

# CVI.CHE 105

105 NE 3rd Ave El 33131 33132-2217 · +13055773454 · Updated: May 29, 2026

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## MOST ORDERED 12

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### Ceviche Norteño

\$28.00

Fresh CATCH OF THE DAY. Spicy leche de tigre with hints of limo pepper, Zarandaja beans, yuyo seaweed from Peru's seas, sweet potato puree and steamed corn croutons.

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### Saltados

\$26.00

Fresh vegetables, bright tomatoes, Peruvian yellow peppers and Arequipan onions sautéed in a fiery wok. Served with crunchy french fries and delicious white rice. Add a protein of your choice

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### Ají de Gallina

\$24.00

Succulent shredded chicken breast covered in yellow pepper cream, milk, piso bread, pecans and parmesan cheese. Color, texture and flavor in full harmony.

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### Chaufa

\$23.00

Oriental style fried rice with vegetables and the protein of your choice! Classic!

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### Acevichado 105

\$20.00

Crab salad, avocado and crispy shrimp. Topped with fresh tuna and bathed with our acevichada sauce and togarashi.

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### Pulpito Herradura

\$28.00

Tender pieces of octopus marinated in anticuchera sauce and Pisco 105. Accompanied with golden potatoes, salsa criolla and our perfect mochica sauce.

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### Surf and Turf Roll

\$23.00

Avocado, panko shrimp, and crab meat. Topped with flambé steak, Nikkei aioli, and crispy onion.

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### Risotto

\$29.00

Peruvian style huancaína risotto topped with the protein of your choice!

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### Trilogía de Ceviches (Fish)

\$41.00

A combination of our three most popular fish ceviches: classic, rocoto sauce and yellow pepper sauce

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### Causa Limeña

\$16.00

Hand pressed Peruvian potato, yellow pepper and lime juice. Topped with chicken salad, torched avocado and our signature yellow pepper sauce.

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### Mi Favorito ¡Y Lo Dice Juan!

\$25.00

Churrasco PRIME accompanied with linguine in Peruvian basil pesto. Topped with a fried egg and creamy huancaína sauce.

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### Leche de Tigre

\$6.95

lime juice, white fish, celery, cilantro, red onions, ginger, garlic, salt, MSG blended together in liquid form. Garnished with cancha and choclo

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## COLD 2

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**Tacos Tartar Nikkei** **\$20.00**

Crispy bites filled with avocado and fresh lettuce. Topped with Nikkei salmon tartar, tobiko and our secret touch.

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**Ensalada Warike** **\$16.00**

Watercress and garden arugula, avocado, onion, chikuwa, local cheese, tasty wasabi and miso vinaigrette. Topped with crunchy tempura flakes.

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## **CEVICHE** 4

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**Ceviche Chucuito** **\$35.00**

CATCH OF THE DAY, fresh scallops, tender octopus from the reef and crispy calamari. All these gems served with a rocoto leche de tigre and a secret touch.

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**Ceviche Da Vinci** **\$34.00**

CATCH OF THE DAY accompanied with a variety of leche de tigre flavors.

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**Ceviche Nikkei Tartare** **\$26.00**

Dices of tuna marinated in a Nikkei sauce, avocado and olive oil, homemade crackers and quinoa pop.

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**Ceviche Concha de sus Mares** **\$38.00**

Our scallop, tuna and salmon join together to surprise you with a Nikkei leche de tigre. Accompanied with crispy octopus and crunchy Andean bites. An explosion of flavors!

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## **TIRADITOS** 8

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**Tiradito Apasionado** **\$26.00**

Thin slices of salmon bathed in passion fruit leche de tigre. Accompanied with cucumber chalaca and crispy Andean bites.

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**Atún Tostado y Jugos de CVI.CHE 105** **\$24.00**

Tuna tataki with crispy spices, acevichado juice with peppers from southern Peru, tobiko, and avocado.

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**Conchas Costa Verde** **\$28.00**

Fine cuts of fresh and soft scallop. Bathed in 24-month aged parmesan and chulucana citrus reduction.

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**Pulpo Estirado** **\$28.00**

Sliced octopus from the reef, drizzled with a Mediterranean sauce, avocado chalaquita and crispy Andean sweet potato laces.

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**Hamachi Tiradito** **\$24.00**

Sliced hamachi marinated with ginger and soy sauce, our iconic acevichada sauce, hints of truffle oil, onion mix and fresh sprouts.

