



Open Tuesday - Sunday 11-9PM  
Take out Available

## Salads

### ENSALADA VILLA PERU

Romaine lettuce, tomatoes, carrots and cucumbers served with house dressing. 6.00

### SALPICON DE POLLO

Pulled chicken mixed with celery, green vegetables topped with a special lime vinaigrette. 7.50

### ENSALADA RUSA

Peruvian style steamed potatoes, green beans, carrots and beets mixed on light citrus mayonnaise dressing. 5.50

## Signature Dishes

### AJI DE GALLINA

Delicious pieces of chicken covered in aji amarillo (yellow Peruvian pepper) cream, milk, bread and topped with parmesan cheese. 11.00

### ARROZ CON POLLO

Peruvian marinated chicken, cilantro rice mixes with green vegetables and salsa criolla. 9.50

### LOMO SALTADO DE CARNE

Fiery flamed pieces of steak, bright tomatoes, yellow hot peppers and onions sautéed with soy sauce in 'CHEF'S secret sauce with white rice and Peruvian style fries. 12.75



Chicken 11.00

Shrimp 13.00

### SECO DE CARNE CON FREJOLIS

Tender pieces of slow cooked beef with a trio of peppers, onions, a cilantro sauce served with canary beans and white rice. 11.50

### CAU CAU

Exotic Peruvian plate made from tripe and cubed potatoes slow cooked together with peas and spices in a aji amarillo sauce served with white rice and mixed aromatic herbs. 10.00

### CARAPULCRA LIMENA

Dried potatoe casserole (papa seca), with beef, chicken and pork seasoned with a blend of Peruvian spices and white rice. 13.00



### CORDERITO CHICLAYANO

Exquisite slow roasted seven spiced lamb shank with aji panca. Served with White rice, canary beans and accompanied with yucca potatoes. 15.00

### TALLARIN SALTADO

Soy spaghetti pasta, tender slices of grilled flank steak, bright tomatoes, yellow hot peppers and onions, seasoned with assorted Peruvian spices. 12.00

Chicken 11.00

Shrimp 13.00

We use certified angus beef

## Appetizers

### ANTICUCHOS

Marinated grilled beef or heart, boiled potatoes, and specialty yellow sauce, golden brown potatoes and Peruvian corn. 8.50

### PAPA A LA HUANCAINA

Experience all the senses, potatoes covered with natural Andean cream made from milk, cheese and a hint of spice sauce, garnished with lettuce, olives and a sliced hard boiled egg. 7.00

### CAUSA RELLENA DE POLLO

Yellow potatoe cake inspired from native land of the Inca, enriched with yellow peppers and magical lime, stuffed with seasoned chicken and vegetables. 7.00

### CAUSA DE LANGOSTINOS

Our famous potatoe dish accompanied this time by tasty lump crab and Peruvian avocado that together, create a unique and magical flavor. 9.00



### PAPA RELLENA

Deep fried mashed potatoes stuffed with seasoned ground beef and raisins. 7.50

### OCOPA AREQUIPENA

Sliced potatoe covered with a creamy, cheese, "huacatay", and walnut sauce, garnished with lettuce, olives and a sliced hard boiled egg. 7.50

### YUQUITAS DORADAS

Delicious fried Peruvian yuca served with a distinguished huancaína and rocoto sauce. 7.50

## Soups

### CHUPE DE CAMARONES

Creamy langostino soup with potatoe, corn, eggs, rice and fresh cilantro. 10.50



### SOPA A LA CRIOLLA

Delicious soup, made with beef, angel pasta, aromatic oregano and touch of milk. 8.50

### AGUADITO DE POLLO

Cilantro chicken soup with rice and vegetables. 6.50

### CREMA DE ZAPALLO

Creamy squash soup made with fresh vegetables and Peruvian feta cheese, give it a distinct and delicious Latin flavor. 6.00

### SOPA DE CHOROS

Spicy tomatoe soup with vegetables and mussels. 8.00



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Seafood

**CEVICHE DE PESCADO**  
White Fish seasoned and marinated in lime juice, Peruvian spices and rocoto, served with Peruvian corn and sweet potato. 12.00



