

ENTRADAS FRIOS ♦ CHILLED APPETIZERS

DADA A LA HUANCAÍNA* \$7.

Potato slices covered in a creamy sauce made of queso fresco and ají amarillo

CAUSA RELLENA

Sculptured mashed potato infused with lime and ají amarillo
Layered with choice of shrimp salad or chicken salad

POLLO (CHICKEN) \$10.

CAMARONES (SHRIMP) \$12.

LECHE DE TIGRE \$9.

“Tiger’s Milk” - A cocktail of our ceviche marinade made of fish, red onion and lime juice

CEVICHE

Choice of seafood cured with red onion, lime juice, and spiced with ajís

Served with sweet potato and Peruvian corn

PESCADO (BASA FISH) \$15.

MIXTO (FISH, CALAMARI, SHRIMP, OCTOPUS) \$18.

CAMARONES (SHRIMP) \$17.

ENTRADAS CALIENTES ♦ HOT APPETIZERS

ANTICUCHOS

Dressed in a Peruvian adobo made of ají panca and spices

Choice of grilled skewers served with potato slices and Peruvian corn

RES (SKIRT STEAK) \$16.

POLLO (CHICKEN) \$11.

CORAZÓN (BEEF HEART) \$13.

DADA RELLENA \$7.

Stuffed potato with filling of seasoned ground steak, egg, onion and raisins
Lightly fried and served with Salsa Criolla

CALAMARI FRITO \$10.

Served crispy alongside a housemade chipotle dip

TOSTONES* \$7.

Slices of fried green plantains served with a garlic and citrus dip

EMPANADA \$4.

Filled with seasoned ground steak and served with Salsa Criolla

MACHU PICCHU TAMALE \$5.

Pork tamale stuffed with an egg slice and ají amarillo
Steamed in a banana leaf, served with Salsa Criolla

PLATANO FRITO* \$6.

Slices of sweet yellow plantains

YUCA FRITA* \$8.

Crispy yucca fries served with huancaína dip

BOCADILLOS ♦ SPECIALTY SANDWICHES

DAN CON CHICHARRÓN \$11.

Braised and lightly fried, slices of pork, sweet potato, and Salsa Criolla
Served on a club roll with side of fries

BOCADILLO DE POLLO \$9.

Shredded rotisserie chicken, lettuce, onion, tomato, mayo
Served on a club roll with side of fries

BOCADILLO DE FILETE \$11.

Fried fish fillet, lettuce, onion, tomato, mayo
Served on a club roll with side of fries

ENSALADAS ♦ SALAD ENTRÉES

ENSALADA

Selection served atop mixed greens, carrots, tomatoes, cucumbers, onions, and pickled beets

+ POLLO (GRILLED CHICKEN) \$10.

+ BISTEC (GRILLED STEAK) \$13.

+ CALAMARI (FRIED CALAMARI) \$12.

ENSALADA DE CASA (HOUSE SALAD)*

Chica/Small \$5

Grande/Large \$7

SOPAS ♦ SOUPS

SOPA DE CASA (SOUP OF THE DAY)

Chica/Small \$5.

Grande/Large \$7.

SOPA A LA MINUTA \$9.

Strips of steak and capellini pasta in a luscious creamy tomato broth

SOPA TIPO CHIFA DE POLLO \$10.

SOPA TIPO CHIFA DE VERDURAS* \$9.

Choice of chicken vegetable ramen soup accentuated with soy sauce and Asian vegetables

CHUPE DE PESCADO \$14.

CHUPE DE CAMARONES \$17.

Choice of fish shrimp chowder with chunks of seafood in a blend of rice, potato, peas and carrots

PARIHUELA \$19.

Scallops, fish, clams, mussels, shrimp, and calamari in a rich bisque flavorfully warmed with ají panca

PLATOS DE FONDO ♦ MAIN COURSES

LOMO FINO AL DISCO \$24.

Tender skirt steak topped with Portobello mushrooms flambéed in Peruvian brandy
Served with rice and sautéed vegetables

CARAPULCRA \$15.

A mild, smokey, chicken and potato stew slow cooked with ají panca, onion, white wine - Served with white rice

ARROZ CHAUFA

Peruvian stir-fried rice with choice of beef, pork, chicken, or the combination

Vegetarian option available

CERDO (PORK) \$11.

POLLO (CHICKEN) \$10.

RES (STEAK) \$11.

MIXTO (COMBINATION) \$14.

VERDURAS (VEGETABLE)* \$12.

ARROZ CON POLLO \$15.

ARROZ CON POLLO + PAPA A LA HUANCAÍNA \$17.

Cilantro seasoned chicken breast and cilantro rice, choice of adding the creamy potato side

CAU CAU \$17.

Tender honey-comb tripe stewed with onions, potatoes, ají amarillo, and a touch of turmeric
Sprinkled with fresh mint and served with white rice

MAR Y TIERRA \$24.

Surf and Turf - Tender skirt steak alongside sautéed scallops and shrimp in a garlic sauce, served with rice

TALLARÍN VERDE* \$13.

TALLARÍN VERDE + BISTEC (STEAK) \$18.