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**Hamachi Ficho** **\$24.00**

Fines slices of Hamachi bathed in citric leche de tigre with hints of cilantro and jalapeño. Accompanied with mandarin and crispy rice.

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**El de Carretilla** **\$20.00**

Thin slices of white fish, creamy rocoto sauce, crispy calamari and a lot of passion.

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**Pura Tradición** **\$18.00**

Thin slices of white fish and natural leche de tigre with all the flavor of yesteryear, touches of limo pepper and cilantro.

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## **CAUSAS** 4

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<b>Causa Traviesa</b>	<b>\$36.00</b>
Stuffed with crab salad, avocado and homemade aioli, topped with creamy fish ceviche with Peruvian peppers. Served with crispy calamari and a whole lotta love.	
<b>Causa de mi Chincha Querida</b>	<b>\$20.00</b>
Black causa topped with tuna salad and acevichada leche de tigre.	
<b>Causa con Palta</b>	<b>\$12.00</b>
Hand pressed mashed potato with Aji Amarillo and lime. Paired with avocado and topped off with Aji Amarillo Aioli. Garnished with quinoa pop and micro cilantro	
<b>Causa de Cangrejo con Palta</b>	<b>\$22.00</b>
Maki causa topped with exquisite crab pulp, acevichada mayo and chalaquita. Bathed in a succulent rocoto sauce and crispy capers.	
<b>A LA HUANCAÍNA</b> 2	
<b>Yucas a la Huancaína</b>	<b>\$15.00</b>
Fried yucca strips with a side of huanciana	
<b>Papas a la Huancaína</b>	<b>\$15.00</b>
An experience for all your senses! Native potatoes bathed in Andean yellow pepper cream, pieces of paria cheese and the secrets of Huancayo.	
<b>A LA CHALACA</b> 1	
<b>Tostones Chalacos</b>	<b>\$15.00</b>
3 crispy plantain tostones with fresh avocado chalaquita sauce!	
<b>HOT</b> 6	
<b>Short Rib Netsuke</b>	<b>\$20.00</b>
Tender short rib, slowly cooked in a Chiclayana sauce and finished with a touch of Netsuke oriental sauce, served over two corn tortillas and accompanied by a togarashi-dusted lime wedge	
<b>Gyozas Diosas</b>	<b>\$20.00</b>
Crunchy and filled with our powerful Seco Chiclayano. Accompanied with chalaquita and Perovian peppers aíoli.	
<b>Rollos de mis Recuerdos</b>	<b>\$20.00</b>
2 pieces of crunchy arroz con pollo spring rolls. Pure northern style with warm huancaína sauce.	
<b>Tacos de Almodovar</b>	<b>\$18.00</b>
Crispy white fish bathed in oriental sauce. Mounted over soft tortillas made of fresh corn.	
<b>Shrimp Toast</b>	<b>\$18.00</b>
Crispy toast filled with a delicious shrimp cake mixed with oriental spices, and torched with rocoto aioli and togarashi.	
<b>Conchas Parmesanas</b>	<b>\$28.00</b>
Peruvian scallops bathed in our secret sudado sauce. Crowned with parmesan cheese.	
<b>ANTICUCHOS</b> 2	

<b>Anticuchos Estadio Nacional</b>	<b>\$19.00</b>
Tender pieces of veal heart, marinated in anticuchera sauce, skewered and brought to a smoking fire.	
<b>Anticuchos La Saque del Estadio</b>	<b>\$25.00</b>
Pieces of filet mignon, chorizo and bacon. Marinated in a subtle purple corn reduction and blue cheese aioli.	

