



LUNCH • HAPPY HOUR • DINNER



DINE IN • TO - GO • CATERING

~ An 18% gratuity will be added to parties of 5 or more • Some dishes contain MSG ~

APPETIZERS / ENTRADAS

PLATTERS

CHOICE OF 3: \$ 24/ CHOICE OF 4: \$ 30

CHOOSE FROM THE FOLLOWING OPTIONS:

CEVICHE DE PESCADO • CEVICHE MIXTO • CHICHARRON DE CALAMAR • ANTICUCHO EMPANADA DE CARNE O POLLO • PAPA A LA HUANCAINA • OCOPA • PLATANOS FRITOS YUCAS FRITAS • TAMAL DE POLLO O CHANCHO

ITEMS CANNOT BE REPEATED

ANTICUCHOS\$14

PERFECTLY MARINATED BEEF HEART PIECES GRILLED IN A SPECIAL HOUSE MARINADE SERVE WITH PERUVIAN CORN POTATO AND PERUVIAN HOT SAUCE (ROCOTO)

COMBO: RACHI & ANTICUCHOS\$15

MARINATED BEEF BOOK TRIPE AND BEEF HEART SERVED WITH SLICE GOLDEN POTATO AND PERUVIAN HOT SAUCE (ROCOTO)

EMPANADA\$9

HOME BAKED PASTRY FILLED WITH YOUR CHOICE OF BEEF OR CHICKEN

CAUSA RELLENA CON CAMARONES\$16

GOLDEN MASHED POTATO FILL WITH DELICIOUS CREAMY SHRIMP SALAD MAYON-NAISE, CILANTRO, CELERY CHOPPED ONIONS

CAUSA RELLENA CON CANGREJO\$19

GOLDEN MASHED POTATO FILL WITH DELICIOUS CREAMY CRAB SHRIMP SALAD MAYONNAISE, CILANTRO, CELERY CHOPPED ONIONS

CAUSA RELLENA CON POLLO\$15

GOLDEN MASHED POTATO FILL WITH SHRED-DED CHICKEN, AVOCADO, AND VEGETABLES WITH MAYONNAISE

OCOPA\$11

SLICE BOILED POTATOES COVERED WITH SAUCE MADE OF AJI, PEANUTS, HUACATAY AND FRESH CHEESE, SERVED OVER LETTUCE TOPPED WITH A PIECE OF HARD BOILED EGG AND PERUVIAN BLACK OLIVE AND FRESH CHEESE

FRIED YUCAS\$9

SERVED WITH TARTAR SAUCE
ADD HUANCAINA SAUCE FOR \$2

PLATANOS FRITOS\$8

FRIED PLANTAINS

TAMALES PERUANOS\$9

DOUGH CORN-BASED, BOILED EGG, OLIVE, PEANUTS AND A PIECE OF CHILI PEPPER SERVED WITH SALSA CRIOLLA AND YOUR CHOICE OF CHICKEN OR PORK

CHOROS A LA CHALACA\$14

6 GREEN MUSSELS IN THE SHELL TOPPED WITH DICED ONION, LIME JUICE, TOMATO, PERUVIAN CORN AND SPICES

CEVICHE TRIO\$28

A COMBINATION OF OUR THREE MOST FAMOUS PERUVIAN CEVICHERS: CEVICHE DE PESCADO, TIRADITO AND CEVICHE MIXTO

PAPA A LA HUANCAINA\$11

OUR FAMOUS CREAMY SAUCE, MADE FROM FRESH CHEESE, MILK, PERUVIAN YELLOW PEPPER AND GARLIC, SERVED OVER LETTUCE AND SLICED BOILED POTATOES WITH PERUVIAN BLACK OLIVE AND A PIECE OF HARD BOILED EGG

TRADITIONAL PERUVIAN ENTREES

PAPA RELLENA\$17

DEEP FRIED SEASONED MASH POTATO FILLED WITH SEASONED GROUND MEAT, HARD BOILED EGG, PERUVIAN BLACK OLIVE SERVED WITH STEAMED WHITE RICE AND SALSA CRIOLLA

