

Tanta

118 West Grand Ave · +13122229700 · Updated: Jan 14, 2026

[View online menu](#)



TIRADITO 4

Apaltado*	\$26.00
salmon, jalapeno-avocado, tapioca cracker, chalaca, chili oil, cherry tomatoes, choclo	
Apasionado*	\$28.00
ahi tuna, passion fruit sauce, pickled veggies, nikkei glaze, green apple, daikon, purple shiso	
Limeño*	\$26.00
catch of the day, ají amarillo sauce, torched avocado, chalaca, choclo, cancha powder, green onions	
Criollo*	\$26.00
catch of the day, creamy rocoto sauce, torched sweet potatoes, chalaca, choclo, cancha powder	

CAUSA 3

Cangrejo	\$24.00
argentinian red crab salad, whipped potato-beets, huancaína, smoked trout roe	
Nikkei	\$22.00
tuna tartare, whipped potato-ají amarillo, avocado, quail eggs, cebichera sauce, nori	
Limeña	\$16.00
chicken salad, whipped potato-ají amarillo, cherry tomatoes, quail eggs, avocado, huancaína sauce	

ANTICUCHO 3

Corazón	\$19.00
veal heart, huacatay sauce, chimichurri	
Pollo	\$16.00
chicken, pollería sauce, chimichurri	
Lomito	\$19.00
beef tenderloin, huacatay sauce, chimichurri	

CEBICHE 4

Clásico*	\$27.00
Peru's National Dish — catch of the day, classic leche de tigre, choclo, sweet potatoes, cancha, lime, habanero, red onions, cilantro	
Limeño*	\$29.00
shrimp, squid, octopus, white fish, ají amarillo leche de tigre, choclo, cancha, red onions, cilantro	

Criollo* **\$29.00**
shrimp, white fish, crispy calamari, rocoto leche de tigre, choclo, cancha, red onions, cilantro

Nikkei* **\$32.00**
tuna, tamarind leche de tigre, nori, cucumber, scallions, avocado, daikon, sesame seeds

DE LA COCINA 8

Aeropuerto **\$34.00**
wok stir-fried rice with house-made char siu pork, veggies, shrimp omelet, scallions, sesame seeds, sweet chili sauce - vegetarian version available

Katsu Chaufa **\$34.00**
wok stir-fried rice, tonkatsu, peruvian kinchi, veggies, garlic, crispy bacon, egg, cabbage cucumber salad

Arroz Mariscos **\$37.00**
wok stir-fried rice, shrimp, calamari, octopus, seasonal vegetables, cebichera sauce

Lomo Saltado **\$39.00**
wok stir-fried beef tenderloin, tomatoes, onions, garlic, oyster soy-sauce, cilantro, tossed with fried potato wedges, side of arroz con choclo

Lima Bangkok **\$36.00**
seared salmon, peruvian cury sauce, seasonal veggies, rice noodles, chaufita blanco

Arroz con Pato **\$36.00**
duck leg confited, creamy cilantro rice, yellow peruvian potato, huancaína sauce, chalaquita, avocado

Tortellini de Verano **\$37.00**
seared scallops, shrimp, tortellini filled with kabocha squash and cheese, coated in citric tangerine sauce

Jalea Tanta **\$32.00**
fried seafood, shrimp, calamari, fish, peruvian tartar sauce, choclo cancha, yucca, criolla, plantains chips

NIGIRI 3

Criollo* **\$18.00**
wagyu skirt steak, avocado mousse, quail egg, lomite sauce, chalaca, huacatay sauce

Chupe* **\$16.00**
shrimp, smoked trout roe, chupe sauce, sushi rice, green onion

Cebichero* **\$16.00**
tuna yellowfin, osetra caviar, sushi rice, ají amarilla cebichera

TANTA TASTING 3

Cebiche Trio* **\$54.00**
a taste of clásico, limeño, nikkei

Empanada Trio*	\$26.00
a taste of each empanada	
Nigiris*	\$42.00
criollo, chupe, cebichero	