## ROLLS 10

<b>Sake Aburi Maki</b>	<b>\$22.00</b>
Avocado, salmon and cream cheese. Topped with smoked salmon, sweet acevichada sauce, truffle oil, and quinoa pop.	
<b>Crocante de Langosta</b>	<b>\$26.00</b>
Crispy rice bites topped with an exceptional mixture of lobster, truffle and Peruvian peppers.	
<b>Hotate Truffle Roll</b>	<b>\$24.00</b>
Avocado, crab meat and kani crab. Covered with flambé scallops, and truffle aioli.	
<b>Acevichado Signature</b>	<b>\$26.00</b>
24k topped with hamachi, ikura and smoked acevichado.	
<b>El Imperdible</b>	<b>\$20.00</b>
Crispy shrimp and avocado. Topped with spicy cream cheese and a touch of truffle batayaki parmesan.	
<b>Naruto Lobster Roll</b>	<b>\$26.00</b>
Maki stuffed with crab meat, avocado and asparagus. Topped with an exceptional mixture of lobster, truffle and Peruvian peppers. Served with crunchy cheese bites.	
<b>Veggie Roll</b>	<b>\$18.00</b>
Filled with avocado, asparagus, cucumber and lettuce. Topped with sweet plantain and eel sauce	
<b>La Perricholi</b>	<b>\$25.00</b>
Crispy rice bites topped with mancora tuna, rocoto aioli, eel sauce and truffle oil.	
<b>Causa Veggie Roll</b>	<b>\$14.00</b>
A maki roll made of causa in filled with avocado, asparagus, cucumber and lettuce. Topped with smokey rocoto and quinoa pop	
<b>Furai 105</b>	<b>\$23.00</b>
Crispy roll, salmon, avocado and cream cheese. Topped with tuna Nikkei, chipotle aioli and sweet soy reduction.	

## SASHIMI 6

<b>Hamachi Sashimi</b>	<b>\$12.00</b>
Sliced king yellowtail 2 pieces	
<b>Hotate Sashimi</b>	<b>\$15.00</b>
Sliced scallops 2 pieces	
<b>Tako Sashimi</b>	<b>\$12.00</b>
Sliced octopus 2 pieces	
<b>Uni Sashimi</b>	<b>\$18.00</b>
Japanese sea urchin 1 piece	

**Maguro Sashimi** **\$13.00**

Sliced tuna 2 pieces

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**Sake Sashimi** **\$11.00**

Sliced salmon 2 pieces

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## **NIGIRI** 6

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**Unagi Miso Brie Nigiri** **\$16.00**

Eel, honey miso, torched brie cheese.

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**Hotate Truffle Nigiri** **\$16.00**

Hokkaido scallop, torched truffle aioli.

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**Shiromi Anticuchera Nigiri** **\$14.00**

Torched white fish, panca pepper aioli, chalaquita, quinoa pop.

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**Unagi Foie Nigiri** **\$14.00**

Eel, apple jam, foie gras.

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**Tuna Nigiri** **\$14.00**

Fresh tuna, garlic aioli, uchucuta, crispy garlic.

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**Sake Belly Nigiri** **\$14.00**

Torched salmon, acevichada sauce, tobiko, crispy skin.

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## **BOMBS** 3

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**Tuna Bomb** **\$22.00**

Caramelized foie gras, furikake.

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**Salmon Bomb** **\$15.00**

Ikura, ponzu, truffle oil.

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**Salmon Crab Bomb** **\$15.00**

Spicy crab, truffled batayaki butter, parmesan.

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## **TO SHARE** 2

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**El Duo Perfecto se Alinea** **\$85.00**

Artisan catch in two styles: half tiradito and jalea. Bathed in a spiritual sauce to create the perfect combination.

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**El Trio Perfecto Nunca Falla** **\$98.00**

Whole pargo in 3 styles: Yellow pepper ceviche, black causa with tuna salad and crispy jalea. ¡The best of the 3 worlds!

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## **TRILOGÍA DE CEVICHES** 2

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**Trilogía de Ceviches (Custom)** **\$41.00**

Costume your only ceviche trilogy!

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## Trilogía de Ceviches (Seafood)

\$49.00

A combination of our three most popular seafood ceviches: classic, rocoto sauce and yellow pepper sauce

## TETRA DE CEVICHEs 3

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### Tetra de Ceviches (Custom)

\$49.00

### Tetra de Ceviches (Fish)

\$49.00

An unforgettable foursome of our award-win-ning ceviches... classic, rocoto, yellow pepper and ganador.

### Tetra de Ceviches (Seafood)

\$58.00

An unforgettable foursome of our award-win-ning seafood ceviches... classic, rocoto, yellow pepper and ganador.

## CEVICHE THREESOME 2

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### Ceviche Threesome (Only Fish)

\$109.00

Ceviche trio fish ceviche bathed in our ganador sauce, yellow pepper and classic sauce. Accompanied with lobster tiradito, oysters and crispy tostones. Perfect to share!

### Ceviche Threesome (Mixed Seafood)

\$115.00

Ceviche trio with octopus and calamari bathed in our ganador sauce, yellow pepper and classic sauce. Accompanied with lobster tiradito, oysters and crispy tostones. Perfect to share!

