

# Peruvian Food

## Appetizers

### PULPO AL OLIVO

\$17

Slices of octopus tentacles topped with mayonnaise-based olive sauce, and olives served with crackers



### CAUSAS

Mashed potatoes, yellow pepper, lime juice with a layer of salad in the middle, garnished with avocado, red pepper, black olive and sliced eggs

### CHORROS A LA CHALACA

\$18

7 Mussels, on the top, onion, tomatoes, boiled corn, fried corn, cilantro, and lime juice.  
Spice Level :MILD | MEDIUM | SPICY



## Soup

### PARIHUELA OF SEAFOOD

\$20

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

### CHUPE OF SHRIMP

\$20

Creamy shrimp chowder with rice, Peruvian corn, egg, white cheese, milk, black mint, green beans

### Chicken

\$9.00

Chicken salad with a little celery, seasoned with garlic and mayonnaise.

### Shrimp

\$12.00

Shrimp salad with a golf sauce (ketchup and mayonnaise)

### Octopus

\$12.00

Octopus salad with a olive sauce (olive and mayonnaise)



### Octopus on the Grill

\$28

Grilled octopus served with pieces of boiled potatoes with Peruvian corn





# Ceviche

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.

**Fish** \$18.00  
**Mixto** \$22.00

## CEVICHE YELLOW PEPPER

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

**Fish** \$18.00  
**Mixto** \$22.00

## CEVICHE ROCOTO PEPPER

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

**Fish** \$18.00  
**Mixto** \$22.00

## COPA PERU \$40

Fish and mixed seafood ceviche, creamy sauce of yellow pepper, creamy sauce of rocoto pepper, cilantro, julienne red onion, garlic, served with peruvian white corn, sweet potato, fried corn, and fried calamari



## CEVICHE FRITO \$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

## 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





# From Grill



## PERUVIAN ANGUS BURGER \$17

Served with stir-fried vegetables  
white rice and french fries



## CHURRASCO A LA POBRE \$30

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

## SALMON 8oz \$23

Served with stir-fried vegetables  
white rice or french fries



## RIBEYE 12oz \$37

Served with stir-fried vegetables  
white rice or french fries

## STEAK TENDERLOIN 8oz \$39

Served with stir-fried vegetables  
white rice or french fries



# From The Port To your Table

## RISSOTO OF CHUPE \$20

Shrimp cooked with arborio rice, green beans, white corn, fresco cheese, black mint, parmesan cheese, creamy milk and eggs



## RISSOTO DI MARE \$23

Seafood cooked with arborio rice,  
green beans, cilantro, eggs,  
peruvian panko chili pepper,  
pisco, parmesan cheese with  
creamy milk



## ARROZ CON MARISCOS \$20

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

## PARGO A LO MACHO \$40

Crispy fried red snapper cooked  
with cilantro, garlic, and creamy  
seafood sauce, served with fried  
yuca and rice.





# Wok

## LOMO SALTADO

Stir-fried meat of your choice , with sauteed red onions, tomatoes, cilantro, garlic, red wine, soy sauce, and red vinegar, served with white rice and french fries

Chicken	\$18
Steak	\$24
Seafood	\$26
Steak Tenderloin	\$30



## CHAUFA

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

Chicken	\$18
Steak	\$24
Seafood	\$26
Steak Tenderloin	\$30

## TALLARINES SALTADO

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

Chicken	\$18
Steak	\$24
Seafood	\$26
Beef Tenderloin	\$30



## TALLARINES VERDES

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

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

# Beverages



**KOLA INGLESA** \$3.50



**INCA KOLA** \$3.50



**HOMEMADE CHICHA MORADA** \$5.00  
Drink Made From Purple Corn