SIDES 4

Stracciatella	\$21.00
italian stracciatella, heirloom tomatoes, quinoa pop, crispy basil and honey & ají amarillo dressing, toast	
Papitas Tanta	\$12.00
crispy peruvian yellow potatoes, creamy huancaína sauce, queso fresco, black olives powder, pea tendril	
Brocolini Chifero	\$19.00
brocolini, smoky red bell pepper sauce, pachikay, pickled veggies	
Mushroom Anticuchero	\$22.00
Grilled lion and oyster mushroom, anticuchera, potatoes cream, garlic, crispy green kale, huacatay sauce	

PIQUEOS 11

Cebichero	\$19.00
crab salad, avocado mousse, ají amarillo cebichera, trout roe	
Wantaco Nikkei	\$19.00
crab salad, avocado mousse, ají amarillo cebichera, trout roe	
Bao Criollo	\$18.00
crispy pork belly, criolla, polleria sauce	
Bao Marinero	\$22.00
soft-shell crab, avocado, ají amarillo cebichera, tartar sauce, chalaquita	
Pulpo Anticuchero	\$30.00
octopus, olive sauce, potatoes pure piquillo, chimichurri	
Conchitas Parmesana	\$24.00
hokkaido scallops, 24 month age parmesan foam, garlic breadcrumbs	
Pulpo al Olivo	\$28.00
spanish octopus slices, peruvian olives sauce, avocado, piquillo, crackers	
Calamari	\$22.00
fried squid, peruvian tartar sauce	
Empanada de Pollo	\$16.00
stewed chicken, aji amarillo, parmesan rocoto sauce	
Empanada de Carne	\$18.00
beef tenderloin, raisins, onions, huacatay sauce	

Empanada de Tamalito

\$14.00

choclo, ají amarillo, cilantro, queso fresco, huancaína sauce

PARA LA FIESTA 5

Branzino

\$68.00

Whole grilled branzino, ají amarillo meuniere sauce, choclo, capers, sweet green peas, pickled onions

Plancha Marinera

\$65.00

seared salmon, octopus, shrimp, anticuchera, seasonal veggies, nikkei sauce, chimichurri

Lamb Chop Anticucheras

\$68.00

australian margra lamb chop, anticuchera, peruvian yellow potatoes, choclo butter, chimichurri, huacatay sauce

Seco Short Rib

\$85.00

3# short ribe bone in, cilantro sauce, yucca, criolla sauce served with a side arroz con choclo

Churrasco Tanta

\$120.00

20 oz grilled NY prime steak, anticuchera, peruvian yellow potatoes & rocoto captchi, chimichurri, huancaína, huacatay sauce

FROM CEBICHE BAR 7

Cebiche Clásico

\$27.00

Peru's National Dish — seasonal white fish, classic leche de tigre, sweet potatoes, choclo, cancha, red onions

Cebiche Limeño

\$29.00

shrimp, squid, octopus, ají amarillo leche de tigre, sweet potatoes, choclo, cancha, red onions

Cebiche Criollo

\$29.00

shrimp, squid, octopus, rocoto leche de tigre, sweet potatoes, choclo, cancha, red onions

Cebiche Nikkei

\$32.00

tuna, tamarind leche de tigre, avocado, cucumber, sesame seeds, daikon, nori

Cebiche Trio

\$54.00

a taste of clásico, limeño, nikkei

Leche de Tigre Power

\$29.00

mix seafood, classic leche de tigre, plantain chips

Tiradito Apaltado*

\$26.00

salmon belly, jalapeño-avocado sauce, tapioca cracker, chalaca, chili oil, cherry tomatoes, choclo

DISCO BRUNCH 9

Disco Fries

AVAILABLE OPTIONS

crispy peruvian yellow potatoes, mornay sauce, peruvian sausage criollo gravy, wisconsin white cheddar, pickled cippolini onions

\$21.00

Loaded with Summer Truffle:

