

From the Sea

Causa de Mariscos	\$8
› Mashed potato cakes with lemon juice and aji amarillo served with a mixture of flavors and textures: tuna tartare, octopus & crab meat	
Ceviche de Pescado	\$8
› Diced fresh fish of the day marinated in lime juice, "aji limo", cilantro and red onions served on ceramic spoons	
Tiradito en Crema de Aji Amarillo	\$7
› Thinly sliced fresh fish of the day marinated in lime juice in "aji amarillo" vinaigrette	
Conchas Philly	\$6
› Bay scallops with a smooth sweet and sour miso-sake sauce	
Choros a la chalaca	\$6
› Mussels cooked in white wine topped with diced onions, tomatoes, corn, cilantro, aji amarillo and lemon	
Anticuchos de Pulpo	\$8
› Slices of grilled octopus served over mashed potato	

Meat & Poultry

Causa de pollo	\$6
› Mashed potato cake with lemon juice and aji amarillo served with chicken salad.	
Papa Rellena	\$6
› Deep fried mashed potato dough, stuffed with ground meat, hard-boiled egg, black olives and raisins served with crispy onions.	
Chicharron de Pollo	\$5
› Chicken breaded breast slices served with a lime vinaigrette	

Vegetarian

Causa de Vegetales	\$6
› Mashed potato cake with lemon juice and aji amarillo served over a mixture of lima beans, corn kernels, fresh cheese, black olive and herbs with a fresh lime vinaigrette	
Papa a la Huancaína	\$4
› Yellow potatoes topped with a "aji amarillo" and cheese sauce, served with boiled hard egg and "botija" olives	
Solterito	\$5
› Mixture of lima beans, corn kernels, fresh cheese, black olive and herbs with a fresh lime vinaigrette	