

SOUPS GF OPTION

AGUADITO DE POLLO \$18.95

Traditional Chicken soup in Peruvian cuisine, the broth is made up of spices, chicken intermixed with cilantro sauce slow cooked in Peruvian yellow pepper sauce, jasmine rice, potatoes and veggies

AGUADITO DE MARISCOS (Seafood) \$23.95

CHUPE DE CAMARONES / PESCADO

Classic Peruvian chowder made with Mahi-mahi and/or shrimp, Peruvian chili peppers, jasmine rice, potatoes, Peruvian corn (choclo), milk and Andean green herbs served with fried egg

MAHI-MAHI \$22.95 MIXTO \$23.95 SHRIMP \$24.95

HOT APPETIZERS

TEQUEÑOS DE POLLO (6 PCS) \$12.95

Crispy wontons stuffed with chicken

YUCAS FRITAS (6 PCS) \$10.95

Crispy fried cassava sticks with Huancaína sauce

YUCAS RELLENAS (6 PCS) \$15.95

Crispy fried cassava croquettes stuffed with mozzarella cheese served with Huancaína sauce

YUCAS SAMPLER (4 EACH) \$16.95

Served with Huancaína sauce and orange sauce

EMPANADAS (2 PCS) \$12.95

Crispy pastry dough stuffed with:

CARNE Slow-cooker beef, onions, raisins, olives

POLLO Chicken mixed with mozzarella cheese

CHAMPIÑONES Y ESPINACA

Quinoa, spinach and mushrooms, mixed with mozzarella cheese

CHORIZO Y PIÑA

Pork chorizo, pineapple, parsley, onions and red pepper

TRIO DE EMPANADAS (SAMPLER) \$17.45

Discover the taste of three empanada of your choice served with homemade orange sauce

ANTICUCHOS* GF

Two grilled Beef Heart and/or chicken skewers marinated in homemade anticuchera sauce, served with steamed potatoes and Choclo

CHICKEN \$22.95 MIXTO \$23.95 BEEF HEART \$24.95

RONDA CALIENTE (HOT APPETIZER SAMPLE) \$32.95

Two yucas rellenas, two skewers of anticuchos and two empanadas of your choice

CONCHITAS A LA PARMESANA (4 PCS) \$17.95

Broiled Peruvian scallops served in their shell cooked with butter and white wine, topped with melted parmesan cheese

CHICHARRON DE POLLO \$21.95

Bite size chicken thigh pieces, marinated in a garlic and mustard, dredged through flour and fried to perfection accompanied by fries and homemade tartar sauce

SALADS

CAESAR'S MANGO GF OPTION \$11.95

Crispy romaine lettuce served with our Caesar's mango dressing, parmesan and croutons

BLUE CHEESE SALAD GF \$11.95

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

LAHUACA SALAD GF \$14.95

Crispy romaine lettuce served with passion fruit dressing, Peruvian quinoa, cherry tomatoes, red onions, Peruvian corn, olive and cilantro

ADD: CHICKEN \$5 SHRIMP \$8 SALMON \$13

COLD APPETIZERS

PAPAS A LA HUANCAÍNA \$12.95

Sliced boiled potatoes covered with Huancaína sauce (creamy Peruvian yellow pepper cheese sauce), accompanied with olives and boiled egg

CAUSA LIMEÑA GF \$17.95

Cold yellow mashed potato laced with Peruvian yellow pepper, filled with chicken, tomato and homemade mayonnaise, topped with avocado

CAUSA ACEVICHADA DE SALMON GF \$19.95

Cold yellow mashed potato laced with Peruvian yellow pepper. A layer of avocado splits the base in half, topped with salmon and acevichada sauce

DE PESCADO *Mahi-mahi* \$18.95

DE CAMARON *Shrimp* \$19.95

CONCHITAS A LA CHALACA* GF (4 PCS) \$17.95

Peruvian Scallops in their shell cured in lime juice, chopped tomatoes, onions, cilantro and Choclo

LECHE DE TIGRE* GF \$18.95

Cocktail of fresh squeezed lime blended with raw diced seafood, onions and sprinkled cilantro served with Choclo (Peruvian corn) and Cancha

AJÍ AMARILLO* OLIVO* DE ROCOTO* \$19.95

CEVICHEs* GF

CHOICE OF:  MILD  MEDIUM  HOT

Ceviche is the national plate of Peru, made up with slices of raw mahi-mahi, cured in lime juice, red onions, Peruvian chili peppers, salt and cilantro, served with Cancha (Peruvian toasted corn), Choclo (Peruvian corn), lettuce and sweet potatoes

CLÁSICO* \$20.95

DE AJÍ AMARILLO* \$21.95

DE OLIVO* \$21.95

DE ROCOTO* \$21.95

MIXTO* Mahi-mahi, shrimp and calamari \$23.95

CAMARÓN* Shrimp \$24.95

TRIO DE CECICHES* GF \$39.95

Discover the taste of three ceviches of your choice (except the Ceviche Mixto & Camaron)

CEVICHE DEL HUERTO GF \$19.95

Mushrooms, artichoke, palm heart, red onion, lime juice and Peruvian yellow pepper sauce

Our food is made from scratch with the freshest ingredients; your patience is greatly appreciated

