



CEVICHE

CEVICHE DE PESCADO

RED SNAPPER, LIME JUICE MARINADE & AJI ROCOTO, RED ONION, SERVED W/ POTATOES, SWEET POTATO & PERUVIAN GIANT CORN. ~ 17

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 ~ 13

SHRIMP CEVICHE SHOOTER

THREE SHOOTERS OF OUR PREMIUM SHRIMP CEVICHE WITH FLAMED PISCO ~ 14

GRILL CEVICHE

GRILLED FISH AND MIX SEAFOOD WITH LECHE TIGRE SAUCE SERVED WITH PERUVIAN GIANT CORN, SWEET POTATOES AND ROASTED CRISPY CORN ~ 18

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. ~ 18.95

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.
~ 18.95

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 ~ 16

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

FETTUCINE A LA HUANCAINA & LOMO SALTADO

STIR STEAK WITH ONION, TOMATOES, CILANTRO, SOY SAUCE
OVER LINGUINE PASTA WITH YELLOW PEPPER
CREAMY SAUCE ~ 18



SERVICES CHARGE 18% FOR PARTY OF 6 OR MORE.



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. ~ 19.95
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. ~ 20
GLUTEN-FREE

PAELLA NEGRA & TROUT

SAUTEED GARLIC, ONION, CALAMARI INK, ARBORIO RICE WITH MIX SEAFOOD SERVED WITH WHOLE PAN-FRIED RAINBOW TROUT AND SPICY LECHE DE TIGRE SAUCE ~ 25.00

SOUPS

PAIHUELA (PERUVIAN BOUILLABASSE)

SEAFOOD STEW OF VARIOUS LOCAL PACIFIC OCEAN FISH AND SHELLFISH SEASONED WITH CHILIES SUCH AS AJI PANCA AND CHICHA DE JORA. ~ 20





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. ~ 12

EMPANADAS DE AJI DE GALLINA

FILLET WITH CLASSIC PERUVIAN CHICKEN STEW IN AN AJI
AMARILLO SAUCE SERVED WITH HUANCAINA SAUCE ~ 9

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 6
ADD SALMON FOR 7*

FETTUCINE A LA HUANCAINA & TOFU SALTADO

STIR TOFU WITH ONION, TOMATOES, CILANTRO, SOY SAUCE
OVER LINGUINE PASTA WITH YELLOW PEPPER
CREAMY SAUCE ~ 16





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

LAGUNITAS - USA - IPA ~ 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 9 / BOTTLE ~ 35

INTIPALKA - PERU - MALBEC
GLASS 9 / BOTTLE ~ 35

BRISEO – ARGENTINA – CABERNET SAUVIGNON
GLASS 9 / BOTTLE ~ 35

BALDUZZI – CHILE – CABERNET SAUVIGNON
GLASS 9 / BOTTLE ~ 35

WHITE WINE

INTIPALKA – PERU – CHARDONNAY
GLASS 9 / BOTTLE 35

ARMELY – ITALY – PINOT GRIGIO
GLASS 9 / BOTTLE 32

INTIPALKA - PERU - SAUVIGNON BLANC
GLASS 9 / BOTTLE 35

SOFT DRINKS

CHICHA MORADA
ORGANIC PURPLE CORN ~ 3

MARACUYA
PASSION FRUIT ~ 3

MARACUCHIA
PASSION FRUIT AND CHIA ~ 4

CHICHA DE JORA
MAIZE DRINK ~ 3.5

MACA
PERUVIAN GINSENG ~ 4

COKE ~ 3

SPRITE ~ 3

INCA KOLA ~ 3 / BOTTLE ~ 4

ICED TEA ~ 3



CORKAGE FEE \$12