

APERITIVOS | APPETIZERS

Papa a la Huancaína Sliced potatoes covered with a cheese based cream	\$12
Yuca a la Huancaína Fried cassava covered with a cheese based cream	\$13
Choclo con Queso Peruvian corn with Peruvian cheese	\$11
Papa Rellena Deep-fried mashed potatoes stuffed with seasoned ground beef	\$10
Tamal de Pollo o Cerdo Chicken or Pork Tamale	\$8
Salchipapa French Fries topped with fried sliced hot-dogs	\$12
Salchiyuca Fried Cassava topped with sliced hot-dogs	\$13
Salchipollo French Fries topped with chunks of fried chicken	\$14
Chicken Wings	\$12
Chicken Nuggets	\$10
Chicken Tenders	\$12
Mozzarella Sticks	\$9
Causa Rellena de Pollo Atun Two layers of mashed potatoes with chicken salad or tuna salad in between	\$10 \$12
Causa Rellena Acevichada Two layers of mashed potatoes with crab pulp in between, topped with fresh Ceviche	\$16
Choros a la Chalaca (6 o 12) Steamed Mussels topped with chopped onions, tomatoes and corn	\$12 \$24
Anticuchos Thin beef heart fillets marinated in spices, oil, and vinegar	\$15

SOPAS | SOUPS

Chupe de Pescado Fish Chowder	\$22
Chupe de Camarones Shrimp Chowder	\$22
Parihuela Spicy Seafood Soup	\$22
Parihuela de Chita Spicy Grunt Fish Soup	\$26
Sopa a la minuta de Pollo o carne Chicken or Beef Soup	\$13
Consome de Pollo o Carne Chicken or Beef Broth	\$12
Chilcano Broth made with Fish Head	\$18
Chupe de Mariscos Seafood Chowder	\$22

LOMO SALTADO | SAUTÉED

Lomo Saltado de Filet Mignon Filet Mignon Sauteed	\$28
Lomo Saltado de Entraña Skirt Steak Sauteed	\$25
Lomo Saltado de Carne Beef Sauteed	\$21
Lomo Saltado de Pollo Chicken Sauteed	\$20
Lomo Saltado Mixto Chicken and Beef Sauteed	\$21
Lomo Saltado de Mariscos Seafood Sauteed	\$25
Lomo Saltado de Pescado Fish Sauteed	\$20
Lomo Saltado de Camarones Shrimp Sauteed	\$25
Lomo Saltado Especial (Pollo, Carne y Camarones) Chicken, Beef and Shrimp	\$24

CARNES | MEATS

Entraña Skirt Steak	\$28
T Bone	\$28
Chuleta Pork Chop	\$19

Bistec Steak	\$20
Bistec Encebollado Steak topped with Onions	\$20
Bistec a lo Pobre Steak topped with a fried egg and fried plantains	\$22
Costilla de Res Beef Ribs	\$26
Parrillada Personal (Feeds one) Anticucho, Chuleta, Carne Parrilla, Chorizo, Choncholi, Choclo, Ensalada y papa. Beef Heart Skewer, Pork chop, Grilled Beef, Chorizo, Grilled Tripe, Peruvian Corn, Salad and Potato.	\$30
Parrillada Familiar (Feeds Four +) Anticucho, Chuleta, Carne Parrilla, Chorizo, Choncholi, Choclo, Ensalada y papa. Beef Heart Skewer, Pork chop, Grilled Beef, Chorizo, 1/4 Chicken, Grilled Tripe, Peruvian Corn, Salad and Potato.	\$45

TALLARIN SALTADO | SPAGHETTI SAUTÉED

Tallarín de Entraña Skirt steak	\$25
Tallarín de Filet Mignon Filet Mignon	\$28
Tallarín de Carne Spaghetti Beef Sauteed	\$21
Tallarín de Pollo Chicken	\$21
Tallarín Mixto Chicken and Beef	\$21
Tallarín de Mariscos Seafood	\$25
Tallarín de Pescado Fish	\$20
Tallarín a la Huancaína con Milanés de Carne o Pollo Spaghetts covered in a cheese based cream. Choose between: Breaded Chicken Breast or Breaded Steak	\$22

TALLARIN VERDE | PERUVIAN GREEN SPAGHETTI

Tallarín Verde con Pechuga a la Plancha Peruvian Green Spaghetti with Grilled Chicken Breast	\$22
Tallarín Verde con Bistec Peruvian Green Spaghetti with Steak	\$22
Tallarín Verde con Milanés de Pollo o Carne Peruvian Green Spaghetti with Breaded Chicken Breast or Breaded Steak	\$22

