



CEVICHE

CEVICHE DE PESCADO

RED SNAPPER, LIME JUICE MARINADE & AJI ROCOTO, RED ONION, SERVED W/ POTATOES, SWEET POTATO & PERUVIAN GIANT CORN. ~ 16

CEVICHE MIXTO

RED SNAPPER, PRAWNS, MUSSELS, SCALLOPS, AND CALAMARI IN LIME JUICE W/ AJI ROCOTO MARINADE, RED ONION, SERVED W/POTATO, SWEET POTATO & PERUVIAN GIANT CORN. ~ 18

TIGER MILK • LECHE DE TIGRE

MADE USING LIME JUICE, SLICED ONION, CHILIES, SALT, PEPPER AND OF COURSE THE WONDERFUL JUICES OF THE CEVICHE SERVED WITH MIXED FRIED SEAFOOD ~ 12

TIRADITOS

THINLY CUT FRESH FISH SLICES BATHED IN OUR CHULUCANAS' LIME JUICE AND A TOUCH OF YOUR FAVORITE SAUCE. // LÁMINAS DE PESCADO CUBIERTAS EN ZUMO DE LIMÓN DE CHULUCANAS Y UN TOQUE DE TU SALSA FAVORITA. ~ 15

TRADICIONAL

NORTHERN AJÍ LIMO REDUCTION // REDUCCIÓN DE AJÍ LIMO NORTEÑO

A LA CREMA DE ROCOTO

ROCOTO PEPPER CREAM // CREMA DE ROCOTO

VIRGEN

WHITE VEGETABLE CREAM // CREMA BLANCA DE VEGETALES

MARACUYA

PASSION FRUIT CREAM // CREMA DE MARACUYA

POLLO A LA BRASA

WHOLE OR HALF

SERVED W/ YOUR CHOICE OF TO SIDES
26 / 15

SIDES

WHITE RICE ~3 • PLANTAINS ~ 6 • PERUVIAN BEANS ~ 3.50
FRIED YUCA ~ 7 • FRENCH FRIES ~ 6
SWEET POTATO FRIES ~ 7 • MIXED GREEN HOUSE SALAD ~ 7
STEAM VEGETABLES ~ 7





LAND

BISTEK A LO POBRE

GRILLED NEW YORK STEAK, FRIED PLANTAINS, FRENCH FRIES
SERVED WITH RICE. ~ 17.95

ADD 01 EGG ~ 1.50

ADD 02 EGG ~ 2.50

TACU TACU A LO POBRE

GRILLED NEW YORK STEAK, MIXED RICE & BEANS, ONIONS,
GARLIC & YELLOW PEPPER. SERVED W/ FRIED PLANTAINS.
~ 17.95

ADD 01 EGG ~ 1.50

ADD 02 EGG ~ 2.50

SECO DE CORDERO

LAMB SHANK SLOWLY BRAISED IN CILANTRO SAUCE SERVED W/
BEANS, RICE & SALSA CRIOLLA. ~ 21.95

PARRILLADA

GRILLED NEW YORK STEAK, TWO ANTICUCHOS, GRILLED
PRAWN SHEWER MARINATED IN AJI PANCA SAUCED, SERVED W/
PERUVIAN GIANT CORN, GRILLED POTATOES, MIXED GREEN
SALAD & ROCOTO SAUCE ~ 23.50

LOMO SALTADO

STIR-FRIED STEAK W/ ONION, TOMATO, CILANTRO, GARLIC, RED
WINE VINEGAR & SOY SAUCE, SERVED W/ FRIES & A SIDE OF RICE
~ 17

CHICKEN SALTADO ~ 16

AJI DE GALLINA

PULLED HEN STEW IN CREAMY AJI AMARILLO SAUCE SERVED
OVER BOILED POTATOES & TOPPED W/ A BOILED EGG AND AN
OLIVE & RICE ~ 15

TALLARINES VERDES (PESTO LINGUINE)

SAUTEED GARLIC, ONIONS, WHITE WINE & SPINACH BASIL
PESTO TOPPED W/ PARMESAN CHEESE ~ 10

ADD GRILLED NEW YORK STEAK ~ 9

ADD GRILLED CHICKEN BREAST ~ 7





SEA

PASTA NEGRA

SAUTÉED PRAWNS, SCALLOPS, BABY SHRIMP, CLAMS & BLACK MUSSEL SAUTÉED W/ GARLIC, ONION & CREAMY AJI PANCA SAUCE SERVED W/ SQUID INK BLACK PASTA ~ 19.50

FUSION SALMON

GRILLED SALMON TOPPED W/ MANGO SALSA, SERVED OVER CREAMY QUINOA RISOTTO & STEAMED VEGETABLES ~ 19

REPLACE SALMON FOR TOFU ~ 15

ASK ABOUT GLUTEN-FREE VERSION.

