fresh cheese, garlic) parmesan cheese, heavy cream

## PERUVIAN STYLE GRILL ENTREES

RARE | MED-RARE | MED | MED-WELL | WELL-DONE

CHICKEN 8oz \$23 | SALMON 8oz \$23 | RIBEYE 8oz \$30

Served with stir-fried vegetables white rice or french fries

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*Grill*



## PERUVIAN ANGUS BURGER \$17

Served with stir-fried vegetables white rice or french fries

RARE | MED-RARE | MED | MED-WELL | WELL-DONE

*Peruvian Burger*

*Churrasco A la Pobre*

## CHURRASCO A LA POBRE (Skirt steak with egg)

\$30

8 Oz of flat meat, rice, plantain, French Fries and eggs





# Ceviche Rocoto Pepper

## Ceviche

Fish \$18.00 | Mixto \$22.00

Choose spice level : MILD | MEDIUM | HOT

### TRADITIONAL PERUVIAN CEVICHE

Fresh lime juice, cilantro and red onions served with Peruvian white corn, sweet potato, fried corn.

### CEVICHE YELLOW PEPPER

Creamy sauce of yellow pepper, fresh lime juice, cilantro, and chopped onions, served with peruvian white corn, sweet potato, fried corn.

### CEVICHE ROCOTO PEPPER

Creamy sauce of rocoto pepper, fresh lime juice, cilantro, and chopped onions, served with peruvian white corn, sweet potato, fried corn.



Arroz Con Mariscos



## Seafood

### ARROZ CON MARISCOS (Peruvian Seafood Paella)

Seafood, cooked white rice, cilantro, garlic, in dark beer served with "salsa criolla" (red onion, cilantro, garlic and lime juice).

\$20

### JALEA (Peruvian Fried Seafood Platter)

A crispy mixture of deep-fried seafood served with yucca and our creamy tartar sauce and "salsa de jalea" (onion cilantro, tomato, white corn, garlic, and lime juice).

\$24

Jalea



Pargo A Lo Macho

### PARGO A LO MACHO

\$40

(Fried whole red snapper in a creamy seafood sauce)  
Crispy fried red snapper cooked with cilantro, garlic, and creamy seafood sauce, served with fried yucca and rice.

## Beverages



### HOMEMADE CHICHA MORADA

\$5.00

Drink Made From Purple Corn