

LUNCH

CEVICHE & TIRADITOS

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

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

CEVICHE CAMARON *prawns, red* 17*
onions, cancha, choclo, yam, cilantro rocoto

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

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

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

SALADS

ARUGULA CON \$11*
*QUINOA 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* \$18*
*dried chillies and spices, melted cheese, served
with a side of consommé*

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

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

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

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

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

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

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

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

SANDWICHES

SERVED WITH HAND-CUT KENNEBEC FRENCH FRIES OR SALAD

- LECHON ASADO *Pulled pork, coleslaw, tomato, yellow-chili mango mustard, toasted dutch crunch . . .* \$17
- FISH SANDWICH *grilled Cajun fish, lettuce, tomato, onions, cilantro, huacatay tartare sauce,* \$16
toasted dutch crunch
- FRANCO'S BURGER *½lb all natural steak burger, sweet plantains, lettuce, tomato, cheese, rocoto . . .* \$17
aioli, brioche bun
- PAN CON LOMITO *Sautéed steak strips, onion, tomato, cilantro, soy sauce, cheese, cilantro aioli, . . .* \$20
toasted dutch crunch
- SANDWICH DE POLLO *Sautéed chicken breast, onions, tomato, cilantro, soy sauce, cheese, aji* \$16
amarillo aioli, toasted dutch crunch
- AVOCADO CRABWICH *Crabmeat salad, avocado, mango sauce, salsa criolla, lettuce, tomato,* \$24
rocoto aioli, white roll

MAIN ENTRÉES

- LOMO SALTADO *Sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy balsamic . . .* \$24
glaze, white rice
- FISH TACOS *2 Cajun fish tacos, cabbage, pico de gallo, sour cream, avocado, rocoto aioli, rice &* \$19*
seda beans
- CHICKEN FAJITAS *Chicken breast, red & green bell peppers, onions, tomatoes, cilantro, seda* \$17*
beans, flour tortillas
- PESCADO & PAPAS *"Fish n chips" - hand dipped in "cuzquena" beer batter with coleslaw & hand . . .* \$19
cut french fries, huacatay tartare sauce
- ADOBO DE CHANCHO *Slow braised pork, aji panca sofrito, seda beans, salsa criolla, white rice . . .* \$20*
- AJI DE GALLINA *Pulled chicken stew, aji amarillo cream sauce, hardboiled egg, potato, walnuts,* \$19
Kalamata olive, white rice
- TALLARINES AL PISCO *Fettuccine, mussels, clams, onions, peppers, Peruvian chile sofrito, pisco . . .* \$17
flambé, creamy aji panca sauce
- TORO STEAK SALAD *Sautéed tenderloin steak strips, spring mix, onions, tomato, avocado,* \$19*
creamy cilantro dressing
- MARISCADA (SALVADOREAN SEAFOOD STEW) *Prawns, scallops, mussels, clams, calamari, . . .* \$31*
fish & crab, reduce wine, coconut milk, peppers, onions, peas, white rice
- ARROZ CON MARISCOS *Clams, mussels, shrimp, calamari, scallops & fish with aji panca rice, . . .* \$28*
cilantro, green peas, peppers, salsa criolla
- VEGETALES SALTADO *Stir fried vegetables, soy balsamic glaze, white rice* \$16*
- PICANTE DE VERDURAS *Stewed vegetables and quinoa in aji amarillo cream sauce, white rice . . .* \$17*

SIDES

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

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