\$25.00

Stracciatella	\$21.00
italian stracciatella, summer heirloom tomatoes, ají amarillo & honey dressing, crispy quinoa, basil oil, pea shoots	
Avocado Toast	\$17.00
sourdough toast, guacamole criollo style, two poached eggs, queso fresco, ají amarillo cebichera	
Lomito Hash	\$27.00
beef tenderloin saltado, potato hash skillet, two fried eggs, avocado & cherry tomato salad, huacatay and polleria sauce	
Cocolón Norteno	\$32.00
duck leg confit shredded, ají amarillo & cilantro rice crusted, fried egg, huancaína sauce, avocado chalaca	
Benedicto Cebichero	\$29.00
smoked salmon, whipped cream cheese, english muffin, two poached eggs, ají amarillo cebichera hollandaise, smoked trout roe, huacatay sauce	
Wagyu Tartar	\$45.00
wagyu NY steak tartar, avocado criollo guacamole, ají amarillo alioli, anticuchero roasted marrow & crispy quinoa, crispy quinoa, sourdough toast	
Steak and Egg	\$42.00
grilled 12 oz wagyu NY steak, crispy peruvian yellow potato, toasted sourdough bread, two fried egg, chimichurri, huacatay sauce, rocoto cream	
Pescado al Ajillo	\$45.00
grilled catch of the day, ají amarillo ajillo "lima style", crispy peruvian yellow potato, fried capers, lemon parsley	

ENTREE CLÁSICOS 4

Chaufa Aeropuerto	\$34.00
wok stir-fried rice with house-made char siu pork, veggies, shrimp omelet, scallions, sesame seeds, sweet chili sauce-vegetarian version available	
Arroz con Mariscos	\$37.00
wok stir-fried rice, shrimp, calamari, octopus, seasonal vegetables, cebichera sauce	
Jalea Tanta	\$32.00
fried seafood mix, cancha, choclo, criolla, avocado, plantain chips, cebichera mayo	
Lomo Saltado	\$39.00
beef tenderloin stir-fry, red onions, tomatoes, oyster-soy sauce, garlic, cilantro, potato wedges, arroz con choclo	

MAIN 9

Disco Fries	AVAILABLE OPTIONS
crispy peruvian yellow potatoes, mornay sauce, peruvian sausage criollo gravy, wisconsin white cheddar, pickled cippolini onions	\$21.00
	Loaded with Summer Truffle:
	\$25.00

Stracciatella	\$21.00
italian stracciatella, summer heirloom tomatoes, ají amarillo & honey dressing, crispy quinoa, basil oil, pea shoots	
Avocado Toast	\$17.00
sourdough toast, guacamole criollo style, two poached eggs, queso fresco, ají amarillo cebichera	
Lomito Hash	\$27.00
beef tenderloin saltado, potato hash skillet, two fried eggs, avocado & cherry tomato salad, huacatay and polleria sauce	
Cocolón Norteno	\$32.00
duck leg confit shredded, ají amarillo & cilantro rice crusted, fried egg, huancaína sauce, avocado chalaca	
Benedicto Cebichero	\$29.00
smoked salmon, whipped cream cheese, english muffin, two poached eggs, ají amarillo cebichera hollandaise, smoked trout roe, huacatay sauce	
Wagyu Tartar	\$45.00
wagyu NY steak tartar, avocado criollo guacamole, ají amarillo alioli, anticuchero roasted marrow & crispy quinoa, crispy quinoa, sourdough toast	
Steak and Egg	\$42.00
grilled 12 oz wagyu NY steak, crispy peruvian yellow potato, toasted sourdough bread, two fried egg, chimichurri, huacatay sauce, rocoto cream	
Pescado al Ajillo	\$45.00
grilled catch of the day, ají amarillo ajillo "lima style", crispy peruvian yellow potato, fried capers, lemon parsley	

TANTA CLÁSICOS 4

Chaufa Aeropuerto	\$34.00
wok stir-fried rice with house-made char siu pork, veggies, shrimp omelet, scallions, sesame seeds, sweet chili sauce	
Lomo Saltado	\$39.00
spanish octopus slices, peruvian olives sauce, avocado, piquillo, crackers	
Jalea Tanta	\$32.00
fried seafood mix, cancha, choclo, criolla, avocado, plantain chips, cebichera mayo	
Arroz con Mariscos	\$37.00
wok stir-fried beef tenderloin, tomatoes, onions, garlic, oyster soy-sauce, cilantro, fried potato wedges, side of arroz con choclo	

