



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

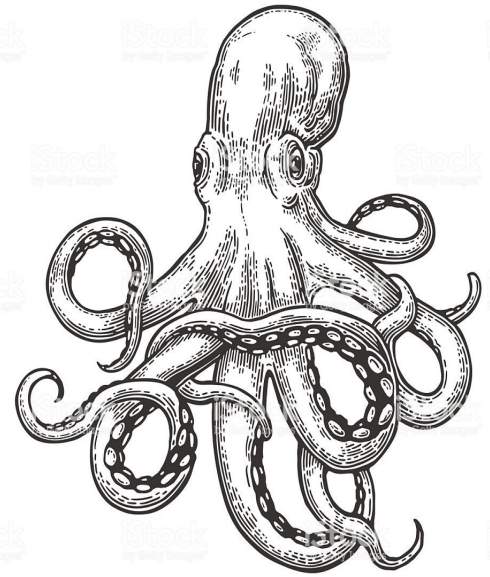
Oven roasted seasonal vegetables & quinoa in a creamy
Huancaína sauce

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
Sautéed 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.