

Chios Peruvian Grill

7755 Sepulveda Blvd 91405-1028 · +18188495071 · Updated: Jan 14, 2026

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ENTRADAS (APPETIZERS) 8

Causa	\$12.99
Marinera, pollo, camaron, lomo. Pressed peruvian yellow potatoes mix with aji amarillo, avocado and your choice of meat	
Papa a la Huancaína	\$8.50
Halved potatoes served on lettuce and topped with our delicious mild cheese sauce	
Platano Frito	\$5.99
Fried plantains	
Tamal de Pollo	\$7.99
Peruvian chicken tamale served with onion relish (salsa criolla)	
Yuca Frita a la Huancaína	\$6.99
Fried yuca served with our delicious mild cheese sauce	
Choros a la Calaca	\$8.99
Steamed mussels topped with onion, tomato and corn relish slightly spicy	
Calamar Frito	\$10.99
Rings of crispy fried squid served with fried yucca and our delicious homemade tartar sauces	
Salchipapas	\$7.99
Sliced Hot dogs on top of french fries served with sauces of the side	

ENSALADAS (SALADS) 2

Ensalada Especial de la Casa (House Special Salad)	\$10.99
Lettuce, tomatoes, radishes, red cabbage, carrots, avocado, rotisserie chicken (breast) and ranch house dressing	
Ensalada de Quinoa - Quinoa Salad	AVAILABLE OPTIONS
Quinoa, peruvian corn, carrots, peas, red bell peppers, avocado, radishes, cilantro and lemon vinaigrette	
	\$13.50
	Add Chicken: \$1.99

SOPAS (SOUPS) 5

Parihuela	\$15.99
Delicious assorted seafood soup cooked in a fish broth, the flavors of the sea in a bowl	
Chupe de Camarones	\$14.99
Hearty and sustaining shrimp chowder	

Sopa a la Minuta (Carne O Pollo)	\$10.99
Beef or chicken soup prepared with a touch of milk, cooked with onions and tomatoes served over thin egg noodles	
Aguadito de Pollo	\$10.99
Traditional peruvian chicken soup cooked in a cilantro broth with green peas, rice and bell peppers	
Aguadito de Pescado y Mariscos	\$15.99
Traditional peruvian fish and seafood soup	

VEGETARIANO (VEGETARIAN) 3

Saltado Vegetariano	\$13.50
Quinoa, peruvian corn, bell peppers, carrots, red cabbage, onions and tomatoes sauteed and seasoned in our fire woks. Served with French fries and steamed rice	
Chaufa Vegetariano	\$13.50
Peruvian corn, bell peppers, carrots, red cabbage with egg and green onions, Sauteed and seasoned in our fireworks. (Vegetarian fried rice)	
Tallarín Verde con Vegetales	\$13.99
Mixture of veggies sauteed and served with fettuccine and our homemade pesto sauce	

POLLO A LA BRASA (ROTISSERIE CHICKEN) 3

1/4 De Pollo con Dos Combinaciones	\$7.99
1/4 chicken with two side orders	
1/2 Pollo con Dos Combinaciones	\$12.50
1/2 chicken with two side orders	
1 Pollo Entero con Dos Combinaciones	\$24.99
Whole chicken with two side orders	

POLLO (CHICKEN) 6

Pollo Saltado	AVAILABLE OPTIONS
Chicken, onions and tomatoes and french fries. Sauteed and seasoned in our fire woks. Served with steamed rice	
	\$12.99
	Add White Meat:
	\$1.50
Tallarín de Pollo	\$12.50
Chicken, onions and tomatoes. Sauteed and seasoned in our fire woks. Served with fettuccine	
Chaufa de Pollo	\$12.99
Chicken mixed with eggs, green onions, and fried rice sauteed and seasoned in our fire woks	
Aji de Gallina	\$13.50
Shredded chicken in a creamy cheese sauce served on halved potatoes accompanied with steamed rice and topped with hard boiled egg wedge	

Milanesa de Pollo	\$12.99
Panko breaded chicken breast served with two side orders of your choice	
Tallarín Verde con Milanesa	\$13.99
Panko breaded chicken breast served with fettuccine and our homemade pesto sauce	