Spaghetti tossed in a Peruvian pesto made of basil, spinach and cheese

Served alone Topped with steak

BISTEC ENCEBOLLADO \$17.

Tender steak topped with sautéed onions, tomatoes, fresh garlic and served with white rice

POLLO AL AJILLO \$14.

Boneless chicken breast topped in a sauce made of fresh garlic and ají amarillo, served with rice

CHICHARRONDE POLLO \$14.

Bone-in pieces of crispy chicken bites served with yellow rice and pico de gallo

AJÍ DE GALLINA \$16.

Shredded chicken in a velvety ají amarillo cream served atop sliced potato, alongside white rice

LOMO SALTADO \$16.

PORTABELLO SALTADO* \$15.

Strips of steak (or) Portobello Mushrooms, fries, tomato and onions
Stir-fried together and served with white rice

PARRILLADA \$19.

Dressed in a Peruvian adobo made of ají panca and spices
Large cut of grilled chuck steak, served with salad and choice of side

TACU TACU CON LOMO AL JUGO \$16.

Rice and beans mixed with fresh garlic, onions and tomatoes
Topped with strips of steak, stir-fried with tomatoes and onions

CABRITO A LA NORTEÑA \$19.

Lamb pieces stewed in Chicha de Jora,
Ají amarillo and cilantro - Served with rice and beans

PORCIÓN DE CHICHARRÓN \$14.

Platter of braised and lightly fried pork, slices of sweet potato, and Salsa Criolla

BISTEC A LO POBRE \$19.

Grilled steak, french fries, hot dog, sweet plantains
Topped with two fried eggs and served with white rice

TALLARÍN SALTADO

Lo Mein noodles, onions, and tomato are stir-fried with choice of chicken, beef or vegetable

POLLO (CHICKEN) \$14. RES (STEAK)\$16. VERDURAS (VEGETABLE)* \$14.

MARISCOS Y PESCADO ♦ SEAFOOD ENTRÉES

ARROZ CON MARISCOS \$22.

Peruvian paella tossed with fish, clams, mussels, shrimp, calamari, and scallops

JALEA MIXTA \$21.

Seafood platter of lightly fried calamari, shrimp, and fillet bites
Served atop crispy yucca and garnished with Salsa Criolla

PESCADO FRITO \$15.

Fried fillet served with sautéed vegetables and rice

ARROZ CHAUFA DE MARISCOS \$18.

Stir-fried rice tossed with calamari, fried fillet bites, and shrimp

TRUCHA AL AJILLO \$21.

Boneless Rainbow Trout served butterfly style
Topped with a sauce of fresh garlic and ají amarillo, served with white rice

PESCADO A LO MACHO \$21.

Fried fillet topped with calamari, shrimp, and mussels in an ají panca sauce
Served on a bed of crispy yucca fries, alongside white rice

RED SNAPPER ENTERO \$23.

RED SNAPPER A LO MACHO \$25.

Whole Red Snapper cooked to your liking served with choice of rice and a salad
Choice of topping with calamari, shrimp, and mussels in an ají panca sauce

TACU TACU CON SALSA DE MARISCOS \$19.

White rice and beans mixed with fresh garlic, onions and tomatoes
Topped with calamari, shrimp, and mussels in an ají panca sauce

◆ POLLO A LA BRASA ◆ PERUVIAN ROTISSERIE CHICKEN

A blend of spices and an authentic marinade make our slow roasted chicken one-of-a-kind
Traditionally served with golden fries, a salad, and our house-made sauces

CUARTO DE POLLO - QUARTER CHICKEN \$9.95

MEDIO POLLO - HALF CHICKEN \$12.95

POLLO ENTERO - WHOLE CHICKEN \$22.95

All selections served with side of french fries and salad
Substitute rice side at additional charge

POLLO MACHU PICCHU - COMBINATION SPECIAL \$28.95

Whole roasted chicken, Arroz Chaufa de Pollo, French fries, and salad

POLLO SOLO ◆ ROTISSERIE CHICKEN ONLY

CUARTO SOLO - QUARTER CHICKEN \$4.

MEDIO SOLO - HALF CHICKEN \$7.

POLLO SOLO - WHOLE CHICKEN \$13.

Selections served without sides

MENÚ PARA NIÑOS ◆ CHILDREN'S MENU

SALCHIPADA \$8.

Hot dog pieces served over french fries

CHICKEN TENDERS \$8.

Breaded chicken tenders served with french fries

ACOMPAÑAMIENTOS ◆ SIDE ORDERS

SMALL - LARGE

Sautéed Vegetables \$4. - 7.

White Beans · Frijoles \$3. - \$5.

Boiled Potato · Papas Sancochadas \$3. - \$5.

French Fries · Papas Fritas \$5. - \$9.

RICES

White Rice · Arroz Blanco \$4. - \$7.

Yellow Rice · Arroz Amarillo \$5. - \$8.

Cilantro Rice · Arroz Verde \$5. - \$8.

Chicken Fried Rice · Chaufa de Pollo \$5.- \$10.

VF* - VEGETARIAN FRIENDLY

18% Gratuity may be added to parties of 4 or more · Prices are subject to change

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please inform your server if a you or a person in your party has a food allergy