

3 Course Dinners

Prix Fixe-\$20

Papa a la Huancaína

› Potatoes topped with an "Aji amarillo" and cheese sauce, garnished with boiled eggs and black olives

Arroz con Pollo

› Pan-seared chicken served over cilantro-infused rice with red bell peppers, peas and carrots

Ice cream

› Choices of Peruvian Lucuma, French Vanilla or Mango sorbet

Prix Fixe-\$30

Pulpo al olivo

› Slices of octopus in a Peruvian black olives aioli served with slice avocado and toasted bread

Pescado a lo Macho

› Pan fried fish of the day topped with a creamy seafood medley, served with rice

Profiteroles

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

Prix Fixe-\$40

Ceviche Mixto

› 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.

Lomo Saltado

› 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

Wonton de Manzanas y Bananas

› Apple and banana flambé wrapped in a Phyllo dough served with vanilla cream, peach sorbet and a dash of Porto