DRAFT BEER 7

Off Color "Tooth & Claw" Dry-Hopped Lager, 5%	\$8.00
Old Irving "Beezer" Hazy IPA, 6.9%	\$7.00
Casa Humilde "Media Naranja" Pale Ale, 5.2%	\$7.00

Maplewood "Son of Juice" NEIPA, 6.3%	\$8.00
Solemn Oath "Oktoberface" Marzen Lager, 6%	\$8.00
JK Scrumpy Organic Cider, Michigan, 6%	\$10.00
Casa Humilda x Tanta "Maizal Morada"	\$8.00

PACKAGE BEER ³

Cusqueña Golden, Lager, Peru 5%	\$7.00
Pilsen Callao, Pilsner, Peru 5%	\$5.00
Guinness, Dry Stout, Ireland 4.1%	\$8.00

SPECIALTY COCKTAILS ⁵

Staying Alive	\$16.00
cucumber-infused pisco, mezcal, pineapple, lime	
Chicha Punch	\$15.00
blanco tequila, apricot, chicha morada, hibiscus, red wine	
Flaming Lips	\$16.00
plantation pineapple rum, plantation three stars rum, triple sec, ginger, habanero, lime	
El Chingon	\$16.00
jalapeño-infused tequila, mezcal, lime, rocoto ice sphere, cilantro salt	
El Invento	\$16.00
boodles gin, passionfruit, hibiscus, lime, sparkling rosé, big fish	

PISCO SOUR ⁴

Pisco Sour Clásico	\$16.00
pisco quebranta, lime, egg white, bitters	
Maracuya Sour	\$17.00
pisco quebranta, passion fruit, lime, egg white, bitters	
Chicha Sour	\$17.00
pisco quebranta, chicha, lime, egg white, bitters	
Lychcee Sour	\$17.00
pisco quebranta, lychee, lime, egg white, bitters	

COCKTAILS ⁷

Pisco Sour	\$16.00
Peru's national cocktail; Cuatro Gallos pisco quebranta, lime, egg white, bitters	

Maracuya Sour	\$17.00
Cuatro Gallos pisco quebranta, lime, egg white, bitters	
Lychee Sour	\$17.00
Cuatro Gallos pisco quebranta, lime, lychee, egg white, bitters	
Chicha Sour	\$17.00
Cuatro Gallos pisco quebranta, lime, chicha, egg white, bitters	
The Royal Sour	\$18.00
Made with ultra-premium mosto verde pisco For a true taste of luxury. Caravedo mosto verde pisco, lime, egg white, bitters, gold	
El Capitan	\$16.00
Pisco acholado, sweet vermouth, bitters, green olive	
Chilcano	\$15.00
Pisco quebranta, ginger ale, lime	

LOCAL DRAFT BEER ⁶

Temperance "Basement Party" American Lager, 4.9%	\$7.00
Old Irving Brewing "Beezer" Hazy IPA, 6.9%	\$7.00
Casa Humilde "Media Naranja" Pale Ale, 5.2%	\$7.00
Maplewood "Son of Juice" New England IPA, 6.3%	\$8.00
Solemn Oath "Oktoberface" Marzen Lager, 6%	\$8.00
Casa Humilde X Tanta Chicago "Maizal Morada" 4.7%	\$8.00
A tanta chicago exclusive! Mexican-Style Lager Brewed with Purple Corn & Finished with our Housemade Chicha Morada	

SPIRIT FREE ⁶

Chicha Morada	\$8.00
purple corn, pineapple, cinnamon, clove	
Salcantay	\$12.00
pineapple, passionfruit, cinnamon, lime	
Huascaran	\$12.00
Habanero, ginger, passionfruit, hibiscus, lime	
Inca Kola	\$4.00
Peruvian soft drink	
Saratoga Still Water	\$8.00
Saratoga Sparkling Water	\$8.00

