

Pucquio

5337 College Ave 94618-1416 · +15106587378 · Updated: Jan 14, 2026

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UNO 1

Ostra Rose Water Mignonette, Serrano, Lime

DOS 1

Concha Seared Scallop, Confit Pork Belly, Celeriac, Algarrobina

TRES 1

Langosta Mango, Rocoto, Watercress, Lentil

CUATRO 1

Pato Cannelloni, Chocolate, Gold

CINCO 1

Semolina Chancaca, Citrus

CEBICHES 5

Cebiche de Pescado \$22.00

Daily fish, Ají limo, onion, lime, maldon

Cebiche Mixto \$22.00

Calamari, spot prawn, daily fish, rocoto, Smoked sea salt

Tiradito Clasico \$22.00

Daily fish, ají amarillo emulsion celery, garlic

Cebiche de Trucha \$22.00

Mcfarland spring trout, rocoto, fennel, yucca, caviar

Mosaico Cebichero \$22.00

Daily mixed fish, ginger, celery, leche de tigre

APPETIZERS 5

Chicharron \$22.00

Confit of pork belly, purple corn, "shaved" yam, chicha jus

Pulpo a La Parrilla	\$22.00
Marinated, grilled octopus, yuca, huacatay, peruvian corn	
Causa Negra	\$22.00
Grilled squid, botija olive, rocoto, citrus	
Ensalada de Quinoa	\$22.00
Quinoa, beets, avocado, fennel, orange	
Ensalada del Huerto	\$22.00
Fresh greens & fruits follow carlos' inspiration	

ENTREES 7

Lomo Saltado	AVAILABLE OPTIONS
Traditional beef stir- fry, onions, tomatoes, soy demi-glaze, rice, french fries	
	\$32.00
	Add a Sunny Side Up Egg:
	\$3.00
Aji de Gallina	\$30.00
Pulled chicken Porridge, aji amarillo, olive & walnuts, white rice & boiled eggs	
Tacu-Tacu de Mariscos	\$32.00
Stewed beans and rice, seafood "beurre vert" criolla & huacatay	
Chupe de Camarones	\$32.00
Shrimp bisque (or perhaps a chowder), poached farm egg, potato, white rice	
Adobo de Chanco	\$30.00
Braised pork shoulder, crispy lardon, beans, crispy yams & "sarza" criolla	
Plato de Fondo Vegetariano	\$32.00
Carlos' choice and inspiration of vegetables from the farmers market	
Arroz con Mariscos	\$32.00
Our take on the classic Peruvian style Paella: gulf prawn, squid and daily fish with parmigiano, squid ink and Peruvian corn	

ON THE SIDE 6

Yuca Frita	\$8.00
with huacatay emulsion	
Ripe Plantains	\$8.00
with panca honey and szechuan pepper sauce	
Tacu - Tacu	\$8.00
(rice and beans) With pickled onions	
Papitas a La Huancaína	\$8.00
Melange of heirloom potatoes topped creamy huancaína sauce	

Salchipapas	\$8.00
Traditional fries and sausages with garlic and herbs	
Jasmine Garlic Rice	\$8.00