

SOUPS

AGUADITO DE POLLO GF OPTION \$20.95

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, peas and carrots

AGUADITO DE MARISCOS Seafood \$24.95

CHUPE DE CAMARONES GF \$24.95

Classic Peruvian chowder made with shrimp, Peruvian chili peppers paste, jasmine rice, potatoes, choclo (Peruvian corn), milk, served with fried egg

CHUPE DE PESCADO Mahi-mahi \$22.95

CHUPE MIXTO Shrimp & Mahi-mahi \$23.95

SOPA CRIOLLA \$23.95

Classic Peruvian winter soup with meat, Peruvian chili peppers paste, onions, garlic, heavy cream, oregano, fried egg, spaghetti, served with a slice of garlic bread

CREMA DE ESPARRAGOS \$18.95

 GF OPTION

Fresh homemade asparagus cream served with croutons

HOT APPETIZERS

TEQUEÑOS DE POLLO (6 pcs) \$12.95

Crispy wontons stuffed with chicken served with Huancaína sauce

YUCAS FRITAS GF OPTION (6 pcs) \$10.95

Crispy fried cassava sticks served with Huancaína sauce

YUCAS RELLENAS (6 pcs) \$15.95

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

YUCAS SAMPLER \$16.95

Four yucas rellenas and four yucas fritas served with Huancaína sauce and homemade orange sauce

EMPANADAS (2 pcs) \$13.95

Crispy pastry dough stuffed with:

CARNE

Slow-cooker beef, red onions, raisins, olives, Peruvian chili peppers paste

POLLO Chicken mixed with mozzarella cheese

CHAMPIÑONES Y ESPINACA

Spinach and mushrooms, mixed with mozzarella cheese

CHORIZO Y PIÑA

Pork chorizo, pineapple, red onions, Peruvian chili peppers

TRIO DE EMPANADAS (Sampler) \$18.95

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

PAPAS RELLENAS (2 pcs) \$14.95

Mashed potato balls stuffed with ground beef, olives, onions, Peruvian chili peppers paste, raisins; deep fried to crispy, creamy perfection served with salsa criolla, homemade mayonnaise and creamy rocoto sauce

ANTICUCHO DE CORAZON* GF OPTION \$21.95

Two grilled Beef Heart skewers marinated in homemade anticuchera sauce, served with steamed potatoes, choclo (Peruvian corn), and creamy rocoto sauce

ANTICUCHO DE POLLO Chicken \$19.95

ANTICUCHO MIXTO Chicken & Beef Heart \$20.95

RONDA CALIENTE (APPETIZER SAMPLER) \$34.95

Two yucas rellenas, two skewers of anticuchos and two empanadas of your choice served with steamed potatoes, choclo (Peruvian corn), creamy rocoto sauce, homemade orange sauce and Huancaína sauce

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 cheese 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, Organic Peruvian quinoa, cherry tomatoes, red onions, choclo (Peruvian corn), olive and cilantro

ENSALADA CON PASTA DE QUINUA \$19.95

  GF  
Organic Peruvian quinoa rotini combined with pineapple, red bell pepper, toasted rice, spring mix, cherry tomatoes, celery and purple corn dressing

ADD: CHICKEN \$5 SALMON \$13
6 SAUTEED SHRIMP \$8 8oz NEW YORK \$14

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

CAUSA ACEVICHADA DE PESCADO GF \$19.95

Cold yellow mashed potato laced with Peruvian yellow pepper, a layer of shrimp splits the base in half, topped with mahi-mahi and acevichada sauce

CAUSA ACEVICHADA DE CAMARON Shrimp \$20.95

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

Peruvian Scallops in their shell cured in lime juice, chopped tomatoes, red onions, cilantro and choclo (Peruvian corn)

LECHE DE TIGRE* GF \$18.95

Cocktail of fresh squeezed lime blended with raw diced calamari, onions and sprinkled cilantro served with choclo (Peruvian corn), Cancha, topped with shrimp

DE AJÍ AMARILLO* DE OLIVO* DE ROCOTO* \$19.95

CEVICHE S*

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

Creamy Peruvian yellow pepper sauce

DE OLIVO* Creamy Peruvian botija olive sauce \$21.95

DE ROCOTO* Creamy Peruvian rocoto sauce \$21.95

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

CAMARÓN* Shrimp \$24.95

TRIO DE CECICHES* (CEVICHE SAMPLER) \$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 \$28.95

