

# CEVICHE & GRILLE



PERUVIAN RESTAURANT

# Appetizers

<b>Ceviche and Grille Platter</b>	<b>19.99</b>
3 appetizers in one. Choose from chicharron de pescado or calamares, ceviche pescado or mixto, papa a la huancaína or yuca a la huancaína.	
<b>Chicharrones de Pescado</b>	<b>8.99</b>
Deep fried fish served with salsa criolla and fried yuca.	
..... de Calamares (squid)	9.99
..... de Camarones (shrimp)	14.99
<b>Choros a la Chalaca</b>	<b>8.99</b>
Fresh mussels served on half-shell topped with a salsa of corn, onions and cilantro marinated in lime.	
<b>Jalea Mixta (Mixed Seafood Platter)</b>	<b>12.99</b>
Deep fried fish, squid, mussels and shrimp served with salsa criolla and fried yuca.	
<b>* Papa a la Huancaína</b>	<b>7.49</b>
Boiled Potato bathed in creamy yellow sauce on a bed of lettuce topped with egg and olive.	
..... con Yuca	7.49
<b>Salchipapas</b>	<b>6.49</b>
Slices of sausage mixed with french fries	
<b>Cocktail de Camarones</b>	<b>9.99</b>
Shrimp cocktail with a special Peruvian golf sauce.	

# Soups

<b>Aguadito de Mariscos</b>	<b>12.99</b>
Seafood rice soup with cilantro sauce and vegetables	
..... de Pescado	11.99
<b>Chupe de Camarones</b>	<b>12.99</b>
Peruvian shrimp chowder cooked with eggs, rice, milk and vegetable.	
..... de Pescado	10.99
<b>* Parihuela</b>	<b>12.99</b>
Delicious seafood soup with shrimp, mussels, squid and octopus with a splash of brandy made with a homemade red sauce.	
<b>Sopa de Choros</b>	<b>7.99</b>
Delicious mussel soup with noodles	
<b>Chilcano</b>	<b>4.99</b>
Fish Consomme	

# Ceviche

*All our ceviches are made with fresh fish and seafood marinated in lime juice, served with sweet potato and corn. Tell us if you want your ceviche mild, medium or spicy-hot.*

<b>Ceviche de Pescado (fish)</b>	<b>12.99</b>
<b>Ceviche Mixto (fish and seafood)</b>	<b>13.99</b>
<b>Ceviche de Pescado y Camaron</b>	<b>14.99</b>
<b>Ceviche de Camarones (Shrimp)</b>	<b>15.99</b>
<b>Ceviche de Pulpo</b>	<b>14.99</b>
<b>Ceviche de Mariscos</b>	<b>15.99</b>
<b>Tiradito de Pescado (Peruvian sushi)</b>	<b>13.99</b>
Thin strips of fresh fish with a delicious hot yellow or red pepper sauce served with yellow corn and dried corn.	
<b>Vuelve a la Vida</b>	<b>13.99</b>
“Come back to Life” - Peruvian seafood cocktail used to wake up folks from a long night of celebrating.	
<b>Leche de Tigre (tiger’s milk)</b>	<b>5.49</b>

# Signature Dishes

**\* Lomo Saltado de Churrasco 12.99**

Lean strips of Angus beef sauteed with onions and tomatoes. French fries absorb the wonderfully seasoned beef juices, served with white rice.

- ..... de Pollo 11.99
- ..... de Pescado 13.99
- ..... de Mariscos 15.99
- ..... de Camarones 17.99

**Churrasco con dos Acompañantes 16.99**

- ..... Pollo (grilled chicken) 11.99

Tenderloin Angus Steak with two side dishes.

**Churrasco Encebollado 17.99**

- ..... Pollo (grilled chicken) 13.99
- ..... Pescado (fish) 14.99

Angus steak sauteed with onion and tomato Peruvian style.

**\* Tacu Tacu con Lomo 15.99**

A bed of pan fried rice and white beans topped with strips of Angus beef, sauteed with onions and tomatoes.

- ..... con Pollo 13.99
- ..... con Mariscos 16.99
- ..... con Churrasco 16.99
- ..... con Salmon 17.99

**Tallarín Saltado con Churrasco 14.99**

Strips of Angus beef in a bed of soft noodles sauteed with fresh tomatoes, onions, and red peppers.

- ..... con Pollo 12.99
- ..... con Pescado 14.99
- ..... con Mariscos 16.99
- ..... con Camarones 17.99

**Tallarín Verde con Churrasco 16.99**

Special house green pesto sauce mixed with soft noodles served with a Tenderloin Angus steak.

- ..... con Vegetales 11.99
- ..... con Pollo 14.99
- ..... con Salmon 17.99

**Tallarín Vegetariano 12.99**

Spaghetti sauteed with vegetables in a special light garlic butter sauce.

**Aji de Gallina 11.99**

Soft shredded chicken breast in a mild yellow Peruvian chili cheese sauce served with rice and potato.

**Filete de Pescado Frito 12.99**

Fried fish fillet served with steamed rice and salsa criolla.

**Pargo Frito Entero 16.99**

Whole fried red snapper with 2 side orders

**Filete a lo Macho 14.99**

Fried fish fillet topped with seafood combo red sauce served with rice and fried yuca.

