

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 fruit, cancha, choclo, feta cheese mousse, fresh mint & aji Amarillo-lime vinaigrette

Toasted Quinoa Salad 16

Baby lettuce, cucumber, apples, cherry tomato, mint, citrus fruit, feta cheese, passionfruit vinaigrette

Causa con Scallops 25

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

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

mother's day special

Halibut Tiradito 32

Sashimi style Alaskan halibut with aji amarillo leche de tigre, cancha, choclo, and topped with chalaquita (peruvian salsa), and tobiko

Cebiche Pescado 29

Fresh fish of the day, aji rocoto *leche de tigre*

Cebiche Nikkei 29

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 29

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

Cebiche Peru Thai 29

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

Tuna Tartare 29

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 22 Calamari 26 Portabello Mushroom 20

Anticuchos

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

Chicken 21 Beef heart 22 Mushroom 19

Bocaditos

Scallops Carlitos 32

Seared scallops, over *picantito* de choclo (peruvian Corn & Huancaína), roasted nori, and togarashi

Yucca Croquettes 19

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

BBQ Ribs 22

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 24

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

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

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

Land

mother's day special

Braised Short Rib 48

Slow braised short ribs served with choclo polenta, heirloom baby carrots, panca jus, and topped with salsa criolla

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

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

¡Buen 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.