CARNES (BEEF) 14

Lomo Saltado	\$13.99
Tender beef strips, onions and tomatoes, sauteed and seasoned in our fire woks. served with french fries and steamed rice	
Mar y Tierra	\$15.99
Tender beef strips, shrimp onions and tomatoes, sauteed and seasoned in our fire woks. Served with french fries and steamed rice	
Churrasco Encebollado	\$16.99
Grilled rib eye steak cooked to perfection in our wood fire oven and topped with juicy lomo style onions and tomatoes, served with steamed rice and french fries	
Chaufa de Carne	\$13.50
Tender beef strips cooked mixed with egg, green onions and fried rice, sauteed and seasoned in our fire woks	
Chaufa con Chanco Asado	\$13.99
BBQ pork mixed with egg, green onions, sauteed and seasoned in our fire woks. (BBQ pork fried rice.)	
Chaufa Especial	\$14.99
Chicken, shrimp and BBQ pork cooked in a hot wok mixed with egg, green onions and Chinese spices, just like fried rice	
Tallarín de Carne	\$13.50
Tender beef strips, onions, tomatoes, sauteed and seasoned in our fire woks. Served with fettuccine	
Tacu Tacu con Lomito	\$15.99
A delicious mix of beans and rice with olive oil slowly cooked until a crunchy crust is created served with tender juicy beef	
Tallarín Verde con Bistec a la Parrilla	\$15.99
Fettuccine with homemade pesto served with grilled steak	
Fettuccine a la Huancaína con Lomo al Pisco	\$14.99
Fettuccine in a mild creamy cheese sauce topped with tender pieces of beef flambe with pisco	
Seco de Cordero	\$15.99
Delicious and tender lamb shank stew cooked in cilantro base sauce served with beans, rice	
Bistec a Lo Pobre	\$16.99
Delicious grilled rib eye steak served with french fries, fried egg, fried plantain and steamed rice	
Tacu Tacu a Lo Pobre	\$17.99
A delicious mix of beans and rice with olive oil slowly cooked until a crunchy crust is created. Served fried egg, fried plantains and grilled steak	
Lomo Mixto	\$19.99
Tender beef, chicken, shrimp onions and tomatoes, sauteed and seasoned in our fire woks. Served with french fries and steamed rice	

PARRILLA (FROM THE GRILL) 5

Anticuchos	\$13.50
Beef hearts skewers marinated in panca sauce and peruvian spices served with peruvian corn and grilled potatoes	
Parrilla Chio's	\$35.99
Rib eye, top sirloin, 1/2 pollo a la brasa, 3 anticuchos, servido con dos combinaciones y salsa (para dos personas). Sirloin steak, rib eye, 1/2 rotisserie chicken, 2 anticuchos, served with two side orders and salsas (great for two people)	
Milanesa de Pollo a la Parrilla	\$12.99
Grilled chicken breast (wood fire oven), served with two side orders	
Bistec a la Parrilla	\$15.99
Delicious grilled top sirloin steak grilled in our wood fire oven and served with two side orders	
Churrasco a la Parrilla	\$16.99
Grilled rib eye steak cooked to perfection in our wood fire oven and served with two side orders	
PESCADOS Y MARISCOS (SEAFOOD) 12	
Pulpo a la Parrilla	\$26.99
Grilled octopus served on top of golden potatoes and assorted seafood, served with three delicious sauces: rocoto, chimichurri and olive — a must try!	
Saltado de Pescado	\$13.50
Pieces of white fish, onions and tomatoes, sauteed and seasoned in our fire works served with french fries and steamed rice	
Arroz con Mariscos	\$14.99
Rice risotto style mixed with assorted seafood, bell peppers, carrot, peas and cilantro	
Chaufa de Mariscos	\$14.99
Assorted seafood mixed with egg, green onions, fried rice, sauteed and seasoned in our fire works	
Saltado de Mariscos	\$14.99
Assorted seafood, onions, tomatoes sauteed in a works. Served with french fries and steamed rice	
Saltado de Camarones	\$15.99
Shrimp, onions, tomatoes sauteed and seasoned in our fireworks served with french fries and steamed rice	
Tacu Tacu con Mariscos	\$15.99
A delicious mix of beans and rice with olive oil slowly cooked	
Jalea de Pescado y Mariscos	\$23.50
Steamed filet of fish topped with assorted fried seafood in wine tomato sauce served with fried with yuca and steamed rice	
Sudado Chalaco	\$14.99
Steamed fish	
Pescado a la Macho	\$14.99
Assorted seafood in a wine tomato sauce topped with fried panko fillet of fish served with fried yuca and steamed rice	
Pescado Frito	\$12.99
Fried panko coated filet of fish served with two sides	

