

CEVICHE FRESCO

SOPAS Y ENSALADAS

HOUSE SALAD Romaine lettuce, roma tomatoes, cucumbers and sliced avocado, served with our house dressing.	\$6
AVOCADO AND SHRIMP SALAD Sliced avocado, chilled shrimp lightly tossed with Peruvian mayonnaise and sliced roma tomatoes on a bed of lettuce, and fresh cilantro.	\$13
CHUPE Bisque style soup with shrimp, fish, vegetables, cream and a poached egg.	\$12
PARIHUELA Peruvian Style bouillabaisse with grouper, Langostino shrimp, Peruvian scallops, calamari, mussels, crab and octopus.	\$18

PESCADOS Y MARISCOS

CORVINA A LA CHORRILLANA Chilean Sea bass filet fried and topped with a light tomato sauce mixed with onions, tomatoes and cilantro.	\$18
LENGUADO A LO MACHO Alaskan Halibut filet topped with a coconut milk, Aji Amarillo tomato sauce filled with fresh seafood.	\$22
CAU-CAU DE MARISCOS Seafood stew with potatoes, peppermint, parsley, and turmeric in a light fish broth.	\$15
PASTA EN SALSA DE AJI AMARILLO Y CAMARONES Penne pasta sauteed with Aji Amarillo chili paste, onions, garlic, cream and shrimp.	\$14

ARROZ Y SALTADOS

ARROZ CON LANGOSTINOS Seasoned rice simmered with fish stock, Langostino shrimp, tomatoes, peas and roasted peppers, topped with sarza criolla.	\$18
ARROZ CON MARISCOS AL CILANTRO Seasoned rice simmered with cilantro sauce, chicha de Jora, mixed seafood, roasted peppers, peas and topped with sarza criolla.	\$16
SALTADO DE MERO Pieces of grouper stir fried with onions, scallions, tomatoes and cilantro, served with rice and French fries.	\$15
SALTADO MAR Y TIERRA Beef tenderloin pieces, Langostino, calamari stir fried with onions, scallions, tomatoes and cilantro, soy sauce served with rice and French fries.	\$20

PLATOS NORTENOS

SUDADO DE CORVINA CON MAJADO DE YUCA Steamed Chilean Sea bass in a light tomato, sofrito broth, served with yucca mash.	\$20
ESCABECHE DE MERO Deep fried grouper filet topped with Escabeche sauce and served with causa, sliced sweet potato, sliced boiled egg and Peruvian corn.	\$18
SECO Braised lamb loin, marinated in chicha de Jora and simmered with a cilantro sauce made with garlic and spices, served with mashed yucca and seasonal vegetables.	\$21
ARROZ CON PATO Duck leg confit on top of rice infused with dark beer, cilantro, aji Amarillo chili and Peruvian spices.	\$16

CARNES Y AVES

LOMO SALTADO Sliced beef tenderloin stir fried with sliced red onions, tomatoes and cilantro accompanied with fried potatoes and white rice.	\$21
AJI DE GALLINA Shredded chicken stew simmered with Aji Amarillo, grounded walnuts, Parmesan Reggiano cheese and served with golden brown Peruvian yellow potatoes.	\$17
CHURRASQUITO Center cut rib eye 12oz. steak grilled to order and served with roasted potatoes, chimichurri sauce and Peruvian asparagus.	\$25

PERUVIAN CUISINE