CAU CAU\$25

DELICIOUS HONEYCOMB TRIPE STEW WITH POTATOES, AJI MARILLO, ONIONS AND PEAS SERVED WITH STEAMED WHITE RICE

MONDONGUITO A LA ITALIANA\$25

DELICIOUS HONEYCOMB TRIPE STEW SERVED WITH STEAMED WHITE RICE AND FRENCH FRIES

PESCADO FRITO CON FREJOLES\$27

DEEP FRIED FISH FILLET SERVED WITH PERUVIAN BEANS, STEAMED WHITE RICE AND SALSA CRIOLLA

PESCADO FRITO CON LENTEJAS\$26

DEEP FRIED FISH FILLET SERVED WITH PERUVIAN LENTILS, STEAMED WHITE RICE AND SALSA CRIOLLA

SECO DE CORDERO\$31

LAMB SHANK SLOW BRAISED IN CILANTRO – CHICHA DE JORA SAUCE SERVED WITH FREJOLES STEAMED WHITE RICE AND SALSA CRIOLLA

AJI DE GALLINA\$26

SHREDDED CHICKEN BREAST IN A MILD SPICY SAUCE SERVED WITH STEAMED WHITE RICE, SLICED BOILED POTATOES, HARD BOILED EGG AND PERUVIAN BLACK OLIVE

ARROZ CON POLLO\$25

OUR MOST POPULAR RICE SIMMERED IN CILANTRO SAUCE WITH CHICKEN AND SALSA CRIOLLA

ARROZ CON CARNE\$26

OUR MOST POPULAR RICE SIMMERED IN CILANTRO SAUCE WITH BEEF SLOW BRAISED IN CILANTRO & CHICHA DE JORA SAUCE

CARAPULCRA CON YUCA\$25

PERUVIAN STEW WITH FREEZE – DRIED POTATOES, PERUVIAN CHILI PEPPERS, PORK, FRIED YUCAS AND STEAMED WHITE RICE

ANGUS BEEF

ARROZ CHAUFA DE CARNE\$26

PERUVIAN STYLE FRIED RICE MIXED WITH CHOPPED BEEF, SCRAMBLE EGGS, GREEN ONIONS, RED BELL PEPPERS AND A HINT OF SILLAO (PERUVIAN SOY SAUCE)

BISTEC A LO POBRE\$27

SEASONED SAUTE TOP SIRLOIN STEAK, FRIED EGG AND FRIED PLANTAIN SERVED WITH STEAMED WHITE RICE AND FRENCH FRIES

GREEN RICE... \$2

LOMO SALTADO\$25

TOP SIRLOIN STRIPS SAUTE WITH ONIONS, TOMATOES AND A HINT OF VINEGAR AND SILLAO (PERUVIAN SOY SAUCE) SERVED WITH STEAMED WHITE RICE AND FRENCH FRIES

SECO DE CARNE\$28

BEEF STEW, PEAS, CARROTS IN A CILANTRO – CHICHA DE JORA SAUCE SERVED WITH PERUVIAN CANARY BEANS AND STEAMED WHITE RICE

CHICKEN

MILANESA DE POLLO\$26

BREADED CHICKEN BREAST SERVED WITH HOUSE SALAD AND YOUR CHOICE OF STEAMED WHITE RICE OR FRENCH FRIES

LOMO DE POLLO\$25

CHICKEN STRIPS SAUTE WITH ONIONS, TOMATOES AND A HINT OF VINEGAR AND SILLAO (PERUVIAN SOY SAUCE) SERVED WITH STEAMED WHITE RICE AND FRENCH FRIES

COMBO CASERO\$27

OUR MOST POPULAR RICE SIMMERED IN CILANTRO SAUCE WITH CHICKEN AND PAPA A LA HUANCAINA

ARROZ CHAUFA DE POLLO\$26

PERUVIAN STYLE FRIED RICE MIXED WITH CHOPPED CHICKEN, SCRAMBLE EGGS, GREEN ONIONS, RED BELL PEPPERS AND A HINT OF SILLAO (PERUVIAN SOY SAUCE)

1 POLLO A LA BRASA*\$35

A WHOLE ROTISSERIE CHICKEN SERVED WITH HOUSE SALAD, PERUVIAN SPICY SAUCE AND FRENCH FRIES. A WHOLE POLLO A LA BRASA IS ONLY FOR TO GO ORDERS

