

## 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

**Add** Sauteed Mexican prawns 15

### Pulpo a la Parilla 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.

# Entrees

## Sea

### **Pescado Costanera 36**

Grilled fish of the day topped with Chimichurri, sauteed spring vegetables, with butter Aji Amarillo sauce.

### **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 Hawaiian Ahi tuna, *Tacu-tacu* rice, topped with passion fruit reduction and served with fried banana & salsa criolla

### **King Salmon a la parrilla 30**

Grilled salmon served with pan roasted fresh corn, diced asparagus, heirloom cherry tomatoes, and mint in an aji Amarillo-citrus creamy sauce

### **Arroz Con Mariscos (Peruvian Paella) 34**

*Negro (add squid ink) add \$3*

Peruvian-style Paella, 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 with oven roasted veggies & creamy Huancaína served in a bell pepper and a 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

### **Chuletitas de Cordero 45**

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

### **Adobo 29**

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

### **Pollo Salvaje 30**

Mary's organic free-range chicken, yucca fries, and *Chef's fusion sauce* (please allow 25 minutes)

### **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

Broccoli 13

Grilled Asparagus 12

Veggie Salteado 9

Sauteed spinach & garlic 9

Coconut Rice 6

Jasmine Rice 6

Garlic Bread 6

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

# iBuen Provecho!

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.