



PERUANISIMOS 8

Anticuchos \$10.00

Grilled beef heart

Choritos a la Chalaca \$12.00

Steamed mussels, callao salad, onion, tomato

Papa a la Huancaína \$8.00

Boiled potatoes, Andean cream-milk, cheese, yellow pepper

Calamares Fritos \$10.00

Fried calamari, homemade salsa golf

Yuca Frita Con Salsa a la Huancaína \$8.00

Fried cassava, Andean cream-milk, cheese, yellow pepper

LECHE DE TIGRE \$12.00

Creamy lime juice, fish with diced red onions, fresh cilantro

TIRADITO CLASICO \$12.00

Thinly cut fresh fish slices bathed in lime and Rocoto pepper cream

CHOCLO CON QUESO \$10.00

Peruvian boiled corn, fresh cheese

CEBICHES 6

Cebiche Clasico \$16.00

Marinated fish in fresh lime juice, red onions, cilantro, celery, sweet potato, corn

Cebiche Vista Peru \$32.00

Marinated lobster, fish fillet and octopus in fresh lime juice, red onions, cilantro, celery, sweet potato, corn

Cebiche Mixto \$20.00

Marinated fish, shrimp and calamari in fresh lime juice, red onions, cilantro, celery, sweet potato, corn

Cebiche de Camarones \$20.00

Marinated shrimp in fresh lime juice, red onions, cilantro, celery, sweet potato, corn

Cebiche de Pulpo \$22.00

Marinated octopus in fresh lime juice, red onions, cilantro, celery, sweet potato, corn

CEVICHE DE CHAMPINONES	\$15.00
Marinated mushrooms in fresh lime juice, red onions, cilantro, celery, sweet potato, corn	

CAUSAS 4

CAUSA CON PULPA DE CANGREJO	\$12.00
Crabmeat	
CAUSA CON HONGOS	\$10.00
Layers of thin-cut mushrooms	
CAUSA ACEVICHADA	\$14.00
Ceviche	
CAUSA LIMENA	\$12.00
Chicken	

SOPAS 3

Parihuela	\$32.00
Lobster and mixed seafood soup, pisco	
Chupe de Camarones	\$16.00
Cream soup, shrimp, rice, milk, vegetables	
Sopa a la Minuta	\$12.00
Beef soup, milk, eggs	

TRADITIONAL DISHES / PLATOS TRADICIONALES 19

Pollo a la Braza - Whole Chicken	\$30.00
Served with french fries and salad	
Half Chicken	\$15.00
Served with french fries and salad	
Quarter Chicken	\$10.00
Served with french fries and salad	
Lomo Saltado	\$20.00
Soft pieces of steak, tomato, onions mixed with french fries, served with rice	
Jalea mixta	\$20.00
Crisp fish fillet, mixed seafood, cassava, topped with salsa criolla	
Arroz Con Marisco	\$20.00
Peruvian paella, rice and seafood	
Picante de Mariscos	\$18.00
Mixed seafood, spicy cream sauce, rice	

Seco Norteño	\$18.00
Tender pieces of meat slowly cooked with onions, cilantro, Peruvian peppers, Canarian beans, white rice	
RISOTTO CON LOMO SALTADO	\$20.00
Peruvian style risotto with lomo saltado	
COMBINACION CLASICO	\$27.00
Two of your favorite dishes in one! Arroz con mariscos and ceviche clasico.	
AJÍ DE GALLINA	\$18.00
Delicious pieces of shredded chicken breast covered in Peruvian yellow pepper cream (spicy; has pecans)	
ESCABECHE DE PESCADO	\$18.00
Fried fish fillet topped with onions, seasoned with vinegar and Peruvian peppers	
PESCADO A LA CHORRILLANA	\$20.00
Fried fish fillet, onion, tomato, yellow Peruvian peppers	
PESCADO A LO MACHO	\$22.00
Fried fish fillet, spicy cream seafood sauce, served with rice	
TALLARINES VERDE CON BISTECK O POLLO	\$20.00
Spaghetti, pesto, fried eggs and your choice of grilled steak or chicken breast	
TALLARINES SALTADO DE CAMARONES	\$20.00
Sautéed shrimp, spaghetti, ginger, onion, tomato, scallion	
TALLARINES SALTADO DE CARNE O POLLO	\$18.00
Sautéed beef or chicken, spaghetti, ginger, onion, tomato, scallion	
TACU TACU CON LOMITO SALTADO	\$22.00
Refried beans and rice. Served with soft pieces of steak, tomato, and onions mixed with french fries.	
SUDADO DE PARGO	\$24.00
Marinated whole red snapper, seafood broth, tomato, onion	

RICE DISHES / ARROZ 5

Arroz Chaufa de Pescado	\$18.00
Peruvian Cantonese style rice and fish cooked in a wok	
Arroz Chaufa de Quinoa	\$15.00
Peruvian Cantonese style quinoa with mixed vegetables and egg	
Arroz Chaufa de Camarones	\$18.00
Peruvian Cantonese style rice and fresh fish cooked in a wok	
CHAUFA DE QUINOA CON CAMARONES O POLLO	\$18.00
Peruvian Cantonese style quinoa with choice of mixed shrimp or chicken cooked in a wok	
Arroz Chaufa de lomo a lo pobre	\$25.00
Peruvian Cantonese style rice. Served with soft pieces of steak, tomato, onions cooked in a wok. Topped with a fried egg.	