1/2 POLLO A LA BRASA\$21

ROTISSERIE CHICKEN SERVED WITH HOUSE SALAD, PERUVIAN SPICY SAUCE AND YOUR CHOICE OF STEAMED WHITE RICE OR FRENCH FRIES

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SEAFOOD

CONSUMING RAW OR UNDERCOOKED SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

ARROZ CON MARISCOS	\$31
PERUVIAN PAELLA (RICE, SHRIMP, CALAMARI, MUSSELS, AJI PANCA, SPICES AND HERBS) SERVED WITH SALSA CRIOLLA	
PESCADO A LO MACHO	\$33
DEEP FRIED TILAPIA FILLET TOPPED WITH A CREAMY HUANCAINA BASE SAUCE WITH SHRIMP, CALAMARI, AND MUSSELS SERVED WITH STEAMED WHITE RICE	
PESCADO FRITO	\$23
DEEP FRIED BASA FILLET SERVED WITH FRIED YUCA, STEAMED WHITE RICE AND SALSA CRIOLLA	
PICANTE DE CAMARONES	\$29
SHRIMP STEW WITH OUR ESPECIAL HUANCAINA SAUCE SERVED WITH STEAMED WHITE RICE AND BOILED POTATO SLICES	
LECHE DE TIGRE	\$23
CONCENTRATED LIME JUICE, WHITE FISH, PERUVIAN CORN AND CANCHITA (TOASTED CORN)	
LECHE DE TIGRE MIX	\$27
CONCETRATED LIME JUICE, WHITE FISH, SHRIMP, MUSSELS, CALAMARI, BABY OCTOPUS, PERUVIAN CORN AND CANCHITA (TOASTED CORN)	
CEVICHE MIXTO	\$28
WHITE FISH, SHRIMP, MUSSEL, BABY OCTOPUS, AND CALAMARI MARINATED IN FRESH LIME JUICE, CILANTRO, CELERY AND SPICES SERVED WITH SLICED RED ONIONS, SWEET POTATO, PERUVIAN CORN AND CANCHITA (TOASTED CORN)	
TRILOGIA DE MARISCOS	\$43
A PERFECT MIX OF CHICHARRON DE CALAMAR (DEEP FRIED CALAMARI AND BABY OPTOPUS), ARROZ CON MARISCOS (PERUVIAN PAELLA) AND CEVICHE DE PESCADO (MARINATED WHITE FISH IN LIME JUICE) SERVED WITH SALSA CRIOLLA, TARTAR SAUCE, LIME AND PERUVIAN HOT SAUCE.	
CEVICHE DE PESCADO	\$26
WHITE FISH MARINATED IN FRESH LIME JUICE, CILANTRO, CELERY AND SPICES SERVED WITH SLICED RED ONIONS, SWEET POTATO, PERUVIAN CORN AND CANCHITA (TOASTED CORN)	
COMBO MARINO	\$29
CALAMAR + CEBICHE DE PESCADO	
A GREAT MIX OF CHICHARRON DE CALAMAR (DEEP FRIED CALAMARI) AND CEVICHE DE PESCADO (MARINATED WHITE FISH IN LIME JUICE) SERVED WITH TARTAR SAUCE AND LIME	
CHICHARRON DE CALAMAR	\$27
LIGHTLY BREADED DEEP FRIED CALAMARI, FRIED YUCAS, CANCHITA (TOASTED CORN) AND SALSA CRIOLLA SERVED WITH TARTAR SAUCE AND LIME.	
CHICHARRON DE PESCADO	\$27
LIGHTLY BREADED DEEP FRIED TILAPIA FISH, FRIED YUCAS, GOLDEN POTATOES, PERUVIAN CORN, CANCHITA (TOASTED CORN) AND SALSA CRIOLLA SERVED WITH TARTAR SAUCE, AND LIME.	
JALEA	\$32
PERFECT MIX OF GOLDEN DEEP FRIED WHITE FISH, MUSSELS, SHRIMP, AND CALAMARI, FRIED YUCAS, CANCHITA (TOASTED CORN) AND SALSA CRIOLLA SERVED WITH TARTAR SAUCE, AND LIME.	