## PLATTERS 4

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### Gold Platter

\$76.00

8 pieces of sashimi (choice of 4), 6 pieces of nigiri (choice of 3).

### Diamond Platter

\$130.00

8 pieces of sashimi (choice of 4), 1 perricholi, 1 tiradito, 1 ceviche, oysters (4 pcs).

### Cabo Blanco Platter

\$55.00

4 pieces of sashimi, 4 pieces of nigiri, half acevichado.

### Puerto Pizarro Platter

\$52.00

4 pieces of sashimi, 6 pieces of nigiri, 2 pieces of sushi bombs.

## TRADITIONAL 3

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### Tortellini a la Huancaína Trufada

\$39.00

Tortellini tossed with truffle huancaína sauce. Served with grilled steak medallions with meat glaze and olive dust.

### Rib Eye al Grill Black Angus

\$75.00

16oz PRIME rib eye grilled to your preference. Sided with truffle potato purée and sauté broccolini.

### Pastel de Choclo de la Abuela

\$28.00

Amazing cor cake stuffed with beef and much love.

## SALTADOS 2

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**Lomo a lo Pobre** **\$32.00**  
Juicy cuts of tenderloin, onion, tomato, yellow pepper and cilantro, stir fried wok style. Mounted with two fried eggs and the best sweet plantains. Accompanied with crunchy french fries and delicious white rice. You deserve it!

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**Saltado de Vegetales** **\$22.00**  
Fresh vegetables, bright tomatoes, Peruvian yellow peppers and Arequipan onions sautéed in a fiery wok. Served with crunchy french fries and delicious white rice.

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## RICES 10

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**Arroz Charapa** **\$34.00**  
Wok style rice with vegetables and all that smoky flavor, short rib, bellaco plantains, wild mushrooms and a poached egg.

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**Parihuela Amelcochada Expotenciada** **\$38.00**  
All the essence of our parihuela fused with a risotto mixed with squid, shrimp, mussels and clams. Topped with our perfectly pan fried catch of the day.

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**Nuestro Chupe Arrisotado** **\$39.00**  
Risotto chupe style. Topped with grilled shrimps and covered with a special seafood sauce at the table. Nothing but pleasure!

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**El Arroz con Pollos de mis Recuerdos** **\$26.00**  
Succulent preparation of rice, cilantro and Peruvian peppers, juicy chicken, huancaína potatoes and salsa criolla. Irresistible!

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**Arroz con Mariscos** **\$30.00**  
Delicious rice with all the flavors of old school cevicherias with fresh seafood and our secret sauce with pepper aroma and hints of parmesan and salsa criolla.

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**Side Tacu Tacu** **\$7.95**  
Side of crispy cake made with canary beans, nice, Peruvian peppers and hints of pork.

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**Side White Rice with Choclo** **\$5.00**  
Side of white rice cooked with choclo

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**Side White Rice** **\$2.95**  
Side of white rice

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**Side Lambayeque Rice** **\$4.95**  
Side of green rice cooked with carrots peas and choclo

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**Side Risotto** **\$14.95**  
Side of rice cooked in huanciana sauce

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## TACUS 3

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**Tacu Tacu de Ají de Gallina** **\$35.00**  
Delicious and crispy cake made with white rice and grandma's ají de gallina. Served with soft pieces of filet mignon, jumbo shrimp, onions and tomatoes, all flambé in a lomo saltado reduction.

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**Tacu Tacu Saltado** **\$27.00**  
Delicious and crispy cake made with canary beans, nice, Peruvian peppers and hints of pork. Served with lomo saltado, onion, tomato and cilantro, all flambé with Pisco 105 and bathed in our secret sauce.

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**Tacu Tacu con Vegetales****\$30.00**

A hearty mix of sautéed vegetables paired with a golden, crispy rice and bean patty, garnished with fresh herbs.

**FROM THE SEA** 12**A lo Macho****\$32.00**

Crispy fish filet bathed in a perfect creamy seafood sauce. Accompanied with steamed white rice. Full of flavor!

**Pesca y Mariscales al Ajillo****\$39.00**

Grilled CATCH OF THE DAY with chimichurri, and fried yucas. Covered with crispy garlic and seafood in garlic sauce.

**El Salmón de Mama Ele****\$38.00**

Grilled salmon in a secret family sauce. Accompanied by an amazing Peruvian corn cake.

