

Lunch Menu



by Chef Carlos Altamirano

para empezar

Toasted Quinoa Salad

Baby greens, cucumber, apples, tomatoes, Feta cheese, mint & Tamarindo vinaigrette

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

bocaditos

Yucca Croquettes

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

Chicken Chicharrone

Breaded & fried chicken with rocoto aioli & salsa criollo

Calamari Chicharrone

Breaded & fried calamari with rocoto aioli & salsa criollo

Langostinos Crocantes

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

Tequeños de Camarones

Crispy wontons filled with shrimp & Oaxaca cheese, served with avocado puree & rocoto-tamarind dipping sauce

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

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.

empanadas de la casa (hecho a la medida)

Chorizo Chicken Mushroom

Sandwiches & Hamburger

Fried Chicken Sandwich

Mary's chicken marinated in lime- chile Amarillo with salsa criolla, chili rocoto aioli and french fries

Barbacoa Sandwich

Duroc pork spareribs, tamarind-BBQ sauce, coleslaw, Huacatay aioli and french fries

Salmon Sandwich

Salmon a la plancha, arugula salad & chimichurri aioli With sweet potato fries

Cheeseburger (cooked through)

Black angus ground beef, tomatoes, cheddar cheese, onions & lettuce With French fries

Entrees

Lomo Saltado

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

Aji de Gallina

Stewed Mary's organic chicken, creamy aji amarillo, Kalamata olives Served with Jasmine rice

Adobo

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

Seafood Paella

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

Atun Criollo

5 spices quick pan seared wild caught Ahi tuna, tacu-tacu al jugo, platano frito

Salmon Bandido

Pan seared salmon with purple mashed potatoes and escabeche

sides

Yucca Frita
French Fries
Garlic Fries
Sweet Potato Fries
Yucca Chips