CHEF'S SPECIALTIES / ESPECIAL DEL CHEF 12

Paella Marinera	\$35.00
Seafood, lobster mixed with rice	
PARRILLADA DE MARISCOS	\$32.00
Lobster, clams, mussels, grilled shrimp in garlic sauce and fish fillet	
PARGO A LA PLANCHA	\$25.00
Broiled red snapper	
CAMARONES A LA PLANCHA	\$18.00
Grilled shrimp	
RIB-EYE STEAK CON CAMARONES	\$32.00
Rib-eye steak with shrimp	
PULPO SALTADO	\$20.00
Seasoned octopus, tomato, onions mixed with french fries, served with rice	
MARISCADA	\$32.00
Broiled seafood and lobster in a red sauce	
SOPA DE MARISCOS	\$27.00
Seafood soup, lobster	
PULPO A LA PARRILLA	\$27.00
Grilled octopus	
Camarones a Ajillo	\$18.00
Shrimp, garlic sauce	
SALMON	\$22.00
Broiled salmon, garlic sauce	
FILETE A LA PLANCHA	\$20.00
Grilled fresh fish filet	

SIDES 10

Frijoles	\$4.00
Beans	
Arroz	\$4.00
White rice	
Arroz Amarillo	\$4.00
Yellow rice	
Tostones	\$4.00
Fried plantain	

Maduros	\$4.00
Sweet plantain	
Ensalada	\$4.00
Salad	
Papas Hervidas	\$4.00
Boiled potatoes	
Papas Fritas	\$4.00
French fries	
Vegetables	\$4.00
Boiled vegetables	
QUINOA	\$4.00
White quinoa	

DESSERTS / POSTRES 4

Helados	\$7.00
Premium ice cream	
Mazamorra Morada	\$7.00
Purple corn pudding	
Arroz Con Leche	\$7.00
Rice pudding	
Flan	\$7.00

BAR MENU 7

Pisco Punch	\$14.00
Pineapple-infused Caravedo, pineapple, citrus, maca	
Serranos Sour^	\$14.00
Quebranta, lime, Blue Curacao, egg white	
Cosmopolitaán en Pasión	\$14.00
Passionfruit-infused Caravedo, Curacao, lime, cranberry	
Gracias Gastón	\$14.00
Mosto Verde, Lillet, Crème de Cacao, lemon	
Caffe Negroni	\$14.00
Coffee-infused Caravedo, Campari, Carpano Antica	
Incan Highball	\$10.00
Acholado, Inca Kola	

Blue Peru	\$12.00
Coconut-infused Caravedo, Blue Curacao, pineapple, lime	

RESTAURANT MENU 5

Pisco Sour^	\$12.00
Quebranta, lime, sugar, egg white	
Chicha Sour^	\$13.00
Quebranta, Maiz Morado, lime, sugar, egg white	
Capitán	\$15.00
Mosto Verde, Sweet Vermouth, Bitters	
Chilcano	\$11.00
Quebranta, house-made ginger ale, Bitters, lime	
Piscola	\$12.00
Mosto Verde, mexican coke	

HAPPY HOUR MENU 4

Choose Your Own Pisco Sour^	\$10.00
House-infused Quebranta, lime, sugar, egg white	
Peruvian Beers	\$5.00
Cristal or Cusqueña	
Citywide	\$7.00
Bottle of Cusqueña, shot of Quebranta	
Incan Highball	\$6.00
Acholado, Inca Kola	

BY THE GLASS 9

Lamarca, Prosecco	\$10.00
Bubbles - Italy	
Campo Viejo, Cava Brut	\$12.00
Bubbles - Spain	
Santa Julia, Pinot Grigio	\$10.00
White - Argentina	
Alamos, Torrentes	\$11.00
White - Argentina	
Aveleda, Vinho Verde	\$12.00
White - Portugal	

Artesana, Tannat Rose	\$12.00
Rose - Uruguay	
Campo Viejo, Tempernillo Rioja	\$10.00
Red - Spain	
Ruta 22, Malbec	\$11.00
Red - Argentina	
Los Vascos, Cabernet Sauvignon	\$12.00
Red - Chile	

BY THE BOTTLE 5

Moet Chandon, Champagne	\$200.00
Bubbles - France	
Martin Codax, Albarino	\$64.00
White - Spain	
Xarmant, Txakoli	\$72.00
White - Spain	
Vinha Grande, Vinho Rose	\$68.00
Rose - Portugal	
Campo Viejo, Rioja Reserva	\$60.00
Red - Spain	