**Chupe de Camarones Arequipeño****\$32.00**

Our traditional chupe de camarones from our beautiful Arequipa.

**Pargo Entero****\$49.00**

Whole deboned snapper bathed in your favorite sauce. Accompanied with a side of delicious white rice and fried yuca.

**Branzino Inti.Mo****\$50.00**

Grilled butterfly whole branzino with imperial butter. Served with truffled mashed potatoes and crunchy bites.

**Parrilla Mar y Tierra****\$48.00**

Grilled CATCH OF THE DAY. Accompanied with a chimichuri filet mignon skewer, an octopus skewer and a tiger prawn. Served with fried yuca and grilled asparagus.

**Pasta Orgía de Mariscos****\$38.00**

Seafood mix from our Pacific Ocean batted in marisquera sauce with hints of cilantro and white wine. Accompanied with black linguine and finished with batayaki butter.

**Pesca y Nazca****\$32.00**

Fresh CATCH OF THE DAY. Accompanied with atamalada quinoa in miso and black garlic sauce.

**Tortellini de Doña Zoila****\$60.00****Jaleon****\$25.00**

Crispy pieces of fish and finely selected mixed seafood with an unmatched taste. Accompanied with golden yucas, yellow pepper aioli, chalaquita and tartar sauce from the Tahuantinsuyu.

**Pescado Sudado de Eli****\$33.00**

Fresh CATCH OF THE DAY filet slowly cooked in a secret seafood reduction with colorful tomatoes, tender onions, a touch of yellow pepper and cilantro.

**GRILL** 8**Churrasco Grill****\$48.00**

12 oz PRIME Churrasco with a choice of two regular sides

**Chicken Grill****\$25.00**

**Rib Eye Grill** **\$44.00**

Rib eye steak cooked to your preferred temperature. Choose between a 12oz Rib Eye or Rib Eye Prime.

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**Salmon Grill** **\$42.00**

Tender salmon grilled to your preferred temperature: Rare, Medium Rare, Medium, Medium Well, or Well Done.

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**Shrimp Grill** **\$34.00**

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**Whole Lobster Grill** **\$75.00**

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**Catch Grill** **\$36.00**

Grilled Mahi Mahi with a choice of two regular sides

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**Branzino Grill** **\$50.00**

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## **KIDS** 5

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**Kids Steak** **\$13.00**

Sautéed lomo steak with a side of white rice and fries

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**Kids Pasta** **\$10.00**

Linguine pasta with a choice of sauce

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**Kids Shrimps** **\$15.00**

Fried shrimp with a side of white rice and fries

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**Kids Chicken Fingers** **\$12.00**

Fried chicken with a side of white rice and fries

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**Kids Fish Fingers** **\$12.00**

Fried fish with a side of white rice and fries

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## **BOTTLE WATER** 2

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**Sparkling Evian** **\$6.95**

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**Evian** **\$6.95**

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## **SODAS** 8

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**Inca Kola** **\$4.50**

A refreshing soda with a sweet, fruity flavor and a distinctive yellow color.

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**Inca Diet** **\$4.50**

Golden kola-flavored diet soda with a refreshing, naturally flavored taste.

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**Starry** **\$4.50**

Lemon-lime flavored soda with a refreshing citrus taste.

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**Coconut Water** **\$5.00**

Refreshingly pure coconut water, perfectly hydrating and energizing.

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**Q Tonic Water** **\$4.50**

Premium tonic water with a crisp, clean taste and a hint of bitterness.

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**Seventeen Grapefruit Soda** **\$5.95**

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**Pepsi** **\$4.50**

A classic carbonated beverage with a bold, refreshing cola flavor.

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**Diet Pepsi** **\$4.50**

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## JUICES 5

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**Lemonade Glass** **\$5.95**

Freshly squeezed lemon juice blended with water and a hint of sweetness.

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**Arnold Palmer** **\$5.95**

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**Ice Tea Refill**

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**Chicha Morada Glass** **\$5.50**

A traditional Peruvian purple corn juice with hints of pineapple, cinnamon, and cloves.

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**Jugo Maracuya Glass** **\$5.50**

Passion fruit juice with a vibrant yellow hue, offering a refreshing and tangy flavor.

