

Para Comenzar

Roasted Beet Salad 17

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

Toasted Quinoa Salad 16

Mixed greens, cucumber, apples, tomatoes, mint tangerines, feta cheese & passionfruit vinaigrette

● Add grilled Chicken 8 ● Add grilled filet of King Salmon 19 ● Add sauteed Mexican prawns 15

Seared Tuna Salad 28

Sliced Ahi tuna, spring mix, cherry tomato, apples, cucumber, olives, sliced poached egg, and aji Amarillo lime olive oil

Palta Rellena 15

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

Papa a la Huancaína 14

Grilled potatoes, chile Amarillo-feta cheese sauce, smoked applewood bacon, hard-boiled egg

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 glazed sweet potato

Cebiche Tasting (following 3 Cebiches) 39

Cebiche Pescado 27

Fresh fish of the day, aji rocoto leche de tigre

Cebiche Nikkei 27

Sushi grade Ahi tuna with Nikkei leche de tigre (soy sauce, rice vinegar, ginger, rocoto pisco, sesame oil), red onions, green apples & crispy wonton chip.

Cebiche Mixto 26

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

Tuna Tartare 28

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

Empanadas de la Casa

Beef 16 Chicken 15 Roasted Mushroom 16

Chicharrones de la Casa

Nothing better than our chicharrones...Breaded and fried. *Our selections:*

Chicken 18 Calamari 20 Mushroom (Portobello) 18

Bocaditos

Scallops Carlitos 30

Fresh scallops, *picantito* de choclo, roasted nori, and togarashi

Yucca Croquettes 16

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

BBQ Ribs 19

Grilled Duroc pork spareribs, Peruvian style BBQ sauce, and coleslaw jicama salad

Tequeños de Camarones 24

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

Langostinos Crocantes 21

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

Mac N Cheese 18

Applewood smoked bacon, aged cheddar-huancaína sauce, and house chip crumbs
Add truffle oil \$3

Pulpo a la Parrilla 24 (twice cooked)

Grilled Mediterranean octopus, purple mashed potatoes, salsa fusion and salsa criolla.

Camarones al Ajo 20

Mexican shrimp, sofrito, roasted garlic paste, and garlic batard toast.

Yuca Frita 14

With Huancaína sauce

Elote 15

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 & fusion sauce

Chicken 21 Beef heart 22 Mushroom 19

Entrees

Chuletitas de Cordero 45

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

Lomo Saltado 36

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

● Add cage-free fried egg 3 ● A lo pobre (add fried egg & plantains) 7 ● Add sauteed Mexican prawns 15

Adobo 29

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

Churrasco 49

Grass-fed Creekstone Black Angus 16 oz NY steak, aji Amarillo sea salt butter, watercress salad, and grilled lemon

● Add cage-free fried egg 3 ● A lo pobre (add fried egg & plantains) 7 ● Add sauteed Mexican prawns 15

Pescado Costanera 36

Grilled wild-caught fish of the day with seasonal vegetables, saffron beurre blanc, topped with chimichurri

Pescado a lo Macho 38

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

Atun Criollo 32

Pan-seared Hawaiian Ahi tuna, *Tacu-tacu* rice, topped with passion fruit reduction & roasted tomato-rocoto sauce, and salsa criolla

Rey Salmon a la parrilla 30

Grilled King salmon with fresh corn, diced asparagus, heirloom cherry tomatoes, and mint in an aji amarillo-citrus creamy sauce

Arroz Con Mariscos 34 Negro add \$3

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

Pollo Salvaje 30

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

Aji de Gallina 29

Shredded Mary's organic chicken, creamy aji Amarillo base & botija olives, served with jasmine rice & purple potato

Arroz Chaufa 26

Chinese-inspired Peruvian fried rice with prawns, ribs, egg, scallions, rocoto aioli and salsa criolla

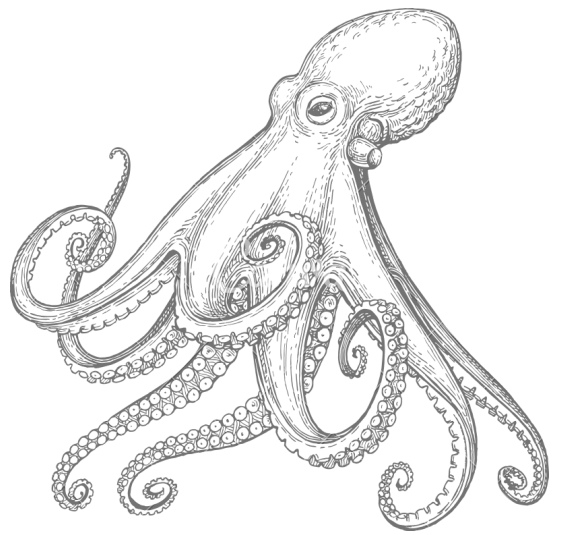
Quinoto 24

Quinoa stew with oven roasted seasonal veggies, sofrito, creamy huancaína.

Sides

French fries 8
Garlic fries 9
Sweet potato fries 9
Veggie salteado 9
Grilled Asparagus 12

Sauteed spinach & garlic 9
Yuca chips 6
Platano frito 9
Pan al Ajo 6



i 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.

