



DINNER 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 brochettes. | |
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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 NORTENO | 16 |
| North Peruvian seafood combination of mussels, shrimps, calamari, fried rice, bell peppers, peas and choclo. Sautéed with black beer, cilantro, huancaína sauce and sarza criolla. | |

* JALEA

18

Crispy calamari, shrimps, mussels, clams, yucca and seasonal fich with sarza criolla, choclo, tomato and house made tartar sauce.

* SALMON AL GRILL

17

Grilled salmon with lemon butter sauce, grilled asparagus and roasted potatoes.

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.

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