

## PARA EMPEZAR

### **Roasted Kabocha Squash Soup** *Weekends Only*

Coconut milk, garlic brioche croutons and queso

### **Roasted Beet Salad**

Cherry tomatoes, potato, choclo, feta cheese, and lime-aji amarillo vinaigrette

### **Toasted Quinoa Salad**

Mixed baby greens, cucumber, apples, tomatoes, feta cheese, mint, and passionfruit vinaigrette

### **Palta Rellena**

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

### **Papa a la Huancaína**

Grilled potatoes topped with chile amarillo-feta cheese sauce and smoked applewood bacon.

## CEBICHES & TARTARE

### *(Raw & Wild Caught)*

National dish of Peru, briefly marinated in leche de tigre (lime juice, aji rocoto, and cilantro) All cebiches served with: choclo, cancha, and camote glaseado

### **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, and aji rocoto leche de tigre

#### **Cebiche Peru Thai**

Mexican white shrimp poached in rocoto-coconut leche de tigre with lemongrass and Thai basil

#### **Tuna Tartare**

Sushi grade Ahi tuna, marinated in rocoto-tamarind sauce, scallions, avocado, and house-made chips

## EMPANADAS DE LA CASA

**Chorizo    Chicken    Roasted Mushroom**

## CHICHARRONES DE LA CASA

Nothing better than our chicharrones...Breaded and fried

*Our selections:* **Chicken    Calamari**

## 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 Tamarind-Inca Kola sauce and Thai coleslaw

### **Tequeños de Camarones**

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

### **Langostinos Crocantes**

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

### **Mac N Cheese**

Applewood smoked bacon, aged cheddar-huancaína sauce, and house chip crumbs  
Add truffle oil

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

Grilled Mediterranean octopus, purple mashed potatoes, and salsa fusion

### **Camarones al Ajo**

Mexican shrimp, sofrito, roasted garlic paste, and garlic baguette

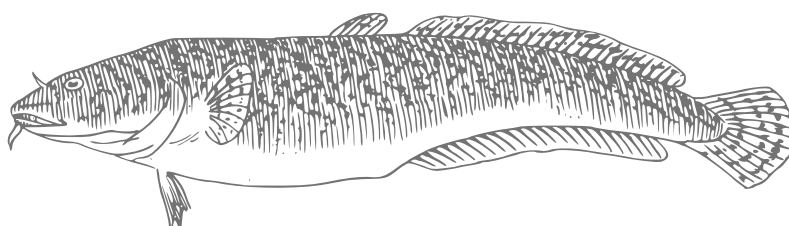
### **Yuca Frita**

With Huancaína & Chimichurri sauce

## ANTICUCHOS

Traditional Peruvian skewers marinated in panca paste & spices, served with crispy potato & salsa anticuchera.

**Chicken    Beef Heart**



# ENTREES

## **Chuletitas de Cordero**

Grilled grass-fed New Zealand lamb chops with potato gratin, and chimichurri ocopa

## **Lomo Saltado**

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

## **Adobo**

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

## **Churrasco**

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

## **Pollo Salvaje Limited**

Mary's organic free-range half chicken, yucca fries, and salsa pollera (Please allow 25 minutes)

## **Pescado Costanera**

Grilled wild caught fish of the day with roasted rainbow cauliflower and carrots & chimichurri

## **Pescado a lo Macho**

Seasonal fish fillet roasted over seafood stew, exotic mushrooms, in a mild rocoto-paprika sauce, and served with coconut rice

## **Atun Criollo**

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

## **Salmon Bandido Wild caught**

Plancha roasted wild salmon with roasted Kabocha squash purée & chicha reduction

## **Arroz Con Mariscos Negro**

Peruvian style Paella, seafood medley, panca base, cooked in our succulent shrimp broth

## **Aji de Gallina**

Shredded Mary's organic chicken, creamy aji amarillo base & botija olives, and served with jasmine rice

## **Arroz Chaufa**

Chinese inspired Peruvian fried rice with prawns, ribs, egg, scallions, and Huancaína

## **Braised Mussels**

Tomato, leeks, garlic, saffron, coconut milk, and garlic baguette

# SIDES

French fries

Papas al ajo

Sweet potato fries

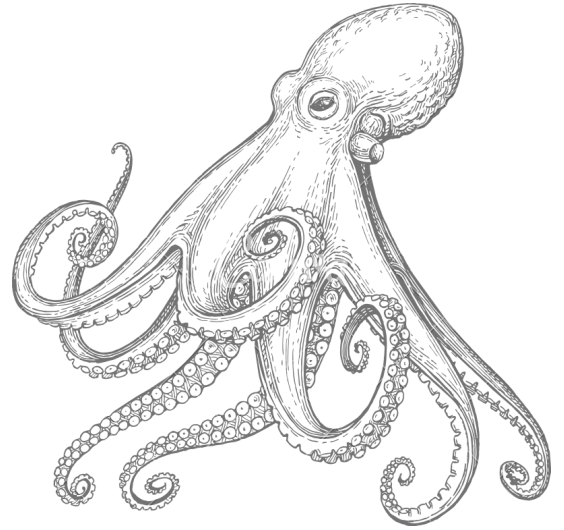
Veggie salteado

Sauteed spinach & garlic

Yuca chips

Plantano frito

Pan al Ajo



*¡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.

