

Nazca Peruvian Cuisine - Sunday Lunch Menu

Served between 11:00 am and 5:00 pm

Appetizers

Tartar de Atun	\$8.75
› Tuna tartar served with avocado salad, capers, sesame oil & toasted bread	
Chicharron de Calamar	\$7.50
› Fried calamary served with "salsa criolla" and tartar sauce	
Papa a la Huancaína	\$5.50
› Yellow potatoes topped with a "aji amarillo" and cheese sauce, served with boiled hard egg and "botija" olives	
Papa Rellena	\$8.00
› Deep fried mashed potato dough, stuffed with ground meat, hard-boiled egg, black olives and raisins served with crispy onion and "aji amarillo" sauce.	
Langostinos en Camisa	\$7.95
› Crispy prawns wrapped in wonton served with soy sauce and sesame oil.	
Conchitas Gratinadas a la Parmesana	\$8.00
› Freshest bay scallops a la gratin with Reggiano cheese	
Anticuchos	\$7.50
› Skewered grilled cow heart squares with crispy potato & green sauce	
Jalea	\$14.50
› Light breaded and crispy shrimp, scallops, calamari, octopus and fish served with "salsa criolla" and tartar sauce	
Mini Causitas Revoltosas	\$13.50
› Mashed potato cakes seasoned with lemon juice and "aji amarillo": with panko tuna tartar, crab meat and shrimp tempura with parsley mayonnaise	
Choros a la chalaca	\$8.50
› Mussels cooked in white wine topped with diced onions, tomatoes, corn, cilantro, aji amarillo and lemon	

Salads

Chef Salad	\$9.00
› Mixed lettuces, tomatoes, cucumbers, avocado, corn kernels, black beans, cheddar cheese and diced chicken in a cilantro and lemon vinaigrette.	
Ensalada Verde con Pastel de Choclo	\$9.50
› Lettuce, avocado and green bean salad with a balsamic vinegar vinaigrette served with a Peruvian style corn bread stuffed with ground meat, raisins, onions and herbs "aderezo"	
Solterito	\$9.50
› Mixture of lima beans, corn kernels, queso fresco, black olives and herbs in a fresh lime vinaigrette	

Ceviches

Ceviche de Pescado	\$15.00
› 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. (Mild or hot)	
Ceviche Mixto	\$16.00
› 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. (Mild or hot)	
Ceviche Caliente	\$16.95
› Warm seafood mixture of shrimp, scallops, calamari, octopus, and fish sauté with onions and yucca (cassava) in a mild "aji amarillo" and lime sauce.	
Tiradito en Crema de Aji Amarillo	\$15.50
› Thinly sliced fresh fish of the day marinated in lime juice in "aji amarillo" vinaigrette	

Pollo a la Brasa

Roasted Peruvian style chicken served with French fries or house salad

1/4 Chicken	\$7.00
1/2 Chicken	\$9.00

Soups

Parihuela	\$15.50
› A delicious Creole Soup, cousin of the French Bouillabaisse is prepared with a mixture of fish and seafood	
Chupe de Camarones	\$18.95
› "Arequipa" style shrimp & fried fillet of fish and cheese bisque prepared with rice, vegetables and egg	
Sopa a la minuta	\$8.50
› Vermicelli beef soup served with a dash of milk and spices	
Aguadito de Pollo	\$11.00
› Chicken rice soup infused in cilantro and prepared with peas, red bell peppers and carrots	

Nazca Peruvian Cuisine - Sunday Lunch Menu

Served between 11:00 am and 5:00 pm

Lunch Entrées

Aji de Gallina	\$12.00
› Pulled chicken in a creamy "aji Amarillo" and nuts sauce, served with white rice, yellow potatoes and garnished with "botija" olives and hard boiled egg.	
Arroz con Pollo	\$12.50
› Pan-seared chicken served over cilantro-infused rice with red bell peppers, peas and carrots	
Pollo Saltado	\$11.50
› Stir fry lean chicken with tomatoes, red onions and French fries prepared with soy sauce and garlic served with white rice	
Tacu tacu de Camarones	\$14.50
› Peruvian beans tacu tacu topped with shrimps in a "chupe" sauce.	
Tacu Tacu a lo Pobre	\$13.50
› Peruvian beans tacu tacu topped with breaded chicken breast and fried egg served with "salsa criolla" and "aji panca" sauce.	
Pescado Nazca	\$14.50
› Grilled fresh fish of the day fillet topped with onions and tomatoes sauté served with fried yuca and "salsa criolla"	
Lomo Saltado	\$17.50
› Stir fry fillet Mignon tenders with tomatoes, red onions and French fries seasoned with soy sauce and a pinch of garlic served with corn rice	
Tacu Tacu de Mariscos	\$17.00
› Peruvian beans tacu tacu filled with a seafood medley in an "aji amarillo" cream.	
Picante de Mariscos	\$16.50
› Seafood medley prepared in a creamy "rocoto" and wine sauce served with white rice	
Pescado a lo macho	\$18.50
› Pan fried fish of the day topped with a creamy seafood medley served with white rice	
Arroz Chaufa de Mariscos	\$16.50
› Peruvian style seafood fried rice prepared with scallops, calamary, shrimp, diced fish, mussels and seasoned with soy sauce and ginger.	
Arroz a la criolla de Mariscos	\$16.95
› Seafood "paella" style: "aji panca" infused rice with red pepper and topped with a seafood medley prepared with clams, octopus, calamary, scallops and mussels.	
Milanesa de Pollo	\$12.00
› Breaded chicken breast served with lettuce tomatoes avocado and rice	
Cau Cau de Mariscos	\$17.95
› Sea food medley and diced potatoes cooked in a yerbabuena & "aji amarillo" sauce, garnished with cilantro and served with white rice.	
Fettuccini a la Huancaína	\$14.00
› Fettuccini with a Huancaína "aji amarillo" cheese sauce. Add \$3.00 for breaded chicken breast.	

Beverages

Inca Kola (Peruvian Soda)	\$3.00	Coke, Diet Coke, Sprite, Orange	\$2.75
Mineral Water	\$2.75	ST. Pellegrino	\$4.50
Chicha Morada	\$2.75	Orange Juice	\$2.75
› Peruvian purple corn juice		Iced Tea	\$2.75
Lemonade	\$2.75		

Coffee

Regular	\$2.50	Decaf	\$2.50
Espresso	\$2.75	Double Espresso	\$3.50
Cappuccino	\$3.75	Tea	\$3.00