



PARA EMPEZAR



Toasted Quinoa Salad 16

Mixed greens, toasted quinoa, cucumber, red onion, Feta cheese, apples, choclo, with passion fruit-rocoto vinaigrette, & wonton strips

No Wontons, No Feta Cheese

Roasted Beet Salad 17

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

No Feta Cheese

BOCADITOS

Anticucho (Peruvian Skewer) de Mushroom 18

Grilled Portobello mushroom with chimichurri

No cheese, No sauce

ENTREES

Mushroom Saltado 24

Stir fried mushroom with tomatoes, peppers, red onions, soy sauce, topped off with french fries, and served with Jasmine white rice

Vegetarian Paella 26

Peruvian style stir fry, with bomba rice, saffron spice & assorted vegetables

No cheese, No cream

SIDES

Fried Sweet Plantains 9

Thick sliced sweet banana, with sweet rocoto and tamarind sauce. Topped off with powdered sugar

Sweet Potato Fries No cheese 9

Garlic Fries 9 / Regular French Fries 8

Sauteed Garlic Spinach No cheese 9

Yuca Chips 6

Sauteed Mixed Veggies 9

Jasmine White Rice 6 / Coconut Rice 6

Yuca Frita 14

With Huancaína & Chimichurri sauce

No sauces, No cheese

PARA EMPEZAR



Roasted Beet Salad 17

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

Toasted Quinoa Salad 16

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

Papa a la Huancaína 14

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

No bacon

BOCADITOS

Mushroom Chicharrones 18

Breaded & fried portabella mushrooms, garnished with fresh homemade pico de gallo served with rocoto salsa & rocoto aoli

No cheese, No sauce

Mac N Cheese 18

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

Add truffle oil \$3 **No bacon**

Veggie Empanada 17

Pastry filled with fresh sauteed mushrooms, spinach, & queso. Served with rocoto salsa & lime

ENTREES

Mushroom Saltado 24

Stir fried mushroom with tomatoes, peppers, red onions, soy sauce, topped off with french fries, and served with Jasmine white rice

Vegetarian Paella 26

Peruvian style stir fry, with bomba rice, saffron spice & assorted vegetables

No cheese, No cream



La Costanera
COCINA PERUANA
BY CHEF CARLOS ALTAMIRANO



SIDES

Fried Sweet Plantains 9

Thick sliced sweet banana, with sweet rocoto and tamarind sauce. Topped off with powdered sugar

Sweet Potato Fries No cheese 9

Garlic Fries 9 / Regular French Fries 8

Sauteed Garlic Spinach No cheese 9

Yuca Chips 6

Sauteed Mixed Veggies 9

Jasmine White Rice 6 / Coconut Rice 6

Yuca Frita 14

With Huancaína & Chimichurri sauce

No sauces, No cheese

Potato Gratin 7

Slices of gold Yukon. Baked with butter, cheese, & cream

PARA EMPEZAR



Roasted Beet salad 17

Cherry tomatoes, orange segments, choclo, feta cheese mousse, fresh mint & lime - Aji amarillo vinaigrette

No Cancha

Toasted Quinoa Salad 15

Mixed greens, toasted quinoa, cucumber, red onion, Feta cheese, apples, choclo, with passion fruit-rocoto vinaigrette, & wonton strips

No Wontons

CEBICHES

Seafood marinated with freshly squeezed lime juice, cucumbers, cilantro, rocoto, & salt & pepper. Garnished with red onions, served with choclo, cancha, and sweet potato

No cancha

Cebiche Pescado 24

Fresh fish of the day, aji rocoto leche de tigre

Cebiche Mixto 25

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

Cebiche Peru Thai 24

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



BOCADITOS

Scallop Carlitos 30

Iron skillet roasted dayboat scallops, picantito de choclo, nori and togarashi. **No sauce**

Pulpo a la Parilla 24

Grilled Mediterranean octopus, purple mashed potatoes, and salsa fusion. **No sauce**

Camarones al Ajo 20

Mexican shrimp, sofrito, roasted garlic paste, and garlic baguette. **No bread**

ENTREES

Churrasco 49

Grass fed Creekstone Black Angus NY steak, aji-amarillo-sea salt butter, cress salad, and grilled lemon. **No sauce**

Pescado Costanera 36

Grilled wild caught fish of the day with seasonal vegetables, saffron Beurre blanc, topped with Chimichurri

SIDES

Sauteed Garlic Spinach No cheese 9

Sauteed Mixed Veggies 9

Jasmine White Rice 6 / Coconut Rice 6

DESSERT

Vanilla Bean Panna Cotta 17

With passion fruit reduction

Suspiro a la Limena 14

Peruvian classic, dulce de leche, Fresh Pisco whipped cream

All fried items are cooked in the same oil.

All sauces have gluten in it except: vinegar, olive oil, rocoto, ketchup, mustard, and chimichurri

Vegan Sauces are BBQ Sauce & Chimichurri

If you are highly allergic to any ingredient, please tell your server.