

YUCA 105

1555 Washington Ave, Miami Beach, FL 33139-7802 · +17865773500 · Updated: Jan 14, 2026

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CEVICHEs 3

Coco Chipoco

Coconut cream, peach, pineapple, grated coconut and crispy black beans.

AVAILABLE OPTIONS

Fish: \$15.95

Seafood: \$16.95

Carretillero Habanero

Fried pieces of fish and crispy black beans over golden yuca sticks. Topped with yellow pepper cream.

AVAILABLE OPTIONS

Fish: \$16.95

Seafood: \$21.95

Tradicional

Ají limo reduction.

AVAILABLE OPTIONS

Fish: \$14.95

Seafood: \$16.95

APPETIZERS 7

Chips de Guajiro

Crispy slices of yuca, malanga and green plantains. Accompanied with our Peruvian huacatay and yellow pepper sauces and black beans hummus.

Revolución de Pulpo

Tender pieces of octopus marinated with Peruvian peppers, wine and vinegar. Accompanied with leche de tigre ganadora and salsa criolla.

Tartar en Playa Guanábo

Fresh drops of tuna and salmon, avocados, our amazing mango salsa criolla, rocoto marmalade and spicy coconut sesame served crunchy in tacos.

Yaca Toston

3 tostones served with our amazing yaca frita.

Tostones Chalacos 16

3 yellow pepper ceviche chalaco style tostones.

Bocado de Reyes

3 spicy crab and shrimp tostones.

Croquetas de la Abuela

Traditional serrano ham.

TIRADITOS 3

Tradicional

Ají limo reduction.

\$13.95

Huancaína Trufada	\$13.95
Huancaína sauce and truffle oil.	
Huaman Lee	\$17.95
Slices of fresh tuna and salmon bathed in our guava and rocoto cream, and accompanied with avocado and sprinkled sesame seeds.	

QUE BOLA SUSHI & MAKIS 8

Sushis

Samurai Cubano

Cuban roasted pork and salsa criolla covered with sweet plantains and blackened miso glaze. Served over a mirror of black beans.

Tsunami de Pulpo

Lomo saltado over octopus marinated in fresh Peruvian peppers, wine and vinegar. Accompanied with leche de tigre ganadora and salsa criolla.

Nikkei Maximo

Crispy crab and shrimp tostones marinated in fresh Peruvian peppers, wine and vinegar. Accompanied with leche de tigre ganadora and salsa criolla.

Makis

Base of Peruvian yellow potato, yellow pepper and fresh lime juice, maki style.

Fujimiyalto

Peppers, egg, avocado. Topped with crispy calamari and bathed in leche de tigre tartar.

Muerte Lenta

Crispy fish and avocado, covered with torch flame spicy acebichada.

Clasica

Classic stuffed with chicken and avocado.

SOUPS 2

El Pacto

Aphrodisiac soup with its addictive and unmatched flavor, made with a selection of pepper and chocolate in a substantial broth of fresh and selected seafood.

Sopa de Chupa

Fresh pieces of crab, fresh pieces of octopus, and a variety of shrimp and mussels, accompanied with a selection of pepper and chocolate in a substantial broth of fresh and selected seafood.

FOR THE KIDS 2

Chicken Fingers

Steak

MAIN COURSES 12

Lomojo Congri	\$23.95
Our classic Peruvian lomo saltado served over crispy yuca sticks and topped with fried rice. Accompanied with a side of congri.	
El No Intento	\$24.95
Roasted pork perfectly marinated. Accompanied with traditional salsa criolla and served over a bed of lima beans and arugula, onion, tomato and cilantro salad.	
Churrasco Lo Sagrado	\$34.95
Juicy grilled skirt steak. Served with carrot, red and green plantains.	
Vaca Frita	\$27.95
Braised and shredded skirt steak. Grilled with selected spices and accompanied by our habichuela congo.	
Ropa Vieja	\$23.95
Braised and shredded skirt steak with selected spices and black beans. Served over a bed of rice.	
Pescado a lo Macho	\$35.95
Juicy and tender filet of white fish covered with our special seafood sauce, served with our selected Peruvian onions. Accompanied with steamed potatoes and a side of white rice.	
Tacu Tacu Mero Mero Macho	\$39.95
Delicious crispy crackling and tender octopus, rocoto and Peruvian peppers, served with grilled grouper and selected seafood. Bathed with our very own la plancha sauce.	
De Copo a Rabo	\$32.95
Delicious macaron bathed in huancaína sauce. Served with traditional oxtail stew and buttered cheese.	
Wanke con Habanada	\$26.95
Confit shufa style, sauteed in a Peruvian yellow pepper cream. Topped with salsa criolla.	
Chilito en Avocado	\$24.95
Juicy, crispy and chopped chicken, covered with our special sesame oil reduction, bathed with our very own la plancha sauce.	
Chaufa Especial Mixto	\$29.95
Our chaufa perfectly seasoned with a selection of spices and Peruvian peppers. Served with grilled grouper and selected seafood.	
Ajala Mix	\$24.95
Crispy crab and finely selected mango, sauteed in a Peruvian yellow pepper cream. Topped with salsa criolla. Available with shrimp, calamari or fish.	