



PARA EMPEZAR

Caesar Salad

Pettite Romaine lettuce, anchovy-Caesar dressing, croutons, parmesan cheese, anchovies

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 \$3

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

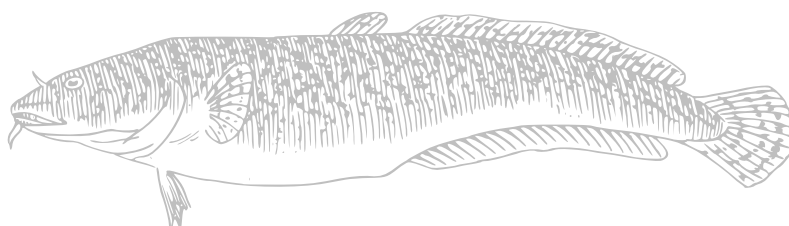
Elote

Grilled Mexican corn on the cob, chimichurri aji amarillo butter spread, and fetta cheese

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

Pan-seared Hawaiian Ahi tuna, sauteed Mexican sweet corn & cherry tomatoes in aji Amarillo sofrito, topped with chimichurri & Ocopa sauce.

Salmon Borracho Wild caught

Grilled wild salmon with frijoles borrachos, jalapeños, and cuzqueña reduction escabeche

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

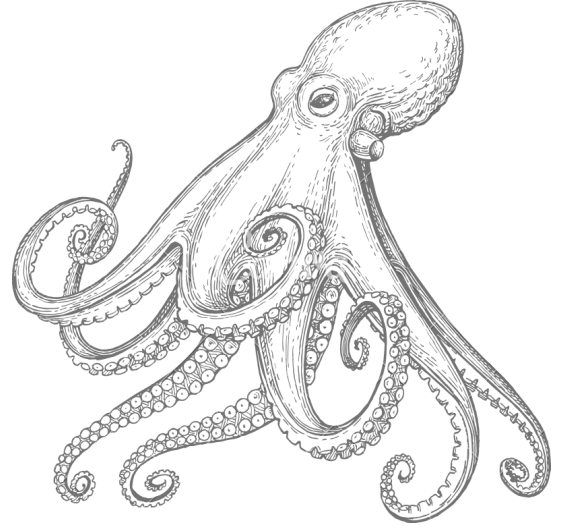
Quinoto

Oven roasted seasonal veggies, sofrito, creamy huancaína.

SIDES

French fries
Papas al ajo
Sweet potato fries
Veggie salteado
Grilled Asparagus

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.