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## CARBS 14

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**Side Fried Yuca** **\$4.95**

Side of fried yucca strips

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**Side Fried Tostones** **\$5.95**

Side of fried churchy sweet plantains

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**Side Mixed Chips** **\$3.50**

Side of mixed ships. Plantain chips, yucca chips and fired cancha corn

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**Side Canchita** **\$2.95**

Side of fried Peruvian corn

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**Side Choclo** **\$4.95**

Side of boiled Peruvian corn

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**Side French Fries** **\$3.50**

Side of French Fries

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**Side Steamed Yuca** **\$4.95**

Side of steamed yuca

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**Side Golden Potatoes** **\$2.95**

Side of fried sliced potatoes

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<b>Side Mashed Potatoes</b>	<b>\$6.00</b>
Side of mashed potatoes	
<b>Side Pasta</b>	<b>\$9.95</b>
Side of linguine pasta	
<b>Side Pastel de Choclo</b>	<b>\$10.00</b>
Side of sweet corn cake	
<b>Side Steamed Potatoes</b>	<b>\$2.95</b>
Side of sliced steamed potatoes	
<b>Side Canary Beans</b>	<b>\$3.95</b>
Side of beans	
<b>Side Camote Puree</b>	<b>\$3.50</b>
Side of sweet potato purée	

## PROTEINS 6

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<b>Side Fried Calamari</b>	<b>\$9.00</b>
Side of fried Calamari	
<b>Side Eggs</b>	<b>\$2.95</b>
Side of two eggs	
<b>Side Steak</b>	<b>\$15.00</b>
Side of sautéed Lomo steak	
<b>Side Whole Lobster</b>	<b>\$74.95</b>
<b>Side Chicken</b>	<b>\$13.00</b>
Side of sautéed Chicken	
<b>Side Caviar</b>	<b>\$127.00</b>

## SAUCES 2

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<b>Side Yellow Pepper Aioli</b>	<b>\$1.50</b>
Yellow pepper sauce, mayo, salt, lime juice	
<b>Side Ocopa</b>	<b>\$1.50</b>
Sauce of Yellow peppers, garlic, mayo, evaporated milk and Huacatay	

## VEGETABLES 11

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<b>Side Maduros</b>	<b>\$3.95</b>
Fried sweet plantain	
<b>Side Salad</b>	<b>\$4.95</b>
Side salad with butter lettuce, cucumber, pickled cabbage and red onion with a vinaigrette dressing	

<b>Side Steamed Vegetables</b>	<b>\$4.95</b>
Side of steam carrots, broccoli, asparagus and zucchini with cilantro oil	
<b>Side Criolla</b>	<b>\$2.95</b>
Red onion salad with lime juice and cilantro	
<b>Side Brocolini</b>	<b>\$8.00</b>
<b>Side Chalaquita</b>	<b>\$2.95</b>
<b>Side Chalaquita Avocado</b>	<b>\$8.50</b>
<b>Side Onion</b>	<b>\$2.95</b>
Thinly sliced red onions, perfect for adding a crisp and tangy touch to your meal.	
<b>Side Sauteed Vegetables</b>	<b>\$9.95</b>
Side of sautéed carrots, asparagus, broccoli, and zucchini with cilantro oil	
<b>Side Avocado</b>	<b>\$4.95</b>
<b>Side Asparagus</b>	<b>\$4.95</b>
Side of Grilled Asparagus	

## DESSERTS 4

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<b>Torta de Chocolate</b>	<b>\$14.00</b>
Moist chocolate cake filled with dulce de leche and topped with rich chocolate fudge.	
<b>Souffle de Fresa y Durazno</b>	<b>\$14.00</b>
Three layers of soft vanilla cake filled with dulce de leche, strawberries, apricots, and whipped cream, topped with more dulce de leche and toasted almonds.	
<b>Pie de Limón al Estilo Peruano</b>	<b>\$14.00</b>
Oven-baked lemon custard on a graham cracker crust, topped with torched meringue.	
<b>Tocino de Coco</b>	<b>\$13.00</b>
Creamy coconut crème caramel with shredded coconut, topped with homemade caramel.	

## BOOKS 2

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<b>Juan Chipoco Paperback Book</b>	<b>\$30.00</b>
La Marca Detras de la Marca is Juan Chipoco's biography Paperback book. All proceeds go to Juan Chipoco's Foundation! Supporting kids' health and education, locally and abroad.	
<b>Juan Chipoco Hardcover Book</b>	<b>\$75.00</b>
La Marca Detras de la Marca is Juan Chipoco's biography Hardcover book. All proceeds go to Juan Chipoco's Foundation! Supporting kids' health and education, locally and abroad.	