PASTA

TALLARIN A LA HUANCAINA CON BISTEC	\$26
YOUR CHOICE OF SPAGUETTI OR PENNE PASTA WITH OUR HOME MADE CREAMY HUANCAINA SAUCE AND YOUR CHOICE OF STEAK OR SAUTE SHRIMP	
CHICKEN ... \$24 / SHRIMP... \$25	
TALLARIN SALTADO DE CARNE	\$26
SPAGUETTI WITH LEAN STRIPS OF SAUTE BEEF, ONIONS, TOMATOES AND SPECIAL HERBS	
CHICKEN ... \$24	
TALLARINES VERDES CON BISTEC	\$25
YOUR CHOICE OF SPAGUETTI OR PENNE PASTA WITH A FRESH SPINACH AND BASIL SAUCE WITH SEASONED FRIED STEAK – ANGUS BEEF	
MILANESA DE POLLO (BREADED CHICKEN BREAST) ... \$23	
TALLARIN SALTADO DE MARISCOS	\$31
SPAGUETTI WITH MIXED SAUTE SEAFOOD (MUSSELS, CALAMARI, BABY OCTOPUS, SHRIMP, SCALLOPS), ONIONS, TOMATOES AND SPECIAL HERBS	

SALADS

HOUSE SALAD	CESAR SALAD
SMALL \$8	REGULAR \$9
LARGE \$14	WITH CHICKEN \$18

SOUPS

CHUPE DE CAMARONES	\$28
TRADITIONAL PERUVIAN SHRIMP CHOWDER WITH MILK, EGG AND RICE	
CHUPE DE MARISCOS	\$31
TRADITIONAL PERUVIAN SEAFOOD CHOWDER WITH MILK, EGG, RICE, CRAB, SHRIMP, MUSSELS, CALAMARI, OCTOPUS AND WHITE CHOPPED FISH.	
PARIHUELA	\$31
OUR HOUSE RECIPE OF CRAB, SHRIMP, MUSSELS, CALAMARI, AND WHITE CHOPPED FISH SIMMERED IN BROTH, GARLIC, SCALIONS AND SPICES	
SOPA DE POLLO	
CHIKEN SOUP WITH NODDLES AND MIXED VEGETABLES	
SMALL ... \$11 / LARGE ... \$18	

ASK FOR SOUP OF THE DAY ... !

KIDS
UNDER 12 YEARS

PESCADO CON PAPAS FRITAS	\$9
FISH AND CHIPS	
POLLO CON PAPAS FRITAS	\$9
FRIED CHICKEN AND FRENCH FRIES	
SALCHIPAPAS	\$8
FRENCH FRIES WITH FRIED HOT DOG	
TALLARINES VERDES	\$8
SPAGUETTI WITH SPINACH PESTO	
JUGO DE MANZANA	\$3
APPLE JUICE	

BEVERAGES

CHICHA MORADA - VASO	\$6
HOUSE MADE PURPLE CORN DRINK	
PITCHER (1 LITER) ... \$15	
MARACUYA – VASO	\$6
PASSION FRUIT DRINK – GLASS	
PITCHER (1 LITER) ... \$15	
INKA COLA / INKA COLA DIET	\$3.50
CAN	
SODAS / ICED TEA	\$3
S. PELLEGRINO	\$3
Sparkling Natural Mineral	
KOLA INGLESA	\$4
DRAFT BEER	\$5

SIDE ORDERS / EXTRAS

ARROZ	\$3
STEAM WHITE RICE	
FREJOLES	\$8
CANARY BEANS	
CANCHITA	\$4
PERUVIAN TOASTED CORN SNACK	
CAMOTES FRITOS	\$5
SWEET POTATO FRIES	
OCOPA	\$4
HUACATAY, PEANUTS AND CHEESE BASE CREAM SAUCE	
CAMOTE SANCOCHADO	\$4
BOILED SWEET POTATO	
SALSA CRIOLLA	\$4
SLICED RED ONION, CILANTRO, LIME JUICE	
SALSA TARTARA	\$1.75
TARTAR SAUCE	
ARROZ VERDE	\$4
STEAMED RICE WITH CILANTRO, CARROTS AND PEAS	
CHOCLO	\$4
CORN PIECES	
PAPAS FRITAS	\$4
FRENCH FRIES	
CREMA A LA HUANCAINA	\$4
HUANCAINA CREAM SAUCE	
PAPA SANCOCHADA	\$4
BOILED POTATO	
HUEVO FRITO	\$2
FRIED EGG	
ROCOTO	\$2
PERUVIAN HOT SAUCE	