

## 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.

# Lunch Specials

## Rockfish Sandwich 21

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

## 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

Fried Chicken, tomato, lettuce, rocoto aioli. Served on a house-made brioche bun with fries

## 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 topped with Chimichurri, sauteed spring vegetables, 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 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

Broccolini 13

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.