COMIDA MARINA | SEAFOOD

Ceviche de Pescado Fish Ceviche	\$20
Ceviche Mixto Fish and Seafood Mix Ceviche	\$22
Ceviche de Mariscos Seafood Mix Ceviche	\$25
Leche de Tigre Seafood and Fish cocktail	\$12
Clasico con Jalea o Calamar Fish Ceviche with a side of fried calamari or fried seafood mix	\$26
Jalea Personal (Feeds one) Mezcla de Mariscos y pescado empanizado y frito Mixture of deep-fried Breaded Seafood and Fish	\$27
Jalea Familiar (Feeds four +) Mezcla de Mariscos y pescado empanizado y frito Mixture of deep-fried Breaded Seafood and Fish	\$50
Calamar Frito Fried Calamari	\$24
Pargo Frito Fried Red Snapper	\$28
Camarones Empanizados Breaded Shrimp	\$25
Chicharron de Pescado Chunks of Breaded Fish	\$20
Pulpo a la Parrilla Grilled Octopus	\$25
Camarones a la Plancha Grilled Shrimp	\$25
Arroz con Mariscos Peruvian Paella (Mixture of seafood)	\$25
Arroz con Camarones Peruvian Paella (Shrimp Only)	\$25
Picante de Mariscos Spicy Seafood and Veggie Stew	\$25
Picante Marino Spicy Seafood Stew	\$25
Camarones al Ajillo Shrimp Stew in a yellow sauce	\$25
Pescado a lo Macho Fried Fish Fillet topped with a cream base seafood sauce	\$25
Mar y Tierra Surf and Turf	\$35
Entrana en Salsa de Mariscos Skirt steak topped with a cream base seafood sauce	\$30
Tacu Tacu de Mariscos Pan-fried mix of Rice and Beans topped with Seafood and a creamy sauce	\$28
Tacu Tacu de Milanesa Pan-fried mix of Rice and Beans topped with breaded Chicken Breast	\$22
Corvina Frita Fried Corvina Fish	\$30

MARISCOS SUDADOS | STEAMED SEAFOOD

Sudado de Mariscos Steamed Mix of Seafood	\$26
Sudado de Pargo Steamed Snapper	\$28
Pescado a la Chorrillana Fred Fish Fillet topped with onions, red peppers, and tomatoes	\$22
Escabeche de Pescado Fish Marinade in Vinegar topped with onions	\$22

CHAUFAS | PERUVIAN FRIED RICE

Chaufa de Filet Mignon Filet Mignon Fried Rice	\$28
Chaufa de Entraña Skirt Steak Fried Rice	\$25
Chaufa Especial Chicken, Beef and Shrimp Fried Rice	\$24
Chaufa Mixto Chicken and Beef Fried Rice	\$21
Chaufa de Mariscos Seafood Fried Rice	\$25
Chaufa de Vegetales Vegetables Fried Rice	\$15
Chaufa de Carne o Pollo Chicken or Beef Chaufa	\$21

ACOMPAÑANTES | SIDE ORDERS

Tostones Tostones	\$5
Papas Fritas French Fries	\$6
Maduros Fried Sweet Plantains	\$5
Frijoles Beans	\$5
Arroz Rice	\$5
Ensalada Salad	\$4
Yuca Frita Fried Cassava	\$5
Yuca Sancochada Boiled Cassava	\$5
Papa Sancochada Boiled Potatoes	\$5

BEBIDAS | BEVERAGES

Inca Kola (lata) The Golden Kola (can)	\$2
Inca Kola 20 oz The Golden Kola 20 oz	\$3
Inca Kola 2 LTS. The Golden Kola 2 Liters	\$4
Vaso de Chicha Glass of Purple Corn and Fruits Juice	\$6.50
Jarra de Chicha Purple Corn Juice and Fruits Pitch	\$13
Agua Water	\$2.25
Sodas (lata) Soda (can)	\$2
Te Cafe Tea or Coffee	\$3
Jugo Juice	\$6

POSTRES | DESERTS

Crema Volteada Flan	\$5
Arroz con Leche Rice Pudding	\$5
Mazamorra Purple Corn Pudding	\$7
Combinado Rice and Purple Corn Pudding	\$7
Tiramisu Tiramisu	\$6
Tres Leches Tres Leches	\$6