La Costanera
COCINA PERUANA
by Carlos Altamirano

FALL 2026

BOCADITOS\small bites

Causa Marina aji amarillo whipped potato & avocado, seared scallops, huancaina, sweet rocoto sauce (gf*) 27

Palta Rellena Mexican hass half avocado, filled with chicken chicharron & lime infused mayonnaise 18

Papa a la Huancaina twice cooked purple potatoes, huancaina sauce, bacon, feta, hardboiled egg (v*) 14

Empanada your choice of a single baked empanada
chorizo 18 | mushroom & kale (v) 18

Chicharrones de la Casa breaded & deep fried
chicken 18 | calamari 20 | portobello mushroom (v) 20

Anticuchos traditional Peruvian skewers, fingerling potato, chimichurri, Chef's fusion sauce
beef heart 18 | chicken 20 | portobello (v, vg*) 20

Scallops Carlitos seared scallops, picantito de choclo, roasted nori, togarashi 33

Yucca Croquettes chorizo & raisin stuffed, aji amarillo sauce 20

BBQ Ribs grilled duroc pork spare ribs, house made BBQ sauce, cabbage slaw 19

Tequenos de Camarones fried wonton dumplings with shrimp & Oaxaca cheese, guacamole & tamarind sauce 24

Camarones al Ajo head & shell-on Mexican shrimp, aji amarillo-tomato sofrito, garlic batard toast 21

Langostinos Crocantes quinoa encrusted Mexican prawns, Korean BBQ Inca Kola sauce, Japanese sweet potato puree 24

Pulpo a la Parrilla grilled Mediterranean octopus, purple mashed potato, Chef's fusion sauce, salsa criolla (gf*) 28

Clam Chowder chopped clams, celery, leeks, bacon, Peruvian dried potatoes, white wine & cream 19
Add on: Bread Bowl 3

Corn Ribs grilled Mexican corn, house made BBQ sauce, melted aji amarillo parmesan cheese (v, vg*) 15

Mac N Cheese applewood smoked bacon, sauteed onion, aged cheddar, huancaina sauce, house chip crumbs (v*) 21
Add ons: Truffle Oil 4 | Sauteed Prawns 15

ENSALADA\salad

Quinoa Salad baby lettuce, apple, tomato, berries, mint, feta, passion fruit & whole grain dijon vinaigrette (v, vg*, gf*) 19
Add ons: grilled chicken 8 | sauteed prawns 15 | grilled salmon 19

Roasted Beet Salad cherry tomato, cancha, choclo, mint, passion fruit vinaigrette (v, vg*, gf*) 20
Add ons: grilled chicken 8 | sauteed prawns 15 | grilled salmon 19

CRUDO & FRIO\raw & cold

California law states that consuming raw seafood may increase your risk of foodborne illness.

Oysters on the Half Shell fresh seasonal oysters, aji amarillo mignonette, diced red onion
4 each | half dozen 21

Tuna Tartare Ahi tuna marinated in Nikkei sauce, scallions, guacamole, house made yucca chips 30

Cebiches de la Casa

Cebiches are served with cancha & choclo corns, and sweet potato.
Add house made yucca chips to any cebiche! +6

Pescado fish of the day, aji rocoto leche de tigre (gf*) 29

Mixto fish of the day, shrimp, calamari, mussel, clam, aji rocoto leche de tigre (gf*) 31

Nikkei Ahi tuna, Nikkei sauce, red onion, green apple (gf*) 31

Cebiche Tasting taste all three cebiches de la casa! 41

AL LADO\on the side

Jasmine Rice 6
Coconut Rice 6
Garlic Fries 9
French Fries 8
Garlic Bread 6
Yucca Frita 14
Yucca Chips 6
Platano Frito 9
Broccolini 13
Sauteed Spinach & Garlic 9
Grilled Asparagus 12

PLATO PRINCIPAL\main course

Pescado Costanera grilled fish of the day, chimichurri, sauteed seasonal vegetables, aji amarillo butter sauce (gf, df*) 38

Pescado a lo Macho seasonal roasted fish over seafood paprika-rocoto stew, mixed mushrooms 40

Atun Criollo pan seared Ahi tuna, cannellini beans, caper berries, tomato concassé salad (gf, df) 36

King Salmon a la plancha style, pan roasted corn, asparagus, roasted rocoto romesco, cancha (gf*, df) 32

Arroz con Mariscos fish of the day, mussels, clams, calamari, head-on prawns, arborio rice, saffron-shrimp broth (gf, v*) 40
negro (add squid ink) 3

The Hangover Soup kabocha squash, onion, tomato, potato, garlic, aji amarillo, cilantro, rice noodles (gf, df, vg*)
chicken 31 | seafood 39 | vegetarian 29

Aji de Gallina Mary's organic shredded chicken, creamy aji amarillo, black olives, jasmine rice, purple potato 29

Pollo Salvaje Mary's organic chicken, yucca fries & Chef's fusion sauce (please allow 25 minutes) 32

Arroz Chaufa Chinese inspired Peruvian fried rice with prawns, ribs, egg, scallion, rocoto aioli, and salsa criolla (v*, vg*) 29

Adobo duroc pork shoulder, slow braised in Cusqueña beer & aji panca, potato gratin, watercress 32

Lomo Saltado stir fried beef tenderloin, purple & green onion, tomatoes, lomo sauce, served with fries and jasmine rice (v*, gf*, df) 40
Add ons: fried egg 4 | a lo pobre 8

Churrasco grass fed Creekstone black angus 16 oz NY steak, aji amarillo-sea salt butter, watercress, grilled lemon (gf, df*) 57
Add ons: fried egg 4 | a lo pobre 8 | sauteed prawns 15

Chuletitas de Cordero grilled grass-fed New Zealand lamb chops, potato gratin, chimichurri 48

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free
* dietary markers with an asterisk (*) indicates that a dish can be altered for that dietary preference and **must** be communicated to the server.

Consuming raw or undercooked eggs, meat, seafood or poultry may increase your risk of foodborne illness.
Parties of six or more will be automatically charged a 20% gratuity. Maximum 4 even-split checks per table