MEATS

LOMO SALTADO*  GF OPTION **\$27.95**

Traditional Peruvian Favorite! Wok stir-fried Top beef tenderloin cuts, red onions, tomatoes wedges, light vinegar and soy sauce served with jasmine rice and fries

POLLO SALTADO Chicken **\$22.95**

CAMARON SALTADO Shrimp **\$24.95**

MAR Y TIERRA* Shrimp & Beef **\$26.95**

TALLARINES A LA HUANCAINA CON LOMO SALTADO* **\$29.95**

Lomo saltado served on top of a bed of fettuccine, mixed with Huancaína sauce (creamy Peruvian yellow pepper cheese sauce) and parmesan

POLLO A LA BRASA  GF (FRIDAY - SUNDAY) **\$21.95**

(PERUVIAN ROTISSERIE CHICKEN)

Half a Chicken cooked slowly and evenly over open flames, served with fries and salad with homemade vinaigrette and aji Amarillo huacatay sauce

AJI DE GALLINA **\$22.95**

Shredded chicken stew with peanuts and Peruvian yellow pepper sauce, over steamed potatoes, served with boiled egg, olives and jasmine rice

SECO DE CORDERO CON FRIJOLE **\$29.95**

Lamb hind shank braised in a cilantro sauce served with jasmine rice, Peruvian beans and salsa criolla

SECO DE CARNE CON FRIJOLE **\$25.95**

Boneless pieces of beef braised in a cilantro sauce, peas and carrots served with jasmine rice, Peruvian beans and salsa criolla

TALLARINES VERDES CON BISTEC* **\$26.95**

8 oz Grilled New York Steak served on top of a bed of fettuccine, mixed with our homemade creamy pesto sauce, cherry tomatoes and parmesan

PACHAMANCA LA HUACA **\$27.95**

Beef and pork all slowly cooked with our Andean herbs sauce served with steamed potatoes, sweet potatoes, grilled seasonal vegetables, chalaquita cilantro and choclo (Peruvian Corn)

ARROZ CON POLLO  GF **\$27.95**

Mary's free-range chicken breast marinated in Peruvian peppers sauce served on top of a bed of infused rice in cilantro beer sauce served with chalaquita

ARROZ CHAUFA CAPON  GF OPTION **\$24.95**

Traditional Peruvian-Chinese style fried rice with oven roasted oriental pork, chicken, shrimp, egg, green onions, sesame oil and soy sauce

CHICKEN **\$22.95** **PORK** **\$23.95**

SHRIMP **\$24.95** **BEEF** **\$26.95**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions*



GLUTEN FREE



VEGGIE

Birthday Cake service \$2 per guest

SEAFOOD


SALMON LA HUACA*  GF  **\$28.95**

Fresh grilled Salmon served with our homemade La Huaca sauce on top, accompanied with grilled asparagus and Quinotto (Peruvian quinoa Risotto) with creamy Huancaína sauce and chalaquita andina

ARROZ DEL PACIFICO SUR  GF **\$27.95**

(PERUVIAN STYLE PAELLA)

Infused rice in Peruvian peppers sauce with calamari, mussels, clams, and shrimp, garnished with peas, carrots, red peppers and parmesan

PESCADO A LO MACHO*  GF OPTION **\$28.95**

Grilled Mahi-Mahi bathed in our homemade Peruvian yellow pepper sauce, sautéed calamari and shrimp served with grilled asparagus, cherry tomatoes and jasmine rice

JALEA MIXTA **\$28.95**

Peruvian style deep fried Mahi-mahi topped with breaded shrimp, mussels, clams and calamari served with yucca fries, cancha, choclo, salsa criolla and our homemade tartar sauce

JALEA DE PESCADO Mahi-mahi **\$26.95**

VEGETARIAN

CHAMPIÑONES Y ESPARRAGOS SALTADOS **\$19.95**

 GF OPTION

Mushrooms and asparagus stir-fried with onions, tomatoes, light vinegar and soy sauce served with jasmine rice and fries

ARROZ CHAUFA DE VEGETALES **\$19.95**

 GF OPTION

Traditional Peruvian-Chinese style fried rice with veggies, egg, green onions, sesame oil and soy sauce

FETTUCCINE DEL CHEF **\$19.95**

Sautéed garlic veggies, served on top of a bed of fettuccine, mixed with our homemade creamy Peruvian yellow pepper sauce, roasted tomato and parmesan

TALLARINES VERDES CON VEGETALES **\$19.95**

Sautéed garlic veggies, served on top of a bed of fettuccine, mixed with our homemade creamy pesto sauce, roasted tomato and parmesan

SIDES

PERUVIAN BEANS **\$6.95**

FRIED PLANTAINS **\$7.95**

SAUTÉED VEGGIES **\$5.95**

CILANTRO RICE **\$5.95**

CHOCLO **\$4.95**

SALSA CRIOLLA **\$3.95**

FRIED EGG* **\$1.95**

FRIES **\$5.95**

JASMINE RICE **\$4.95**

ANY SAUCE **\$1.95**

CANCHA **\$4.95**

PLANTAIN CHIPS **\$5.95**

20% gratuity will be automatically added for parties of 8 or more

No split plates