SPARKLING ³

Avisi, Prosecco, Italy

AVAILABLE OPTIONS

5 oz: \$13.00

750 ml: \$60.00

Charles de Fere Cuvee Jean Louis, Brut Rose, Loire Valley, France

AVAILABLE OPTIONS

5 oz: \$13.00

750 ml: \$60.00

Canard Duchene, Champagne, France, NV

AVAILABLE OPTIONS

5 oz: \$20.00

750 ml: \$98.00

WHITE 6

JM Fonseca "Twin Vines" Vinho Verde, Portugal 2020

AVAILABLE OPTIONS

5 oz: \$14.00

750 ml: \$65.00

Errázuriz "Max" Chardonnay, Aconcagua Valley, Chile 2019

AVAILABLE OPTIONS

5 oz: \$14.00

750 ml: \$65.00

Le Cœur de la Reine Sauvignon Blanc, Touraine, Loire, France 2023

AVAILABLE OPTIONS

5 oz: \$15.00

750 ml: \$70.00

Terras Guauda "Abadia de San Campio" Albarino, Rias Baixas, Spain 2021

AVAILABLE OPTIONS

5 oz: \$14.00

750 ml: \$65.00

Bodega Fin del Mundo, Sauvignon Blanc, Patagonia, Argentina 2021

AVAILABLE OPTIONS

5 oz: \$15.00

750 ml: \$70.00

La Cigarrera, Manzanilla, Jerez, Spain NV

AVAILABLE OPTIONS

3 oz: \$12.00

375 ml: \$50.00

ROSÉ 1

Le Charmel GSM Rosé, Provence, France 2021

AVAILABLE OPTIONS

5 oz: \$14.00

750 ml: \$65.00

RED 5

Aresti, Pinot Noir, Central Valley, Chile 2021

AVAILABLE OPTIONS

5 oz: \$15.00

750 ml: \$70.00

De Martino Carmenere, Maipo Valley, Chile 2020**AVAILABLE OPTIONS**

5 oz: \$14.00

750 ml: \$65.00

Decero, Malbec, Mendoza, Argentina 2019**AVAILABLE OPTIONS**

5 oz: \$15.00

750 ml: \$70.00

Montes Alpha, Syrah, Colchagua Valley, Chile 2021**AVAILABLE OPTIONS**

5 oz: \$14.00

750 ml: \$65.00

Raymond "R" Cabernet Sauvignon, California 2021**AVAILABLE OPTIONS**

5 oz: \$16.00

750 ml: \$75.00

WHITE - LIGHT 7**Quattro Theory, Sauvignon Blanc, Napa Valley 2022****\$72.00****Intipalka, Sauvignon Blanc, Ica, Peru 2022****\$50.00****Aresti, Sauvignon Blanc, Curico Valley, Chile 2022****\$50.00****Araucano "Humo Blanco" Sauvignon Blanc, France 2022****\$68.00****Bodega Fin del Mundo Sauvignon Blanc, Patagonia, Argentina 2021****\$70.00****Le Cœur de la Reine, Sauvignon Blanc, Touraine, Loire, France 2023****\$70.00****Colome, Torrontes, Salta, Argentina 2022****\$55.00****WHITE - ZIPPY 4****JM Fonseca "Twin Vines" Vinho Verde, Portugal 2020****\$65.00****Terras Gauda "Abadia de San Campio" Albariño, Rias Baixas, Spain 2022****\$64.00****Terras Gauda "O Rosal" Albarino, Rias Baixas, Spain 2022****\$70.00****Do Ferreiro, Albarino, Rias Baixas, Spain 2022****\$70.00****WHITE - BOLD 9****Andeluna "1300" Chardonnay, Uco Valley, Argentina 2022****\$55.00****Errazuriz "Max" Chardonnay, Aconcagua Valley, Chile 2019****\$65.00****Terrazas Chardonnay, Mendoza, Argentina 2021****\$72.00****J. Drouhin-Vaudon, Chablis, Burgundy, France 2021****\$65.00****"Emblem" by Michael Mondavi, Chardonnay, Petaluma Gap, CA 2019****\$50.00**

Jordan, Chardonnay, Russian River Valley, CA 2021	\$100.00
Zuccardi "Q" Chardonnay, Uco Valley, Argentina, 2021	\$58.00
Kistler, Vineyard, Chardonnay, Sonoma Valley 2020	\$145.00
Ritual "The Arsonist" Chardonnay, Dunnigan Hills CA 2019	\$80.00

