

CEVICHE

CEVICHE DE PESCADO \$17

White fish in lime juice & aji rocoto marinade.

CEVICHE MIXTO \$18

White fish, prawns, mussels, scallops and calamari in lime juice & aji rocoto marinade.

TIGER MILK | LECHE DE TIGRE \$14

Made using lime juice, sliced onion, chilies, and the flavorful juices of the ceviche. Served with mixed fried seafood.

STARTERS

FUSION SAMPLER \$17

Get a taste of the many Peruvian appetizers. Crispy yuca, anticuchos, choritos a la chalaca, giant corn, fried calamari & leche de tigre.

ANTICUCHOS \$12

Peruvian original, two grilled beef hearts in anticuchera sauce served with grilled potatoes & giant corn.

CHORITOS A LA CHALACA \$12

Spicy mussels with onion & leche de tigre.

JALEA \$17

A taste of the sea. Crispy calamari, fish, shrimp & yuca topped with giant corn, cancha & salsa criolla. Served with remoulade dip.

CHICHARRON DE POLLO O PESCADO \$12

Your choice of crunchy boneless chicken or fish bites marinated in parrillera sauce.

POLLO A LA BRASA

WHOLE CHICKEN \$25 / HALF CHICKEN \$17

Rotisserie chicken served with your choice of two sides.

SIDE DISHES

WHITE RICE \$3

PLANTAINS \$6

PERUVIAN BEANS \$3

FRIED YUCA \$7

FRENCH FRIES \$6

SWEET POTATO FRIES \$7

MIXED GREEN SALAD \$7

STEAM VEGETABLES \$7

A LA CARTE

FUSION SALMON \$22

Grilled salmon topped w/ mango salsa, served over creamy quinoa risotto & steamed vegetables.

PESCADO A LO MACHO \$21

Sautéed prawns, calamari, mussels, clam, baby shrimps, onions, aji amarillo sauce over pan fried red snapper, served with rice.

ARROZ CON MARISCOS (PAELLA) \$22

Sautéed calamari, scallop, prawns, black mussels, baby shrimps, clams and fish over aji amarillo sauce & white wine; cooked with arborio rice

PICANTE DE MARISCOS \$23

Sautéed prawns, scallops, baby shrimp, white fish, potato, clams, black mussels sautéed with garlic, onion & creamy aji amarillo sauce. Served with a side of rice.

BISTEK A LO POBRE \$21

Grilled New York steak served with fried plantains, french fries, fried egg & rice.

TACU TACU A LO POBRE \$20

Grilled New York steak, mixed rice & beans, onions, garlic & yellow pepper. Served with fried plantains. Add one egg for \$1.50 | Add two eggs for \$2.50

PARRILLADA \$24

Grilled New York steak, two anticuchos, grilled prawn skewer marinated in aji panca sauce, served with giant corn, grilled potatoes, and mixed green salad.

LOMO SALTADO / POLLO SALTADO \$18

Choice of stir-fried steak or chicken, onion, tomato, cilantro, garlic, red wine vinegar & soy sauce. Served with french fries & a side of rice.

SECO DE CORDERO \$24

Lamb shank slowly braised in cilantro sauce served with beans, rice & salsa criolla.

MARISCADA (PARIHUELA) \$22

Crab, shrimps, calamari, mussels, clams, fish with onion, tomatoes and fish stock. Served with a side of rice.

TALLARINES VERDES (PESTO LINGUINE) \$12

Sautéed garlic, onions, white wine & spinach basil pesto topped w/ parmesan cheese.

- Add grilled New York steak for \$9

- Add grilled chicken breast for \$7

SOFT DRINKS

CHICHA MORADA \$3.50

Sweet purple corn drink

MARACUYA \$3.50

Passion fruit juice

INCA KOLA \$4

COKE / SPIRTE \$3.50

ICED TEA \$3

BEERS

CUZQUENA \$5 MODELO ESPECIAL \$5

CRISTAL \$5 HEINEKEN \$5

CORONA \$5 LAGUNITAS \$5

Ask your server for wine selections



DESSERTS

PERU NEGRO \$10

Chocolate lave cake & lucuma ice cream

HELADO DE LUCUMA \$6

Sweet and caramelly ice cream

ALFAJORES \$9

Served with rum and raisins ice cream

FLAN \$8

Sweet roasted milk