PECADO A LO MACHO

SAUTÉED PRAWNS, CALAMARI, MUSSELS, CLAM, BABY SHRIMPS, ONIONS, AJI AMARILLO, TOMATO AND CHICHA JORA REDUCTION SAUCE OVER PAN FRIED RED SNAPPER, SERVED W/ RICE & SWEET POTATOES. ~ 18

ARROZ CON MARISCOS (PAELLA)

SAUTÉED CALAMARI, SCALLOP, PRAWNS, BLACK MUSSELS, BABY SHRIMP, CLAMS, FISH, GARLIC, CILANTRO, AJI AMARILLO & WHITE WINE, COOKED W/ ARBORIO RICE & TOPPED W/ SALSA CRIOLLA. ~ 19
GLUTEN-FREE

PICANTE DE MARISCOS

SAUTÉED PRAWNS, SCALLOPS, BABY SHRIMP, MAHI MAHI, POTATO, CLAMS, BLACK MUSSELS SAUTÉED W/ GARLIC, ONION & CREAMY AJI AMARILLO SAUCED SERVED W/ RICE ON SIDE. ~ 19
GLUTEN-FREE

TACU SALMÓN & MARISCOS EN SALSA HUANCAMAR

DELICIOUS CRISPY CAKE BASED ON CANARY BEANS, SERVED WITH FRESH GRILLED SALMON, COATED WITH PERUVIAN HUANCAÍNA SAUCE AND PERUVIAN PARIJA CHEESE AND FILLED WITH SELECTED MIXED SEAFOOD FLAMBÉED WITH PISCO ~ 23.95





APPETIZER

FUSION SAMPLER

GET A TASTE OF THE MANY PERUVIAN APETTIZERS
CRISPY YUCCA, ANTICUCHOS, CHORITOS A LA CHALACA,
GIANT CORN, FRIED CALAMARI
& LECHE DE TIGRE ~ 17

YUCA BALL

A UNIQUE FUSIÓN OF MASHED YUCCA MIXED W/PARMESAN &
MOZZARELLA CHEESE. DIP THEM IN HUANCAINA SAUCE
& SALSA CRIOLLA ~ 8

JALEA

A TASTE OF THE SEA. CRISPY CALAMARI, FISH, SHRIMP & YUCCA.
TOPPED W/GIANT CORN, CANCHA AND SALSA CRIOLLA.
SERVED W/ REMOULADE DIP. ~ 16

CHICHARRON DE POLLO

CRUNCHY BONELEES CHICKEN MARINATED IN PARRILLERA
SAUCE & SERVED W/ SPICY ROCOTO AIOLI ~ 10

ANTICUCHOS

PERUVIAN ORIGINAL, TWO GRILLED BEEF HEARTS IN
ANTICUCHERA SAUCE SERVED WITH GRILLED POTATOES &
GIANT CORN. ~ 10

VEGETARIAN

KALE SPINACH SALAD

KALE, SPINACH, RED QUINOA, ONIONS, TOMATOES, CUCUM-
BERS, FRESH CHEESE, CRANBERRIES, CANCHA, GIANT CORN,
ORANGE, BOILED EGGS, & PASSION FRUIT VINAIGRETTE. ~ 12

*ADD GRILLED CHICKEN BREAST FOR 5
ADD SALMON FOR 6*





BEERS

DRAFT

STELLA ARTOIS – BELGIUM – PALE LAGER ~ 5

SIERRA NEVADA – CALIFORNIA – PALE ALE ~ 5

BOTTLE

CUZQUEÑA – PERU – ADJUNCT LAGER ~ 5

CRISTAL – PERU – ADJUNCT LAGER ~ 5

CORONA – MEXICO – ADJUNCT LAGER ~ 5

HEINEKEN – NETHERLANDS – PALE LAGER ~ 5

BLUE MOON – COLORADO – WITBIER ~ 5

NEGRA MODELO – MEXICO – DUNKEL LAGER ~ 5

PISCO

PISCO SOUR

PISCO, SIMPLE SYRUP, LIME AND EGG WHITE ~ 10

MARACUYA SOUR

PISCO, PASSION FRUIT PUREE, SIMPLE SYRUP, LIME
AND EGG WHITE ~ 10

DESSERTS

HELADO DE LUCUMA

SWEET AND CARAMELLY, LUCUMA ICE CREAM ~ 6

DULCE DE LECHE CREPES

CREPES FILLED W/ DULCE DE LECHE & RUM WITH RAISIN ICE
CREAM ON SIDE ~ 8

EL LIMEÑO

ALFAJORES & RUM WITH RAISIN ICE CREAM ~ 8

FLAN

SWEET ROASTED MILK ~ 7

PERU NEGRO

CHOCOLATE LAVA CAKE & LUCUMA ICE CREAM ~ 8





WINES

RED WINE

BRISEO – ARGENTINA – MALBEC
GLASS 8 / BOTTLE ~ 30

DORIVM ROBLE – SPAIN – TEMPRANILLO
GLASS 9 / BOTTLE ~ 35

SOL ANDINO – CHILE – CABERNET SAUVIGNON
GLASS 9 / BOTTLE ~ 35

BRISEO – ARGENTINA – CABERNET SAUVIGNON
GLASS 8 / BOTTLE ~ 30

BRISEO – ARGENTINA – PINOT NOIR
GLASS 8 / BOTTLE ~ 30

BALDUZZI – CHILE – CABERNET SAUVIGNON
GLASS 8 / BOTTLE ~ 32

WHITE WINE

SOL ANDINO – CHILE – CHARDONNAY
GLASS 8 / BOTTLE 30

ARMELY – ITALY – PINOT GRIGIO
GLASS 8 / BOTTLE 25

BALDUZZI – CHILE – CHARDONNAY
GLASS 8 / BOTTLE ~ 32

SOFT DRINKS

CHICHA MORADA
ORGANIC PURPLE CORN ~ 3

MARACUYA
PASSION FRUIT ~ 3

CHICHA DE JORA
MAIZE DRINK ~ 3.5

MACA
PERUVIAN GINSENG ~ 4

COKE ~ 3

SPRITE ~ 3

INCA KOLA ~ 3 / BOTTLE ~ 4

ICED TEA ~ 3