RED - CRISP ¹¹

Aresti, Pinot Noir, Central Valley, Chile 2021	\$70.00
Domaine Serene, Pinot Noir, Willamette Valley, OR 2019	\$155.00
Tayu 1865 Pinot Noir, Malleco, Chile 2020	\$80.00
Araucano "Humo Blanco" Pinot Noir, Lolol Valley, Chile 2021	\$50.00
Montes Alpha, Carmenere, Colchagua Valley, Chile 2021	\$65.00
De Martino Carmenere, Maipo Valley, Chile 2020	\$80.00
R. López de Heredia "Viña Bosconia Reserva" Tempranillo, Rioja, Spain 2022	\$84.00
Muga "Reserva" Tempranillo, Rioja, Spain 2019	\$80.00
La Rioja Alta "Vina Alberdi Reserva" Tempranillo, Rioja, Spain 2019	\$82.00
CVNE Imperial "Reserva" Tempranillo, Rioja, Spain 2018	\$109.00
CVNE "Bela" Tempranillo, Ribera del Duero, Spain 2021	\$65.00

RED - LUSH ¹⁰

Flowers, Pinot Noir, Sonoma Coast, CA 2022	\$125.00
El Enemigo, Bonarda, Mendoza, Argentina 2020	\$85.00
PS Garcia "Bravado" Red Blend, Itata Valley, Chile 2019	\$70.00
Casarena "Lauren's Vineyard" Cabernet Franc, Agrelo, Argentina 2020	\$68.00
Barboursville "Reserve" Cabernet Franc, Barboursville, VA 2022	\$76.00
Bodega Fin del Mundo, Malbec, Patagonia, Argentina 2021	\$75.00
Colome "Autentico" Malbec, Salta, Argentina 2021	\$84.00
ClosdeLos Siete, Malbec Blend, Mendoza, Argentina 2019	\$66.00
Zuccardi "Poligonos" Malbec, Uco Valley, Argentina 2020	\$70.00
Lalama, Red Blend, Ribiera Sacra, Spain 2019	\$80.00

RED - ROBUST ¹⁰

OrinSwift "8 Years in the Desert" Red Blend CA 2019	\$84.00
Bodega Norton "Lote Negro" Red Blend, Mendoza, Argentina 2018	\$90.00
Badia a Coltibuono, Chianti Classico DOCG Tuscany, Italy 2019	\$105.00
Obsidian Ridge "Volcanic Estate" Cabernet Sauvignon, Lake Co., CA 2019	\$84.00
BV Cabernet Sauvignon, Napa Valley CA 2022	\$90.00
Raymond "Reserve" Cabernet Sauvignon, Napa Valley, CA 2020	\$105.00
Jordan, Cabernet Sauvignon, Alexander Valley CA 2018	\$155.00
Susana Balbo, Cabernet Sauvignon Uco Valley, Mendoza, Argentina 2020	\$60.00
Intipalka Cabernet Sauvignon, Ica Valley, Peru 2018	\$70.00
Silver Oak, Cabernet Sauvignon, Anderson Valley, CA 2019	\$155.00

VODKA 8

Grey Goose	\$14.00
Tito's	\$12.00
Ketel One	\$14.00
Stoli Elit	\$22.00
Chopin	\$14.00
Hangar One	\$12.00
Hangar One Buddha's Hand	\$12.00
3 Olives	\$11.00

RUM & CANE SPIRITS 11

Planteray Fiji	\$15.00
Planteray 3 Stars	\$12.00
Planteray Venezuela	\$16.00
Planteray Stiggins Pineapple	\$14.00
Planteray OFTD	\$15.00
Matusalem Gran Reserva	\$15.00
Diplomatico Reserva Exclusiva	\$14.00
Novo Fogo Cachaca	\$13.00

Charanda Uruapan Blanco	\$12.00
Chairman's Reserve Spiced	\$12.00
El Dorado 8 Year	\$12.00

GIN 8

Bombay Sapphire	\$13.00
Hendricks	\$13.00
Tanqueray	\$12.00
Koval Cranberry	\$12.00
Matsui Hakata Premium	\$16.00
Letherbee Gin	\$12.00
Ki No Bi	\$18.00
Boodles	\$11.00

