
SALADS

Caesar's Mango

Crispy romaine lettuce served with our Caesar mango dressing, parmesan and croutons. 7.95

Blue Cheese Salad

Crispy romaine lettuce served with our blue cheese dressing, cherry tomatoes, red onions and cilantro. 7.95

Amazonas River

Sliced tasty tomatoes served with our homemade aioli pesto, balsamic vinaigrette, mushrooms, artichoke, pine nuts, bocconcini, and garlic bread. 10.95

SOUPS

Crema Andina

Made with olluco (potatoes from the Andes) parmesan and cream flavored with Huacatay (black mint) and fine cuts of panela cheese. 8.95

Chupe de Camarones/Pescado

Classic Peruvian shrimp chowder made with fish of the day or shrimp, Peruvian chili peppers, potatoes, egg, milk, and Andean green herbs. 16.95

APPETIZERS

Yucas Rellenas

Yucca croquettes stuffed with the perfect amount of mozzarella, lightly breaded and served with a side of our Huancaína sauce. 11.95

Pulpo al Olivo

Thin slices of octopus served with a creamy sauce made with Peruvian Botija Olives and mayo splashed with a hint of lime. 12.95

Anticuchos Tres Especies

(Traditional skewers from the streets of Peru.)
Grilled skewers marinated in our authentic anticuchera sauce, served with potatoes and salsa criolla.
Chicken, Fish and Beef 11.95
Chicken: 9.95 Fish: 10.95 Beef: 12.95

Chicharrón de Cerdo

Pieces of fried pork on top of of sweet potatoes puree, served with orange homemade syrup, salsa criolla and Aji Amarillo aioli. 10.95

Jalea Mixta

Peruvian style deep fried fish topped with breaded shrimp and calamari, served with salsa criolla, homemade tartar sauce and our golf sauce. 13.95

Papas a la Huancaína

Traditional Peruvian dish of steamed marble potatoes covered with Aji Amarillo cream cheese sauce, Peruvian Botija Olives and boiled eggs. 9.95

CEVICHE

(🚫 Choice of ● mild ● medium ● hot)

Ceviche is the national plate of Peru, made up with slices of fish of the day, cured in lime juice, red onions, Peruvian chili peppers, salt and cilantro, served with Peruvian corn, toasted corn, lettuce and sweet potatoes.

Suggested wine (Sauvignon Blanc)

Clásico

White fish. Small: 8.45 Regular: 15.95

Mixto

Fish, shrimp, octopus and calamari.

Small: 8.95 Regular: 16.95

De Ají Amarillo

Classic ceviche covered in creamy aji

Amarillo. Small: 8.95 Regular: 16.95

De Rocoto

Classic ceviche covered in creamy rocoto sauce.

Small: 8.95 Regular: 16.95

Mediterráneo

A fusion of classic Peruvian ceviche and Mediterranean cultures.

Small: 8.95 Regular: 16.95

De Olivo

Classic ceviche covered in creamy sauce made with Peruvian Botija Olives.

Small: 8.95 Regular: 16.95

Trio De Ceviches

Discover the taste of three ceviches of your choice. 29.90

LECHE DE TIGRE

(🚫 Choice of ● mild ● medium ● hot)

Is the Peruvian colloquial name for the juice produced from the ingredients of ceviche. It has a slight spicy flavor. In Peru usually use this to hangover cure and an aphrodisiac.

Mixto: 7.95 Rocoto: 8.95 Amarillo: 8.95

Olivo: 8.95 Mediterráneo: 8.95

CAUSAS 🚫

Causa is the most popular plate to export in all Peruvian cuisine. It's a cold yellow potato puree, splashed with lime juice, cilantro and Aji Amarillo.

De Vegetales

Veggie salad of the day served with Pisco liquor aioli, avocado, cherry tomatoes and quail eggs on top. 8.95

Limeña

Served with chicken salad, avocado and our traditional Aji Amarillo aioli. 8.95

De Camarones

Served with shrimp, avocado and Pisco liquor aioli. 9.95

De Pulpo al Olivo

Octopus delicately cut, drizzled with a creamy sauce made with Peruvian Botija Olives. 9.95

Festival de Causas (Causas Sampler)

Discover the taste of different Causas. 13.95

SEAFOOD

Camarones Entre Lima y Pisco

Shrimp sautéed in white wine, flamed in authentic Pisco (Peruvian national liquor made from Grapes) and lime juice, served over fettuccini pasta with toasted garlic, red crush pepper, asparagus, cherry tomatoes and parsley. 18.95

Suggested wine (Pinot Grigio, Sauvignon Blanc)

Salmon Del Sur (Gluten Free)

Fresh Salmon grilled and drizzled with our chimichurri sauce, served with quinoa salad, veggies sautéed. 19.95

Suggested wine (Merlot, Sangiovese)

Arroz Chaufa

Traditional Peruvian-Chinese style fried rice with pork, shrimp, eggs, green onions and soy sauce. 16.95

Suggested wine (Cabernet, Merlot)

Arroz Del Pacifico Sur (Peruvian Paella)

Infused rice in Peruvian peppers sauce with calamari, shrimp and octopus. 18.95

Suggested wine (Merlot, Pinot Noir)

Tacu Tacu de Mariscos

Traditional mix of garlic white rice and beans (Tacu Tacu) bathed in Peruvian peppers sauce, served with calamari and shrimp. 19.95

Suggested wine (Cabernet, Sangiovese, White Zinfandel)

Pescado a Lo Macho

White fish bathed in our homemade Aji Amarillo sauce, sautéed calamari, shrimp and grilled asparagus served with garlic white rice. 23.95

