



Half Moon Bay CA

by Chef Carlos Altamirano

## para empezar

### **Roasted Beet Salad**

Onions, tomatoes, potato, choclo, Feta cheese, and Lime-aji Amarillo vinaigrette

### **Toasted Quinoa Salad**

Mixed baby greens, cucumber, apples, tomatoes, Feta cheese, mint & Passionfruit vinaigrette

### **Palta Rellena**

Mexican Hass half avocado filled with roasted chicken chicharrones & lime infused mayonnaise

### **Papa a la Huancaína**

Classic Peruvian potato salad, Chile Amarillo- Feta cheese sauce And smoked Applewood bacon.

## Cebiches, tartare y tiradito

### *(Raw & Wild Caught)*

National dish of Peru, briefly marinated in leche de tigre (lime juice, aji Rocoto & cilantro) All cebiches served with: Choclo, cancha, & camote glaziado

### **Cebiche Tasting (Following 3 cebiches)**

#### **Cebiche Pescado**

Fresh fish of the day, aji rocoto leche de tigre

#### **Cebiche Chino - Peruano**

Sushi grade Ahi tuna, rocoto-sweet chili leche de tigre, roasted nori And wontons

#### **Cebiche Mixto**

Fresh fish, calamari, mussels, camarones, aji rocoto leche de tigre

#### **Ceviche Frio y Caliente**

Fresh fish of the day, aji rocoto leche de tigre & chicharrone de calamari

#### **Tiradito de Scallops (raw)**

With Aji Amarillo tiradito sauce, avocado, Togarashi & Toasted quinoa

#### **Tuna Tartare**

Sushi grade Ahi tuna, marinated in Rocoto-tamarind sauce, scallions, avocado & house-made chips

## anticuchos – skewers – grilled

Marinated in panca paste & spices, served with crispy potato & salsa anticuchera. This is a very typical and popular Peruvian dish.

**Chicken      Beef Heart**

## chicharrones de la casa

Nothing better than our chicharrones... Breaded and fried

*Our selections:* **Chicken    Calamari    Mushroom**

## Bocaditos

### **Scallops Carlitos**

Iron skillet roasted dayboat scallops, picantito de choclo, nori and Togarashi

### **Yucca Croquettes**

Crispy yucca croquettes stuffed with chorizo & raisins, With aji amarillo-curry sauce

### **BBQ Ribs**

Grilled Duroc pork spareribs, housemade BBQ-Inca Kola sauce & coleslaw

### **Tequeños de Camarones**

Crispy wontons filled with shrimp & Oaxaca cheese, served with Guacamole & tamarindo-rocoto dipping sauce

### **Langostinos Crocantes**

Mexican shrimp, quinoa encrusted, house made BBQ-Inca Kola sauce Japanese sweet potato & chicha reduction

### **Pastel de Cangrejo (limited quantity)**

Our signature pan-fried potato chip crusted Dungeness crab cake, roasted mushroom & sweet rocoto sauce

### **Mac N Cheese (Add truffle oil)**

Applewood smoked bacon, aged cheddar-huancaína sauce & House chip crumbs

### **Pulpo a la Parilla (twice cooked)**

Grilled Mediterranean octopus, Purple mashed potatoes & Salsa fusion

### **Camarones al Ajo**

Mexican shrimp, soffrito, roasted garlic paste & garlic baguette

### **Calamari Relleno**

Grilled calamari stuffed with chorizo and raisins, with green salad & sweet chili rocoto

### **Yucca Fritta**

With Huancaína & Chimichurri sauce

## empanadas de la casa

*(hecho a la medida)*

**Chorizo    Chicken    Roasted Mushroom**

## entrees

### Chuletitas de Cordero

Grilled grass-fed New Zealand lamb chops with  
Potato gratin & chimichurri ocopa

### Lomo Saltado Or pulpo Saltado

Stir fried beef tenderloin, with onions, tomatoes, soy sauce & pisco,  
with fries & Jasmine rice Add cage-free fried egg \$3

### Adobo

Duroc pork shoulder, slow braised in Cusqueña-aji panca paste,  
potato gratin & micro greens

### Churrasco

Grass fed Creekstone Black Angus NY steak, aji-amarillo-sea salt  
butter, cress salad & grilled lemon

### Pollo Salvaje

Mary's organic free-range half chicken, Yucca fries &  
Salsa pollera (Please allow 25 minutes)

### Pescado Costanera

Grilled **wild caught** fish of the day with roasted fingerling potato.  
Exotic mushrooms, Kalamata olives & chimichurri

### Pescado a lo Macho

Seasonal fish fillet roasted over seafood stew, in a mild  
rocoto-paprika sauce. Served with coconut rice

### Atun Criollo

5 spices **quick pan** seared Hawaiian Ahi tuna, tacu-tacu al jugo,  
platano frito

### Salmon Bandido wild caught

Plancha roasted salmon with frijoles barracho & escabeche

### Seafood Paella Black Paella

Peruvian style with bomba rice, seafood medley, saffron-tomato  
base (cooked in our succulent shrimp broth)

### Aji de Gallina

Shredded Mary's organic chicken, creamy aji amarillo base &  
Botija olives Served with Jasmine rice

### Quinotto

Oven roasted seasonal vegetables & quinoa in a creamy  
Huancaína sauce

### Picantito de Calamari

Calamari stew with potato cooked in our classic & delicious Chupe  
sauce, served with jasmine rice

## sides

French fries

Papas al ajo

Sweet potato fries

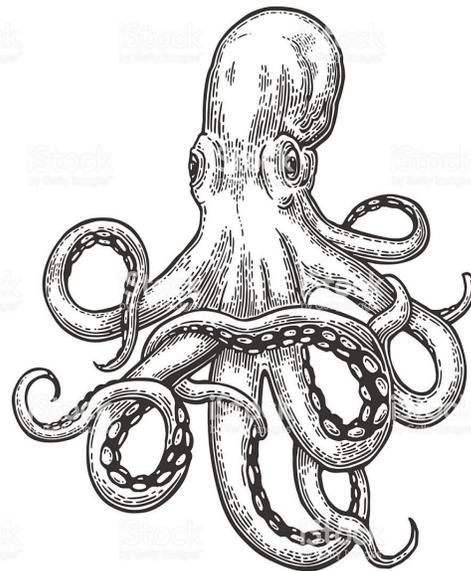
Veggie Salteado

Sauteed Spinach & Garlic

Yucca chips

Pan al Ajo

Plantano Frito



## Buen Provecho!!

*Chef Carlos Altamirano prepares his goods from scratch in  
small batches every day to ensure the highest quality of dishes  
we serve.*

*We support our local vendors and source the freshest fish,  
shellfish, meats & produce for our unique cuisine.*

*Consuming raw or undercooked eggs, meat, seafood  
or poultry may increase your risk of foodborne illness.*

*Parties of six or more will be charged a 20% gratuity.*

Due to the current water shortage in California,  
we will be serving water upon request.