- ..... con Camarones 17.99

**Filete Mahi Mahi a la Parrilla 14.99**

Grilled mahi mahi with two side orders.

**Salmon a la Parrilla 15.99**

Grilled Salmon served with rice and house salad.

**Sudado de Pescado 13.99**

Poached fish fillet with house tomato sauce, onions and a splash of wine served with steamed rice.

- ..... con Mariscos 16.99
- ..... con Camarones 17.99

- ..... de Mahi Mahi 15.99

- ..... de Corvina 16.99

**Arroz con Mariscos 16.99**

Rice simmered in saffron with squid, shrimp, octopus and mussels.

- ..... con Camarones 17.99

**Picante de Camarones 17.99**

Shrimp flambee in a hot red sauce served with white rice and yuca.

- ..... de Mariscos 16.99

**Camarones al Ajillo 17.99**

Fresh shrimp in a delicious homemade red sauce with a splash of brandy served with white rice and slices of yuca.

**Camarones al Ajo 17.99**

Fresh shrimp in a delicious homemade butter-garlic sauce with a splash of white wine served with white rice and potato.

# Beer and Wine

<b>Domestic Beer</b>	<b>4.00</b>
<b>Imported Beer</b>	<b>4.50</b>
Franca(Peruvian), Heineken, Corona, Presidente	
<b>Sangria Caraffe</b>	<b>19.00</b>
<b>Wine Bottle</b>	<b>Market Price</b>
<b>Wine Glass</b>	<b>6.99</b>
Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir	
<b>Pisco Sour Glass</b>	<b>7.99</b>
<b>Pisco Maracuya (passion fruit)</b>	<b>7.99</b>
<b>Pisco Chicha (purple corn)</b>	<b>7.99</b>
<b>Pisco Bottle</b>	<b>25.00</b>

# Cold Beverages

<b>Bottled Water</b>	<b>1.49</b>
..... Perrier	3.49
..... Pellegrino	4.99
<b>Chicha Morada</b>	<b>2.49</b>
Purple Corn Drink	
<b>Inca Kola</b>	<b>1.99</b>
The golden drink of the Gods served throughout Peru	
<b>Juice</b>	<b>3.49</b>
Apple, Grape, Pineapple-orange, Orange	
<b>Kola Inglesa</b>	<b>2.49</b>
Red Soda	
<b>Shangri La Iced Tea</b>	<b>2.99</b>
Several flavors, all natural with free refills	
<b>Sodas w/Refill</b>	<b>2.25</b>
Pepsi, Diet Pepsi, Sierra Mist, Fruit Punch, Crush, Iced Tea	

# Hot Beverages

<b>Cafe con Leche</b>	<b>3.99</b>
Latte Coffee	
<b>Coffee</b>	<b>1.99</b>
<b>Cortadito</b>	<b>2.49</b>
<b>Espresso</b>	<b>2.49</b>
..... Double Espresso	3.99
<b>Hot Tea</b>	<b>1.99</b>

# Side Orders

<b>Arroz Blanco</b>	<i>White Rice</i>	<b>3.25</b>
<b>Camote</b>	<i>Sweet Potato</i>	<b>3.25</b>
<b>Cancha</b>	<i>Dried Corn</i>	<b>3.25</b>
<b>Ensalada</b>	<i>House Salad</i>	<b>3.99</b>
<b>Frijoles Blancos</b>	<i>White Beans</i>	<b>3.25</b>
<b>Frijoles Negro</b>	<i>Black Beans</i>	<b>3.25</b>
<b>Maize</b>	<i>Corn</i>	<b>3.25</b>
<b>Papas Fritas</b>	<i>French Fries</i>	<b>3.25</b>
<b>Platanos Maduros</b>	<i>Fried Plantains</i>	<b>3.25</b>
<b>Salsa Criolla</b>	<i>Onion/Tomato Salad</i>	<b>3.50</b>
<b>Tostones</b>	<i>Fried Green Plantains</i>	<b>3.25</b>
<b>Vegetales mixtos</b>	<i>Mixed Vegetables</i>	<b>3.25</b>
<b>Yuca Frita</b>	<i>Fried Cassava</i>	<b>3.25</b>

# Desserts

* Special order desserts for parties	
<b>* Bavarois</b>	<b>5.49</b>
Dried plums nestled in a heavenly soft meringue dressed with delicious milk cream, homemade	
<b>* Flan (homemade)</b>	<b>4.99</b>
<b>Ice Cream</b>	<b>3.99</b>
Lucuma (fruit from the Peruvian Andes), chirimoya, chocolate and vanilla	
<b>Picarones</b>	<b>3.99</b>
<b>* Suspiro Limena</b>	<b>3.50</b>
“Sigh of a woman” from Lima, made with dulce de leche enriched with egg yolks topped with delicious meringue.	
<b>* Tres Leches</b>	<b>5.49</b>
Traditional 3-milk sweet cake topped with homemade meringue.	

# Kids Meals

Each meal comes with fries and a small drink.	
<b>Chicken Nuggets</b>	<b>7.49</b>
<b>Fish Nuggets</b>	<b>7.49</b>
<b>Grilled Chicken</b>	<b>7.49</b>



There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.