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 \$22.95

Chicken

CAMARON SALTADO \$24.95

Shrimp

MAR Y TIERRA SALTADO* \$26.95

Shrimp & Beef

TALLARINES A LA HUANCAINA \$29.95 CON LOMO SALTADO*

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

TALLARINES VERDES CON LOMO \$29.95 SALTADO*

Lomo saltado served on top of a bed of spaghetti, mixed with our homemade creamy pesto sauce and parmesan

GF OPTION (SUBSTITUTE FOR ORGANIC QUINOA ROTINI) \$33.95

TALLARINES VERDES CON BISTEC* \$27.95

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

GF OPTION (SUBSTITUTE FOR ORGANIC QUINOA ROTINI) \$31.95

SECO DE CARNE CON FRIJOLE GF \$27.95

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

PACHAMANCA LA HUACA \$29.95

Beef, chicken and pork all slowly cooked with our Andean herbs sauce served with steamed potatoes, sweet potatoes, fried chips, grilled seasonal vegetables, cilantro and Choclo (Peruvian corn)

SECO DE CORDERO CON FRIJOLE GF \$32.95

Lamb hind shank braised in a cilantro sauce, Peruvian corn beer, peas and carrots served with jasmine rice, Peruvian beans and salsa criolla (Chalaquita)

AJI DE GALLINA \$23.95

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

POLLO A LA BRASA \$22.95

(PERUVIAN ROTISSERIE CHICKEN) - (FRIDAY - SUNDAY)

Half a Chicken marinated in a delicious blend of herbs and spices, cooked in charcoal fired ovens imported from Peru giving a unique and craveable flavor served with fries and salad with homemade vinaigrette and aji Amarillo huacatay sauce

ARROZ CON POLLO GF OPTION \$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, bean sprout, sesame oil and soy sauce


POLLO \$22.95 Chicken

CAMARON \$24.95 Shrimp

CERDO \$23.95 Pork

CARNE \$26.95 Beef

**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*

VEGAN 

GLUTEN FREE 

VEGGIE 

Birthday Cake service \$2 per guest

No split plates

SEAFOOD

SALMON LA HUACA* GF \$28.95

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

ARROZ DEL PACIFICO SUR GF \$29.95

(PERUVIAN STYLE PAELLA)

Infused rice in Peruvian peppers sauce with calamari, mussels, clams, Peruvian scallop and shrimp, garnished with peas, carrots, red bell peppers, parmesan cheese and dairy cream

PESCADO A LO MACHO* GF \$28.95

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

JALEA MIXTA \$30.95

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

PASTA DE QUINUA CON SALMON AL HORNO

GF \$30.95

Fresh grilled Atlantic Salmon cooked with banana leaf, accompanied with organic Peruvian quinoa rotini in mushroom sauce, parmesan cheese, chalaquita and passion fruit sauce, garnished with paprika asparagus

VEGETARIAN

CHAMPIÑONES Y ESPARRAGOS SALTADOS \$19.95

GF OPTION

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

ARROZ CHAUFA DE VEGETALES \$19.95

GF OPTION VEGAN GF OPTION

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

PASTA DE QUINUA DEL CHEF \$23.95

GF

Organic Peruvian quinoa rotini gratinated with three cheeses and grilled vegetables with homemade la Huaca chimichurri sauce

TALLARINES VERDES CON VEGETALES \$19.95

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

GF OPTION (SUBSTITUTE FOR ORGANIC QUINOA ROTINI) \$23.95

SIDES

FRIED PLANTAINS GF VEGAN \$7.95

SAUTÉED VEGGIES GF VEGAN \$5.95

CILANTRO RICE GF VEGAN \$6.45

CHOCLO GF VEGAN \$4.95

SALSA CRIOLLA GF VEGAN \$3.95

PLANTAIN CHIPS GF VEGAN \$5.95

FRIES GF VEGAN \$5.95

SWEET POTATO FRIES GF VEGAN \$6.45

PERUVIAN BEANS GF VEGAN \$6.95

JASMINE RICE GF VEGAN \$5.45

CANCHA GF VEGAN \$4.95

FRIED EGG* GF \$2.45

ANY SAUCE \$1.95

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