

# DINNER

## CEVICHE & TIRADITOS

CEVICHE MIXTO *Shellfish, halibut, calamari, . . \$17\**  
*lime juice, onion, cilantro, rocoto, yam, cancha,*  
*choclo*

CEVICHE CHINO *Ahi tuna, ponzu jalapeno . . . . \$17*  
*citrus, onion, micro cilantro, scallions, sesame seeds,*  
*wonton chip*

CEVICHE CAMARON *prawns, red onions, . . . . . 17\**  
*cancha, choclo, yam, cilantro roccoto*

CEVICHE CLASICO *Halibut, rocoto, lime juice, . . 17\**  
*onion, cancha, yam, choclo*

TIRADITO PEZCADO *Halibut sashimi ceviche, . . 17\**  
*aji amarillo, onions, micro cilantro, purple corn,*  
*rocoto citrus*

TIRADITO SALMON *Salmon sashimi ceviche, . . \$17\**  
*passion fruit citrus, micro cilantro, purple corn,*  
*onion, aji amarillo*

## SALADS

ARUGULA CON QUINOA \$11\*  
*Organic arugula, crispy quinoa,*  
*tomato, olives, cheese, cilantro,*  
*onion, lime dressing*

BABY KALE SALAD . . . . . 11\*  
*Organic baby kale, dried*  
*cranberries, walnuts, cheese,*  
*tomato, onions, mango*  
*vinaigrette dressing*

CESAR SALAD . . . . . \$10\*  
*Heart of Romaine, creamy*  
*huacatay caesar dressing,*  
*parmesan cheese, garlic*  
*croutons*

## STARTERS

BIRRIA TACO'S *Slow stewed beef with dried . . . \$18\**  
*chillies and spices, melted cheese, served with a side*  
*of consommé*

CHICHARON DE POLLO *Crispy fried chicken, \$10*  
*aji amarillo, salsa criolla, five-spice mayo*

ADOBO SLIDERS *Pulled pork adobo, coleslaw, . . . \$15*  
*tomato, aji amarillo-mango mustard*

AGUADITO DE POLLO *Peruvian style chicken . . \$9\**  
*cilantro soup*

CALAMARI FRITO *Lightly fried calamari, salsa \$16*  
*criolla, huacatay tartare sauce*

MEJILLONES *Pan roasted mussels, Spanish . . . \$17\**  
*chorizo, creamy aji panca broth, garlic bread*

EMPANADA DE POLLO *Pulled chicken stew in . . \$10*  
*aji amarillo cream sauce salsa criolla, aji verde aioli*

TEQUEÑOS *Wonton fritters filled with crab, . . . . \$17*  
*shrimp & cream cheese, aji amarillo honey-chile dip*

CONSUMING RAW OR UNDERCOOKED DAIRY, MEAT, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS - \*CAN BE MADE GLUTEN FREE, ASK YOUR SERVER - 18% GRATUITY WILL BE ADDED TO  
PARTIES OF 6 OR MORE - CORKAGE FEE \$18 PER 750ML - A 4% SURCHARGE WILL BE ADDED TO YOUR BILL -

## FISH & SEAFOOD

- PESCADO & PAPAS "Fish n chips" - hand dipped in "cuzquena" beer batter with coleslaw & hand cut french fries, huacatay tartare sauce . . . . \$22
- MARISCADA (SALVADOREAN SEAFOOD STEW) Prawns, scallops, mussels, clams, calamari, fish & crab, . . . \$34\*  
reduce wine, coconut milk, peppers, onions, peas, white rice
- FISH TACOS 2 Cajun fish tacos, cabbage, pico de gallo, sour cream, avocado, rocoto aioli, rice & seda beans . . . . \$22\*
- ARROZ CON MARISCOS Clams, mussels, shrimp, calamari, scallops & fish with aji panca rice, cilantro, . . . . \$29\*  
green peas, peppers, salsa criolla
- SALMON RISOTTO Pan seared salmon, crispy risotto cake, citrus aji panca cream sauce, sautéed spinach, . . . . \$31  
salsa criolla
- BLACKENED HALIBUT Rocoto cajun halibut, mashed potatoes, sautéed spinach, citrus aji panca cream . . . . \$33\*  
sauce, salsa criolla
- TALLARINES AL PISCO Fettuccine, mussels, clams, onions, peppers, Peruvian chile sofrito, pisco flambé, . . . . \$21  
creamy aji panca sauce

## MEAT, POULTRY & VEGETABLES

- LOMO SALTADO Sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy balsamic glaze, . . . . \$27  
white rice
- BISTEK Grilled New York, caramelized onions, mushrooms, cilantro, soy balsamic glaze, mashed potatoes, . . . . \$34\*  
chimichurri
- CHICKEN FAJITAS Chicken breast, red & green bell peppers, onions, tomatoes, cilantro, seda beans, flour . . . . \$20\*  
tortillas
- ADOBO DE CHANCHO Slow braised pork, aji panca sofrito, seda beans, salsa criolla, white rice . . . . \$24\*
- AJI DE GALLINA Pulled chicken stew, aji amarillo cream sauce, hardboiled egg, potato, walnuts, Kalamata . . . . \$22  
olive, white rice
- TORO STEAK SALAD Sautéed tenderloin steak strips, spring mix, onions, tomato, avocado, creamy cilantro . . . \$24\*  
dressing
- VEGETALES SALTADO Stir fried vegetables, soy balsamic glaze, white rice . . . . \$17\*
- PICANTE DE VERDURAS Stewed vegetables and quinoa in aji amarillo cream sauce, white rice . . . . \$17\*

## SIDES

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| <p>GREEN SALAD Creamy . . . . \$7*<br/>cilantro dressing</p> <p>PLANTAIN CHIPS . . . . \$7</p> <p>PLATANO FRITO Sweet . . . . \$7<br/>plantains, sour cream</p> | <p>YUCA FRITA aji verde . . . . \$7</p> <p>SAUTÉED SPINACH &amp; MUSHROOMS . . . . \$7</p> <p>EXTRA SAUCE . . . . \$2<br/><i>+ Rocoto / Aji Amarillo</i></p> | <p>CAMOTE FRITO Sweet . . . . \$7<br/>potato</p> <p>GARLIC BREAD . . . . \$4</p> <p>STEAM RICE . . . . \$2</p> |
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