

## 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 Marina 25

Layers of aji Amarillo whipped potato, avocado, topped with crabmeat, Huancaína & sweet rocoto

## 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 Pescado 29

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

### Cebiche Nikkei 30

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 30

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

### Tuna Tartare 29

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

### Oysters on the Half Shell 21 half dozen

Kumamoto oysters, aji amarillo mignonette, diced red onions

## 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 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

# 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 (available on vegan version)



## Mother's Day Specials

### **Pan Seared Halibut 40**

Chantrelle mushrooms, aji amarillo butter sauce & rocoto relish

*Chef's wine pairing suggestion*

**White Pinot Noir**, Willamette Valley Vineyards  
Willamette - Oregon 2023  
22gl - 80btl

### **Beef Short Ribs 35**

Braised aji panca short rib & savory cassava cake

*Chef's wine pairing suggestion*

**Cabernet Sauvignon**, Frank Family Vineyards  
Napa Valley 2022  
22gl - 80btl



# iBuen Provecho!

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.

## Land

### **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, seasonal greens, 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 (available on vegan and vegetarian version)

## Sides

Brocolini 13

Grilled Asparagus 12

Sauteed spinach & garlic 9

Coconut Rice 6

Jasmine Rice 6

Garlic Bread 6

French fries 8

Garlic fries 9

Yuca chips 6

Platano frito 9