TEQUILA 12

Casamigos Blanco	\$16.00
Casamigos Reposado	\$19.00
Casamigos Añejo	\$25.00
Gran Centenario Leyenda	\$35.00
Gran Centenario Blanco	\$12.00
Maestro Dobel Blanco	\$14.00
Clase Azul Reposado	\$38.00
Don Julio 1942	\$42.00
Real del Valle Blanco	\$12.00
Ocho Añejo	\$20.00
Espolon Reposado	\$16.00
G4 Blanco	\$16.00

MEZCAL & SOTOL & OTHER AGAVE 9

400 Conejos Espadin	\$12.00
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400 Conejos Tobala	\$17.00
Rey Campero Tepextate	\$28.00
Del Maguey Vida de Muertas	\$16.00
Del Maguey Milpas	\$18.00
Del Maguey Iberico	\$25.00
Los Magos Sotol Blanco	\$17.00
Sotol Por Siempre	\$16.00
Aqara Plateado	\$18.00
Peruvian Agave Spirit	

BOURBON 12

Basil Hayden's	\$15.00
Bulleit Bourbon	\$13.00
Maker's Mark	\$13.00
Buffalo Trace	\$14.00
Blanton's	\$30.00
WL Weller Special Reserve	\$25.00
Eagle Rare	\$25.00
FEW Bottled in Bond	\$18.00
Evan Williams Black Label	\$12.00
Elijah Craig Small Batch	\$15.00
Milam & Greene Triple Cask	
Woodford Reserve Bourbon	

RYE & AMERICAN WHISKEY 7

Bulleit Rye	\$13.00
FEW Rye	\$16.00
Sazerac Rye	\$12.00
Whistle Pig 10 Year Rye	\$25.00
Rittenhouse Rye	\$12.00

Willett 4 Year Rye	\$20.00
Knob Creek 7 year Rye	\$14.00

WORLD WHISKEY 17

Balvenie 12 Year, Scotland	\$18.00
Glenlivet 12 Year, Scotland	\$14.00
Laphroaig 10 Year, Scotland	\$16.00
Macallan 12 Year, Scotland	\$20.00
Macallan 15 Year, Scotland	\$36.00
Macallan 18 Year, Scotland	\$80.00
Johnnie Walker Black, Scotland	\$14.00
Power's, Ireland	\$12.00
Black Whiskey, Peru	\$16.00
Yamazaki 12 Year, Japan	\$55.00
Mars Shinsu Iwai 45, Japan	\$13.00
Toki Blended, Japan	\$16.00
Fuji Blended, Japan	\$16.00
Akashi Blended, Japan	\$15.00
Ichiro's Malt & Grain AWB, Japan	\$25.00
Nikka Coffey Grain, Japan	\$18.00
Kujira Inari Ryukyu, Japan	\$18.00

LIQUEURS & CORDIALS 10

Campari	\$11.00
Aperol	\$11.00
Chartreuse Green	\$17.00
Chartreuse Yellow	\$17.00
Brovo Uncharted Rhapsody	\$16.00
Bailey's	\$14.00
Grand Marnier	\$15.00

Licor 43	\$11.00
Kahlua	\$11.00
Mr. Black	\$12.00

BOCADILLOS 7

Causa Limeña	\$9.00
whipped yellow potatoes, chicken salad, quail egg, huacatay	
Bao Chifero	\$9.00
pork belly, mesa, criolla sauce	
Chicken Wings a la Brasa	\$13.00
24-hour marinated wings, fries, mesa sauce, criolla	
Empanada de Tamal	\$7.00
choclo, sweet corn, queso fresco, aji amarillo, huancaína sauce	
Anticucho de Pollo	\$7.00
grilled anticuchera chicken skewer, buttered choclo, roasted fingerling potatoes, pollería sauce	
Crispy Rice Spicy Tuna	\$12.00
spicy tuna tartare, cebichera sauce, scallions, crispy sushi rice	
Cebiche Limeño*	\$16.00
shrimp, squid, octopus, rocoto leche de tigre, choclo, cancha, red onions	

WINES BY GLASS 3

House Selected Sparkling	\$10.00
House Selected White	\$10.00
House Selected Red	\$10.00

BEER 2

Cusqueña, Peruvian Lager 5%	\$6.00
Casa Humilde, Chicago 4.5%	\$6.00