

Para Comenzar

Seared Tuna Salad 28

Sliced Ahi tuna, frisee, cherry tomato, radish, apples, cucumber, citrus segments, olives, hard-boiled egg & aji Amarillo-lime vinaigrette

Roasted Beet Salad 17

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

Toasted Quinoa Salad 16

Baby lettuce, cucumber, apples, tomatoes, mint leaves, citrus segments, feta cheese & passionfruit vinaigrette

Salad add ons...

- Grilled Chicken 8
- Grilled filet of King Salmon 19
- Sauteed Mexican prawns 15

Causa con Scallops 25

Layers of aji Amarillo whipped potato and avocado, topped with seared Scallops, Huancaína & sweet rocoto sauce

Palta Rellena 15

Mexican Hass half avocado filled with roasted chicken chicharron & lime-infused mayonnaise

Papa a la Huancaína 14

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

Cebiches & Tartare

(Served Raw)

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 27

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

Cebiche Peru Thai 24

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

Tuna Tartare 28

Sushi grade Ahi tuna, marinated with *Nikkei sauce*, scallions, avocado, and house-made yucca chips

Empanadas & Chicharrones

Empanadas

Baked. Comes with 2, add extra for \$8

Beef 16 Chicken 15 Roasted Mushroom 16

Chicharrones

Breaded and fried.

Chicken 18 Calamari 20 Portabello Mushroom 18

Anticuchos

Traditional Peruvian skewers marinated in panca & spices, served with crispy potato & "fusion" sauce

Chicken 21 Beef heart 22 Mushroom 19

Bocaditos

Scallops Carlitos 30

Seared scallops, over *picantito* de choclo (peruvian Corn & Huancaína), 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 tamarind sauce

Langostinos Crocantes 21

Quinoa encrusted Mexican Prawns, house made Korean BBQ-Inca Kola sauce and Japanese sweet potato puree

Mac N Cheese 18

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

Pulpo a la Parrilla 24

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

Camarones al Ajo 20

Mexican shrimp, aji Amarillo-tomato sofrito, roasted garlic, and batard toast.

Yuca Frita 14

Shaved Feta cheese, *Huancaína* sauce

Elote 15

Grilled Mexican corn on the cob, chimichurri - aji Amarillo butter spread, feta cheese mousse.

Lunch Specials

Rockfish Sandwich 21

Fried rockfish, topped with rocoto aioli, served on a house brioche bun with fries and coleslaw

Options: Grilled Rockfish or Fried Rockfish

La Costanera Crab Sandwich 33

Warm Dungeness crab mixed with aji Amarillo aioli and diced celery, pickled cabbage, tomatoes and chives served on a French roll with fries.

Cheeseburger 22

Angus beef, cheddar cheese, rocoto aioli, onions, lettuce & tomato, served with french fries

Chicken Sandwich 20

Served on a house-made brioche bun, tomato, pring mix, rocoto aioli, fries

Options: Grilled Chicken or Fried Chicken

Tacos Criollos

2 tacos with corn tortillas, salsa criolla & Uchucuta

Choice of: Fish 17 Carnitas 15 Chicken 15 Vegetarian 15

Sea

Pescado Costanera 36

Grilled fish of the day, seasonal vegetables, butternut squash puree with chimichurri and pomegranate seeds.

Pescado a lo Macho 38

Seasonal roasted fish over seafood stew (Mussels, clams, calamari, and shrimp), mixed mushrooms, in a mild rocoto-paprika sauce, and served with coconut rice

Atun Criollo 32

Pan-seared Ahi tuna, Tacu-tacu rice, with passion fruit reduction and served with fried banana & salsa criolla

Grilled King Salmon 30

Pan-roasted corn, diced asparagus, heirloom cherry tomatoes, & mint in an aji Amarillo-citrus creamy sauce

Peruvian Paella 34 *Negro (add squid ink) add \$3*

With mussels, clams, calamari & prawns, panca base, cooked in our succulent saffron-shrimp broth

Vegetarian

Mushroom Saltado 24

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

Vegetarian Paella 26

Peruvian-style Paella, seasonal vegetables, arborio rice, in a tomato-saffron stock

Quinoto 24

Quinoa stew, oven-roasted veggies, creamy huancaína served in a bell pepper and baby lettuce salad

Veggie Chaufa 24

Chinese-inspired Peruvian fried rice with seasonal vegetables, eggs, scallions, rocoto aioli and salsa criolla

The Green Hangover Soup 24

Veggie soup with Kabocha squash, onions, tomatoes, potatoes, and garlic, with an aji Amarillo - cilantro base and rice noodles.

Land

The Hangover Soup 29

Chicken soup with Kabocha squash, onions, tomatoes, potatoes, and garlic, with an aji Amarillo - cilantro base and rice noodles.

Substitute Seafood Medley add \$7
(mussels, clams, calamari & prawns)

Lomo Saltado 36

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

Churrasco 49

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

Lomo & Churrasco Add Ons...

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

Aji de Gallina 29

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

Arroz Chaufa 28

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

Sides

Garlic Bread 6

Brussel Sprouts 14

Grilled Asparagus 12

Veggie salteado 9

Sauteed spinach & garlic 9

French fries 8

Garlic fries 9

Sweet potato fries 9

Yuca chips 6

Platano frito 9

Ask your server for Gluten Free options and for other dietary needs

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.