

LUNCH MENU

ENTRADAS - APPETIZERS

PAPA RELLENA \$7.

Stuffed potato filled with ground steak, egg, onion, raisins
Lightly fried and served with Salsa Criolla

CALAMARI FRITO \$10.

Served crispy with a chipotle dip

MACHU PICCHU TAMALES \$5.

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

PLATANO FRITO \$6.

Slices of sweet plantains

PAPA A LA HUANCAINA \$7.

Potato slices topped in a queso fresco + ají amarillo sauce

TOSTONES CON MOJO \$7.

Fried green plantain slices with a garlic and citrus dip

YUCA FRITA \$8.

Crispy yucca fries served with huancaína dip

EMPANADA \$4.

Filled with seasoned ground steak, served with Salsa Criolla

CEVICHE

Seafood cured with red onion, lime juice, and ají rocoto
Served with sweet potato and Peruvian corn

PESCADO (BASA FISH) \$15.

CAMARONES (SHRIMP) \$17.

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

LECHE DE TIGRE \$9.

"Tiger's Milk" - A cocktail of our ceviche marinade made
of fish, red onion and lime juice

ANTICUCHOS

Dressed in a Peruvian adobo, choice of grilled skewers
Served with potato slices and Peruvian corn

RES (SKIRT STEAK) \$16.

CORAZON (BEEF HEART) \$13.

POLLO (CHICKEN) \$11.

CAUSA RELLENA

POLLO (CHICKEN) \$10.

CAMARONES (SHRIMP) \$12.

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

ENSALADAS - SALAD ENTREES

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

+ POLLO (GRILLED CHICKEN) \$10.

+ BISTEC (GRILLED STEAK) \$13.

+ CALAMARI (FRIED CALAMARI) \$12.

BOCADILLOS - SANDWICHES

PAN CON CHICHARRON \$11.

Slices of fried pork butt, fried sweet potato, Salsa Criolla
Served on a club roll with side of fries

BOCADILLO DE POLLO \$9.

Pulled rotisserie chicken, lettuce, tomato, mayo
Served on club roll with side of fries

BOCADILLO DE FILETE \$11.

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

LUNCH SPECIALS - ESPECIALES

SERVED WITH CHOICE OF HOUSE SALAD OR SOUP OF THE DAY UNTIL 3PM

TAGU TAGU CON HUEVO FRITO \$10.

Rice and beans mixed with fresh garlic, onions and tomatoes - Topped with two eggs and served with Salsa Criolla

LOMO SALTADO \$12. POLLO SALTADO \$11.

Strips of steak or chicken, stir-fried with tomato, onions, and fries - Served with white rice

CUARTO DE POLLO A LA BRASA \$10.

Quarter of rotisserie chicken served with french fries or choice of rice

CAU CAU \$11.

Tender honey-comb tripe stewed with onions, potatoes, ají amarillo, and a touch of turmeric - Served with white rice

TALLARIN VERDE \$9. +BISTEC (GRILLED STEAK) \$14.

Spaghetti tossed in a pesto made of basil, spinach and cheese - Choice of adding grilled steak

FILETE DE PESCADO \$11.

Fried fish fillet served alongside yellow rice and Salsa Criolla

ARROZ CHAUF

+POLLO (CHICKEN) \$9. +RES (STEAK) \$11. +VERDURAS (VEGETABLE) \$10.

Peruvian stir-fried rice with choice of chicken, steak, or vegetable

CARAPULGRA \$10.

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