



**POLLOS A LA BRASA AL CARBÓN**  
PERUVIAN CUISINE

## ENTRADAS Y PIQUEOS

- PAPA A LA HUANCAINA** \$11.99  
Boiled, slice potatoes on a bed of lettuce topped with a creamy huancaina sauce and a garnish of sliced boiled egg, olive and parsley.
- YUCA A LA HUANCAINA** \$11.99  
Fried chunks of yuca accompanied with a Peruvian staple, huancaina sauce.
- LECHE DE TIGRE** \$13.99  
Ceviche beverage made from raw fish marinated in citrus fruits and spiced with peppers, onions, and other seasonings.
- CHORITOS A LA CHALACA** \$15.99  
Mussels dressed with diced onions, tomatoes, cilantro Peruvian corn and lime juice.
- CONCHITAS A LA PARMESANA (6 UNIT)** \$23.99  
Broiled scallops in the shell with Parmesan cheese.
- CONCHITAS A LO CAYJO (PICANTITAS)** \$21.99  
Scallops in the shell with Parmesan cheese.
- ANTICUCHOS DE CORAZON** \$19.99  
Tender pieces of beef heart skewers. Seasoned with vinegar and Peruvian panca chili accompanied with potatoes and corn.
- PULPO PARRILLERO** \$23.99  
Grilled octopus served over native potatoes and chemichurri sauce accompanied with Peruvian corn.
- PULPO ANTICUCHERO** \$23.99  
Grilled octopus served over native potatoes and anticuchera sauce accompanied with Peruvian corn.

## CEBICHES, CAUSAS Y TIRADITOS

- CEBICHE DE PESCADO TRADICIONAL AL AJI AMARILLO O ROCOTO** \$17.99  
White fish of your selection marinated in fresh lime juice with garlic onions and cilantro served with sweet potatoes and Peruvian corn.
- CEBICHE MIXTO TRADICIONAL AL AJI AMARILLO O ROCOTO** \$19.99  
A mixture of octopus, calamari, scrimp, mussel and white fish marinated in a fresh lime juice with garlic, onions and cilantro, served with sweet potatoes and Peruvian corn.
- CEBICHE CAYJO PESCADO C/PULPO Y CAMARON AL ESTILO NORTE** \$28.99  
White fish of your selection marinated in fresh lime juice with garlic, ginger, onions and cilantro served, with sweet accompanied with grilled octopus and shrimp.
- CEBICHE CARRETILLERO (DE PESCADO C/ CHICHARRON DE CALAMAR)** \$23.99  
Diced rockfish mixed with onions, cilantro in our classic leche de tigre. Served with cancha, peruvian corn, sweet potato and lettuce with a side of fried calamari.
- TIRADITO DE PESCADO TRADICIONAL AL AJI AMARILLO O ROCOTO** \$17.99  
Thinly sliced fish marinated lightly in lime and covered with Peruvian yellow pepper cream, rocoto pepper cream, or a classic white cream. Served with sweet potato and corn.
- CAUSA ACEBICHADA** \$14.99  
Cold mashed potato seasoned with Peruvian yellow pepper, oil, and lime, served with fish ceviche and onions.
- CAUSA DE PULPA DE CANGREJO O ATUN** \$14.99  
Cold mashed potato seasoned with Peruvian yellow pepper, vegetable oil, and lime. Filled with tuna or crab meat, mayonnaise, avocado, and huancaina sauce.

- CAUSA DE CAMARON O PULPO AL OLIVO** \$14.99  
Cold mashed potato seasoned with Peruvian yellow pepper, vegetable oil, and lime. Filled with shrimp or Octopus with Peruvian black olives cream.
- CAUSA DE PULPO AL OLIVO** \$14.99  
Cold mashed potato seasoned with Peruvian yellow pepper, vegetable oil, and lime. Filled with octopus and pulpo al olivo sauce.
- CAUSA DE POLLO O LOMITO SALTADO** \$14.99  
Cold mashed potato seasoned with Peruvian yellow pepper, vegetable oil, and lime. Filled with chicken or slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce.
- PULPO AL OLIVO** \$19.99  
Sliced octopus with Peruvian black olives cream on the top.

## SOPAS, SUDADOS Y CHUPES

- CEBICHILCANO DE PESCADO** \$16.99  
White fish of your selection marinated in fresh lime juice with garlic, ginger, onions, cilantro and aji limo served with a consume of fish.
- SUDADO DE PESCADO** \$18.99  
Braised fish served in its own vapor, flavored with a touch of cilantro, tomatoes, onions, and Peruvian panca pepper. Served with yuca and white rice.
- CHUPE DE CAMARONES** \$19.99  
Shrimp Chowder that combines a spicy broth with chunky vegetables, poached eggs, and lots of tasty shrimp.
- PARIHUELA** \$19.99  
Seafood based soup containing Peruvian panca pepper, fish, shrimps, squids, scallops, mussels, cilantro, and lime.
- AGUADITO MARISCOS** \$18.99  
Soup made with cilantro, rice, peas, peruvian corn, carrots and mix seafood.