Tallarín Saltado de Mariscos	\$14.99
Assorted seafood, onions and tomatoes, sautéed and seasoned in our fire works served with fettuccine	

CEVICHES 7

La Copa	\$17.50
Chef Dante's creation. Four layers of fish and seafood ceviche style served in a large goblet. Every single bite is mouth-watering	
Leche de Tigre Especial	\$13.99
Our version of Peruvian style ceviche and assorted seafood in a chop glass	
Cevi Chio's	\$15.50
Catch of the day marinated in lime juice and peruvian chiles topped with fry calamari and served with yams peruvian corn and onions	
Leche de Tigre Clasica	\$12.99
Our version of peruvian style ceviche in a chop glass with ceviche juice peruvian corn and delicious condiments	
Ceviche de Pescado	\$14.50
Catch of the day marinated in lime juice and peruvian chiles served with yams peruvian corn and onions	
Ceviche Mixto	\$15.50
Catch of the day and assorted seafood marinated in lime juice and peruvian chiles served with yams peruvian corn and onions	
Tiradito Dos Tiempos	\$13.99
Sashimi style fish cooked in leche de tigre and topped with two sauces: aji amarillo sauce and rocoto sauce served with corn and cancha	

PIQUEOS (PARA COMPARTIR / TO SHARE) 3

Piqueo Marino	\$30.99
Choros a la chalaca, ceviche, chicharrón de pescado, jalea de mariscos, leche de tigre, camote, choclo, yuca y cancha. A combination of our best sellers	
Piqueo Criollo	\$29.99
Aji de gallina, seco de cordero, papa ala huancaína, frijoles y arroz. A sampler dish to share with the best of Peruvian food	
Fettuccine Dos Sabores	\$16.99
Dos de nuestras mejores pastas en un plato, pesto y huancaína servido con deliciosas piezas de carne al pisco y queso parmesano. Two of our best pastas in one dish pesto and huancaína fettuccine topped with tender pieces of steak and parmesan cheese	

COMBINACIONES (SIDE ORDERS) 5

Papas Fritas	AVAILABLE OPTIONS
Fresh homemade french fries	Small: \$3.50
	Large: \$5.50
Arroz	AVAILABLE OPTIONS
Our delicious and flavorful steamed rice	Small: \$3.50
	Large: \$5.50

Ensalada	AVAILABLE OPTIONS
House salad	Small: \$3.50
	Large: \$5.50
Frijoles	AVAILABLE OPTIONS
Peruvian beans	Small: \$3.50
	Large: \$5.50
Plantano Frito	AVAILABLE OPTIONS
Fried plantains	Small: \$3.50
	Large: \$5.50

POSTRES (DESSERTS) 5

Alfajores	\$3.00
Cookies with dulce de leche	
Helado de Lucuma	\$4.99
Traditional peruvian fruit ice cream	
Leche Asada	\$3.99
Custard style	
Crema Volteada	\$3.99
Baked custard with caramel	
Chocolate Cake	\$3.50
Condensed milk and port wine dessert	

BEBIDAS (BEVERAGES) 15

Chicha Morada	AVAILABLE OPTIONS
Purple corn drink	Glass: \$2.99
	Pitcher: \$8.99
Maracuya	AVAILABLE OPTIONS
Passion fruit	Glass: \$2.99
	Pitcher: \$8.99
Inca Cola 2 Liter	\$7.99
Peruvian soda	
Tea	\$1.99
Coffee	\$1.99
Ice Tea	\$1.99
Bottled Water	\$1.00
Coca Cola	\$1.99

Diet Coke	\$1.99
Kola Inglesa Bottle	\$2.49
Perrier Mineral Water	\$2.00
Dr. Pepper	\$1.99
Lemonade	\$1.99
Fruit Punch	\$1.99
Fanta (Orange)	\$1.99