



LUNCH MENU

CEVICHEs

A Peruvian national dish made with fresh seafood marinated in lime and rocoto sauce.

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| * CEVICHE CLASICO | 15 |
| California halibut in a classic leche de tigre with red onion, habanero, cilantro, Peruvian corn and yam | |
| * CEVICHE MIXTO | 13.5 |
| Yellowtail from Mexico. Calamari and shrimp in aji Amarillo leche de tigre with cilantro and red onion, habanero and cancha. | |
| * CEVICHE AL ROCOTO | 14 |
| Yellowtail, mussel, clams, scallops, shrimp, red onion, cilantro and Peruvian corn in a rocoto leche de tigre | |
| * CEVICHE TASTING | 19 |
| A sample of all our ceviche offerings. | |
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CAUSAS

A TRADITIONAL PERUVIAN CHILLED YELLOW MASHED POTATO CAKE

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| * CAUSA LIMENA | 11 |
| Chilled causa with Dungeness crab on top with avocado puree, quail egg, cherry tomatoes with aji Amarillo huancaína sauce and basil cilantro oil. | |
| * CAUSA VEGETARIAN | 9 |
| Puree of artichokes, asparagus, avocado and tomato confit on top of yellow potato causa with huancaína sauce and basil cilantro oil. | |
| * CAUSA DE CAMARON | 12 |
| Prawns and avocado puree on top of rocoto potato with tomato confit and rocoto sauce. | |
| * CAUSA TASTING | 15 |
| A sample of all our causas. | |
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SMALL PLATES

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| * EMPANADA DE AJI DE GALLINA | 8 |
| Classic Peruvian chicken stew in aji Amarillo sauce, served with huancaína sauce and sarza criolla. | |
| * EMPANADA DE LOMO SALTADO | 10 |
| Peruvian's favorite dish inside an empanada with beef, red onion and tomato in soy oyster reduction, served with ocopa sauce and sarza criolla. | |
| * ANTICUCHO DE CORAZON | 9 |
| Grill beef hearts with fried potato, Peruvian corn, rocoto sauce, huancaína sauce and sarza criolla. | |
| * BROCHETA DE POLLO | 10 |
| Grilled chicken with fried potato, Peruvian corn, rocoto sauce and sarza criolla. | |
| * BROCHETA DE LOMO | 12 |
| Beef brochette with fried potato, Peruvian corn, rocoto sauce and sarza criolla. | |
| * TRIO DE BROCHETAS | 13 |
| A sample of both of our brochette. | |
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LARGE PLATES

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| * LOMO SALTADO | 18 |
| Traditional Peruvian style stir-fry of beef tenderloin, sautéed with onions, tomatoes, cilantro, garlic and soy sauce with fried potatoes and rice. | |
| * ARROZ CRIOLLO | 16 |
| Fried rice with aji Amarillo, shrimp, calamari, mussels, clams, bell peppers, choclo, peas, cilantro, white wine and sarza criolla | |
| * JALEA | 18 |
| Crispy calamari, shrimps, mussels, clams, yucca and seasonal fish with sarza criolla, choclo, tomato and house made tartar sauce. | |



ENSALADAS

- * QUINOA CAPRESE

14
- Heirloom tomato, Peruvian quinoa and burrata cheese with aji Amarillo basil dressing.
- * ENSALADA LIMENA

13
- Organic wild arugula, spinach, lettuce, cherry tomato, hearts of palm, choclo, queso fresco and an aji Amarillo vinaigrette.

SANDWICHES

- * SANDWICH DE POLLO AL GRILL

9
- Grilled breast chicken , lettuce, tomato and homemade mayo.
- * SANDWICH DE LOMO AL JUGO

12
- Stir-fry of beef, sautéed with onions, tomatoes and soy sauce.
- * SANDWICH DE CHICHARON

10
- Traditional Peruvian sandwich. Pork loin slivered, fried yams with sarza criolla.
- Served with choice of salad or French fries.

SIDES 3.5

- * Sweet potatoes
- * French fries
- * Yucca frita
- * Rice

DESSERTS

- * FLAN DE COCO

7
- A delicious, tropical coconut flan
- * ALFAJORES

6
- Sandwich cookies filled with dulce de leche. Classic from Peru.
- * MAZAMORRA MORADA

6
- Famous dessert of Peru, is a delicious pudding-like dessert made with purple corn and fruit.

BEVERAGES

- * CHICHA MORADA

3.5
- Sweet Peruvian beverage made from purple corn, and spices.
- * MARACUYA

3.5
- Beverage made from sweetened passion fruit juice.
- * LEMONADE

3

SODAS 3

- * Coca cola
- * Coca cola diet
- * Pepsi
- * Sprite

HOT DRINKS

- * COFFEE
- * TEA