



HAPPY HOUR

FROM 3-6PM AND 8PM-CLOSE DAILY
& ALL DAY TUESDAY

Tapas

\$4

YUCAS FRITAS
PLATANOS FRITOS
EMPANADA DE CARNE
EMPANADA DE HONGOS Y ESPINACA
EMPANADA DE POLLO

\$5

ANTICUCHO DE CORAZON
ANTICUCHO DE POLLO
YUCAS RELLENAS

\$7

SMALL CEVICHE

Bebidas

\$4

HOUSE WINE
CUSQUEÑA / CRISTAL
CORONA / HEINEKEN

\$5

CHICHAMOSA
MARACUYAMOSA
HOMEMADE BERRY SANGRIA
WELL DRINK

\$7

PISCO SOUR
MARACUYA SOUR
CHILCANO CLASICO
CHICHA PISCO PUNCH

Let us cater your event!

If you are interested in our catering, give us a call or stop by and let us know
How we can fulfill your catering needs.

916.771.2558

DRINKS

Coke, Diet Coke, Mr. Pibb, Sprite	\$ 3.45
Pink lemonade, Raspberry Tea	\$ 3.45
Inca Kola (Peruvian soda)	\$ 3.45
Colombiana (Colombian soda)	\$ 3.45
Coffee, Hot tea, Ice Tea	\$ 3.45
Chicha Morada (Purple Corn Drink)	\$ 3.95
Maracuyá (Passion Fruit Drink)	\$ 3.95
Strawberry-Mango Lemonade	\$ 3.95
Orange juice, Pineapple juice	\$ 3.95
St Pellegrino, Fiji 500ml	\$ 3.95



LUNCH MENU

MONDAY TO FRIDAY FROM 12PM TO 3PM

IN A HURRY? YOU CAN CALL US TO MAKE YOUR ORDER BEFORE YOU GET TO THE RESTAURANT 916.771.2558

APPETIZERS

HOUSE SALAD \$4.45
Crispy romaine served with homemade ranch, onions and tomatoes.

EMPANADA
Crispy pastry dough filled with a delicious combination of:

DE CARNE \$4.95
Slow-cook beef, onions, raisins and Peruvian olives.

DE POLLO \$4.95
Chicken mixed with mozzarella cheese.

DE HONGOS Y ESPINACA \$4.95
Mushrooms, spinach and quinoa mixed with mozzarella.

YUCAS FRITAS \$4.95
Fried cassava sticks served with Huancaína sauce

PLATANOS FRITOS \$4.95
Fried plantains.

ANTICUCHO 🚫GF OPTION
Grilled skewer marinated in anticuchera sauce, served with country potatoes and salsa criolla
Chicken: \$5.95 Beef Heart: \$6.45

YUCAS RELLENAS (3PC) \$5.95
Yucca croquettes stuffed with mozzarella, lightly breaded and served with huancaína sauce

PAPA A LA HUANCAINA \$5.95
Steamed potatoes covered with aji amarillo creamy Cheese sauce, olives and boiled egg

SMALL CEVICHE CLASICO \$8.45
Slices of Mahi-Mahi cured in lime juice, red onions, Peruvian chilli peppers, salt and sprinkled cilantro Served with Peruvian corn (choclo), toasted corn (cancha), lettuce and sweet potatoes

ENTREES

AJI DE GALLINA \$11.95
Shredded chicken stew with peanuts and Aji Amarillo aioli, over steamed potatoes, served with jasmine rice.

ARROZ CHAUFA ESPECIAL 🚫GF OPTION \$11.95
Traditional Peruvian-Chinese style fried rice with pork, chicken, egg, green onions and soy sauce.
PORK \$12.45 CHICKEN \$11.45

ARROZ CON POLLO 🚫GF \$11.95
Infused rice in cilantro sauce with grilled chicken breast, carrots and peas, served with Salsa Criolla.

TALLARINES VERDES CON POLLO \$12.95
Grilled chicken breast, served on top of a bed of fettuccini, mixed with our homemade creamy pesto sauce and cherry tomatoes and parmesan.

TALLARIN SALTADO DE CARNE \$14.95
Fettuccini sautéed with top tenderloin cuts, soy sauce, light vinegar, onions and tomato wedges.
CHICKEN \$12.95

SECO DE CARNE \$13.95
Boneless pieces of beef braised in a cilantro sauce, served with jasmine rice, Peruvian beans and Salsa Criolla.

LOMO SALTADO 🚫GF OPTION \$14.95
Top beef tenderloin cuts, sautéed with soy sauce and light vinegar, onions and tomato wedges, served with jasmine rice and French fries.
CHICKEN \$12.95

ARROZ DEL PACIFICO SUR 🚫GF \$14.95
(Peruvian style Paella)
Infused rice in Peruvian peppers sauce with calamari, shrimp and mussel, garnished with peas, carrots peppers and parmesan

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

NOT VALID WITH OTHER OFFERS, DISCOUNTS OR HOLIDAYS