

Appetizers

Conchitas al fuego	8	Papa Rellena	8
Medley of scallops, calamary and shrimp sautéed in butter, pisco and Japanese seasoning		Deep fried mashed potato dough stuffed with ground meat, eggs, black olives and raisins	
Pastel de Choclo	9	Jalea	15
Peruvian style corn bread stuffed with ground meat, raisins, onions and herbes "aderezo" served with lettuce, avocado and green bean salad with a balsamic vinegar vinaigrette		Light breaded and crispy shrimp, scallops, calamary, octopus and fish served with "salsa criolla", yucca and Tartar sauce	
Pulpo al olivo	10	Causitas	13
Slices of octopus in a Peruvian black olives aioli served with slice avocado and toasted bread		A trio of mashed potato cakes seasoned with lemon juice and "aji Amarillo" topped with a choice of tuna tartar, crab meat, shrimp, chicken salad or vegetables	
Papa a la Huancaína	7	Chicharon de Calamar	9
Potatoes topped with an "Aji amarillo" and cheese sauce, garnished with boiled eggs and black olives		Fried calamary served with "salsa criolla" and tartar sauce	
Langostinos en Camisa	8	Anticuchos de Corazon or Pulpo	7 / 12
Crispy prawns wrapped in wonton served with a honey & soy sauce		Skewered grilled cow heart or octopus "aji panca" marinated squares served over grilled potatoes.	
Conchitas a la Parmesana	9	Tartar de Atun	9
Freshest bay scallops a la gratin with Reggiano cheese		Tuna Tartar served with avocado salad, capers, sesame oil & toasted bread	

Salads

Solterito	8	Chef Salad	9
Mixture of lima beans, corn kernels, queso fresco, black olives and herbs in a lime vinaigrette		Mixed lettuce, tomatoes, cucumbers, avocado, corn kernels, black beans cheddar cheese in a cilantro and lemon vinaigrette	

Ceviches

Ceviche de Pescado	15	Ceviche Mixto	15
Diced fresh fish of the day marinated in lime juice, "aji limo", cilantro and red onions served with glazed sweet potato and Peruvian corn kernels		Mixed seafood of fish, calamari, shrimp, octopus & scallops marinated in lime juice, "aji limo", cilantro and onions served with glazed sweet potato and corn kernels.	
Ceviche de Pulpo	16	Ceviche de Camarones	15
Diced octopus marinated in lime juice, "aji limo", cilantro and red onions served with glazed sweet potato and Peruvian corn kernels		Shrimp marinated in lime juice, "aji limo", cilantro and red onions served with glazed sweet potato and Peruvian corn kernels	
Leche de Tigre	8	Ceviche Caliente	16
A taste of four cold ceviche juice shoots		Warm sea food mixture of shrimp, scallops, calamary, octopus and fish sauté with onions and yucca	
NEW Ceviche Sampler	26		
A taste of all our four ceviches: Ceviche de Pescado, Ceviche de Pulpo, Ceviche de Camarones and Ceviche Mixto			

Soups

Parihuela	15	Chupe de Camarones	16
A delicious Creole soup, cousin of the French Bouillabaisse is prepared with a mixture of fish and sea food		Shrimp and fried fillet of fish and cheese bisque prepared with vegetables, rice & egg	

Poultry

Aji de Gallina	13	Arroz con Pollo	13
Pulled chicken in a creamy "aji Amarillo" and nuts sauce, served with white rice, yellow potatoes and garnished with black olives and hard boiled eggs		Pan-seared chicken served over cilantro-infused rice with red bell peppers, peas and carrots	
Pollo Saltado	13	Pollo a la Brasa	13
Stir fry lean chicken with tomatoes, red onions and French fries prepared with soy sauce and garlic served with corn rice		Peruvian style rotisserie chicken served with French fries and green salad	

Seafood

Pescado a lo Macho	18	Pescado Nazca	17
Pan fried fish of the day topped with a creamy seafood medley, served with rice		Grilled fresh fish of the day fillet topped with onions and tomatoes sauté served with fried yuca	
Salmon	18	Arroz con Mariscos	18
Grilled Salmon served over a moist scallops and shrimp rice prepared with "aji amarillo", parmesan cheese, cream and white wine		Seafood "aji panca" infused rice with red pepper and topped with a seafood medley prepared with clams, octopus, calamary, scallops and mussels.	
Tacu Tacu de Camarones	16	Picante de Mariscos	17
Peruvian Beans & Rice cake topped with shrimp in a chupe sauce		Seafood medley prepared in a creamy "rocoto" and wine sauce served with rice	
Lenguado Meunier	19	Tacu Tacu de Mariscos	17
Pan fried halibut served with crispy golden potatoes, asparagus and rice		Peruvian beans and rice tacu tacu filled with a seafood medley in an "aji amarillo" cream	
Cau Cau de Mariscos	18	Arroz Chaufa de Mariscos	17
Sea food medley and diced potatoes cooked in a "yerbabuena" & "Aji amarillo" sauce, garnished with cilantro and served with white rice		Peruvian style seafood fried rice prepared with scallops, calamary, shrimp, diced fish mussels and seasoned with soy sauce and ginger	

Meat

Seco de Cordero	19	Lomo Saltado	19
Lamb slow cooked in a cilantro & beer sauce served with tacu-tacu and yuca (cassava)		Stir fry fillet Mignon tenders with tomatoes, red onions and French fries seasoned with soy sauce and a pinch of garlic served with white rice	
Bistec a lo Pobre	18	Medallon de Lomo	24
Grilled steak served with rice, fried plantain, French fries, fried egg and house salad		Grilled to order Filet mignon with béarnaise sauce served with Peruvian au gratin potatoes and glazed carrots and shallots	

Pastas

Add \$3 diced chicken breast; \$4 for shrimp; \$5 for steak

Fettuccini a la Huancaína 13
Fettuccini with a Huancaína "aji amarillo" cheese sauce

Fettuccini Verde 13
Fettuccini with basil, spinach and cheese sauce

Vegetarian Main Courses

Vegetales con Arroz 12
Stir fry mixed vegetables served with white rice

Saltado de Setas 13
Stir fry mixed mushrooms with tomatoes, red onions and French fries seasoned with soy sauce and a pinch of garlic served with white rice

NEW Arroz con Calabazas 14
Moist rice prepared with squash, bell peppers and "aji amarillo" topped with grilled eggplant and asparagus

Desserts

Crocante de Merengue 7
Layers of merengue filled with a light passion fruit cream, seasonal forest fruits, mango sorbet and coconut sauce.

Profiteroles 7
Profiteroles filled with vanilla ice cream praline, served with a warm chocolate sauce and seasonal berries

Wonton de Manzanas y Bananas 8
Apple and banana flambé wrapped in a Phyllo dough served with vanilla cream, peach sorbet and a dash of Porto

Fondante de Chocolate 8
Chocolate fondante with fruits of the forest salad, shot of vanilla, berries sauce and vanilla ice cream (preparation time: 15 minutes)

Ice Cream 5
Choice of lucuma, vanilla or seasonal fruit sorbets

Side Orders

White Rice 3

Seasonal Vegetables 4

Green Salad 4

Fried Plantain 4

Fried Yucca 4

French Fries 3

Beverages

ST. Pellegrino 4

Inka Kola (Peruvian Soda) 3

Coke, diet coke, sprite, orange 3
Refills included

Mineral Water 3

Chicha Morada 4
Peruvian Purple Corn Juice

Coffee & Tea

Tea 3

Regular 3

Decaf 3

Cappuccino 4

Double Espresso 4