Suggested wine (Sauvignon Blanc, Chardonnay)

VEGGIE

Arroz Del Bosque

Soft and creamy Arborio rice, cooked with a variety of mushrooms, green asparagus topped with parmesan cheese. 16.95

Suggested wine (Pinot Noir, Pinot Grigio, Merlot)

MANY PLATES WITH VEGGIE VERSION AVAILABLE

SIDES

| | | | |
|-------------|------|-------------------|------|
| Yucca Fries | 5.95 | House Salad | 4.95 |
| Green Rice | 4.45 | Veggies | 4.45 |
| Chicken | 3.45 | Garlic white Rice | 3.95 |
| Beans | 4.45 | Shrimp | 5.95 |
| Fries | 3.95 | | |

 Light Spicy

 Option Gluten Free Available

MEATS

Aji de Gallina

Shredded chicken stew with peanuts and Aji Amarillo sauce, over steamed potatoes, served with garlic white rice. **16.95**

Suggested wine (Sauvignon Blanc, Garnacha, Chianti)

Arroz con Pato

Infused rice in cilantro sauce with tender Confit duck, carrots and peas, served with Salsa Criolla and avocado. **19.95**

Suggested wine (Pinot Noir, Cabernet, Carmenere)

Pachamanca Tres Carnes

Chicken, beef and pork all slowly cooked with our Andean herbs sauce served with homemade Peruvian corn cake. **24.95**

Suggested wine (Tannat, Pinot Noir)

Seco de Cordero con Frijoles

Lamb Shank braised in a cilantro sauce, served with garlic white rice, beans and Salsa Criolla. **23.95**

Suggested wine (Malbec, Carmenere)

Fettuccini a la Crema del Pesto con Churrasco

Grilled beef thinly cut, aromatized with parsley and cilantro served with our homemade cream pesto sauce topped on a bed of fettuccini. **19.95**

Suggested wine (Sangiovese, Sauvignon Blanc, Chardonnay)

Lomo Saltado

Top tenderloin cuts, sautéed with soy sauce and light vinegar, onions and tomatoes wedges, served with garlic white rice and fries. **20.95**

Pollo Saltado (Sautéed Chicken) **18.95**

Camarones Saltados (Sautéed Shrimp) **21.95**

Suggested wine (Pinot Noir, Sangiovese, Cabernet, Carmenere)

Medallón de Lomo con Salsa de Champiñones y Pastel de Papa

Grilled filet mignon bathed in our homemade mushroom sauce, served with sautéed vegetables and Peruvian potato cake.

27.95

Suggested wine (Pinot Noir, Pinot Grigio, Malbec, Cabernet)

Fettuccini a la Huancaína y Lomo

Anticuchero

Grilled filet mignon served over our unique anticuchera sauce and huancaína fettuccini pasta. **25.95**

Suggested wine (Chianti, Pinot Grigio, Chardonnay)

DESSERTS

Tres Leches de Lúcumá y Pisco

Homemade sponge cake soaked with Lúcumá (Peruvian fruit) and Pisco (Peruvian national liquor made from Grapes) with a mixture of three kinds of milk. 7.95

Suspiro de Limeña

Classic Criollo dessert made with our exquisite caramel, topped with creamy Oporto merengue. 6.95

El Clásico

Traditional Mazamorra Morada with cinnamon sticks and sugar served over our authentic Peruvian rice pudding, splashed with citrus. 5.95

Pedacito de Cielo de Maracuyá

Homemade passion fruit flan, garnished with forest fruits. 7.95

Chirimoya Cheesecake

Cheesecake made with the Peruvian chirimoya fruit served over homemade strawberry jam. 7.95

Helado Peruano de Lúcumá

Ice cream made with Lúcumá (Peruvian fruit) served with rich chocolate syrup, almonds and fresh fruit. 7.95

Dulce Aventura Peruana (Sampler)

Discover the taste of four different Peruvian Desserts. 12.95

DRINKS

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|-----------------------------------|------|
| Coke, Diet Coke, Mr. Pibb, Sprite | 2.95 |
| Lemonade, Raspberry Tea, Ice Tea | 2.95 |
| Inca Kola (Peruvian soda) | 2.95 |
| Coffee, Hot Tea | 2.95 |
| Orange juice, Pineapple juice | 3.50 |
| St Pellegrino, Fiji | 3.50 |

Bebidas Especiales Sin Alcohol (Specialty Drinks Non-Alcoholic)

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|-----------------------------------|------|
| Chicha Morada (Purple Corn Drink) | 3.95 |
| Maracuyá (Passion Fruit Drink) | 3.95 |
| Strawberry-Mango Lemonade | 3.95 |

Bebidas Especiales Con Alcohol (Specialty Drinks With Alcohol)

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|---|------|
| • Berry Sangria | 6.95 |
| • Venetian Sunset (Sparkling Wine, Pineapple Juice and Grenadine) | 6.95 |
| • Venetian Moon (White Wine, Pineapple Juice and Blue Curacao) | 6.95 |
| • Mimosa (Sparkling Wine and Orange Juice) | 5.95 |

Cerveza (Beer Bottle)

Imported:

Peruvian Beer

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|-----------------------------|------|
| Cusqueña: pale malted lager | 5.50 |
| Cristal: pale lager | 5.50 |
| Corona, Heineken | 5.00 |

Domestic: ODoul's (Non-Alcoholic) 3.50

Cerveza de Barril (Draft Beer)

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|--------------------------|------|------|
| Bud Light, Budweiser | 14oz | 3.50 |
| Shock Top, Sierra Nevada | 14oz | 4.50 |