**CEVICHE MIXTO**  
Seasoned white fish, shrimps, octopus and squid marinated in lime juice, served with Peruvian corn and sweet potatoe. 14.00

**TIRADITO DE PESCADO EN AJI AMARILLO**  
Sliced white fish marinated in lime juice, aji amarillo sauce, served with Peruvian corn. 11.00

**LECHE DE TIGRE**  
Petite chunks of White fish in Peruvian ceviche juice and spices that will wake the dead "levanta muertos" 6.00

**CHORITOS A LA CHALACA**  
Mussels on the half shelf topped with onions, tomatoes, rocoto and yellow corn in lime juice. 8.00

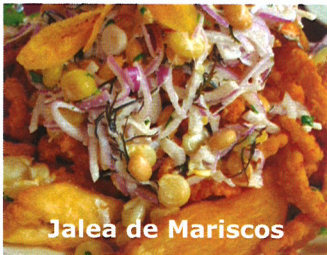


**PESCADO A LA MENIER**  
Grilled white fish covered with a Peruvian spices, garlic, lemon and white wine, served with seasoned vegetables and a side of white rice. 15.00

**PESCADO A LO MACHO**  
Broiled White fish topped with a spectacular chunky seafood cream sauce (macho style), served with white rice. 15.50

**PICANTE DE MARISCOS**  
An assortment of shellfish sautéed with onions, tomatoes and a touch of creamy seafood sauce, served with white rice. 15.50

**JALEA DE MARISCOS**  
Lightly breaded seafood tosed in salsa criolla, served with fried yucas and tartar sauce. 16.50



**ESCABECHE DE PESCADO**  
Pan seared White fish marinated with sautéed onions, lime, garlic and escabeche sauce, served over lettuce, sweet potatoes and sliced egg. 10.50

Vegetarian

**TOFU SALTADO**  
Soy spaghetti pasta sautéed with tofu and baby vegetables. 10.50

**LOMO SALTADO VEGETARIANO**  
Sautéed mixed vegetables, tofu, onions, tomatoes, served with white rice and Peruvian-style fries 11.00

**TACU TACU**  
Sautéed white beans and rice mixed with seasoned vegetables. (carrots, green been, tomatoes , onions and Peruvian corn) 10.50

Sandwiches

**SANDWICH DE LOMITO**  
Tender beef strips sautéed in Lomito sauce, served on fresh bread with Peruvian-style fries. 7.50

**SANDWICH DE POLLO**  
Pulled rotisserie white meat chicken marinated with mayonnaise, white pepper and celery served on fresh bread with Peruvian-style fries 6.50

**SANDWICH DE ASADO**  
Peruvian style roasted beef topped with criolla sauce served on fresh bread and Peruvian-style fries. 7.50

**SANDWICH DE JAMON**  
Sliced smoked ham with a red onions, mayo, and mustard on a crunchy bread, served with Peruvian-style fries. 6.50

Peruvian Rotisserie Chicken

**Whole Chicken** served with rice, side salad and Peruvian-style fries 16.50

**Whole Chicken**  
No sides 12.00

**Half Chicken**  
served with Peruvian-style fries 8.50

**Quarter Chicken**  
(choice of white or dark meat) served with Peruvian-style fries 6.50



Side Orders (All sides \$3.00)

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|----------------------|----------------|
| House rice           | Cancha         |
| Peruvian-Style Fries | Salsa Criolla  |
| Frejoles Blancos     | Porcion De Pan |
| Yuca Fritas          |                |

Drinks

- |   |      |
|---|------|
| <b>Chicha Morada glass</b><br>Peruvian extract of purple corn juice               | 2.50 |
| <b>Jugos de Fruta Natural</b> ; papaya, pineapple, strawberry, orange, and banana | 3.75 |
| <b>Chicha Morada Natural</b> - Jarra<br>Pitcher of Peruvian purple corn juice     | 8.00 |
| <b>Inka Kola</b><br>Peruvian soft drink   | 1.99 |
| <b>Sodas</b>  | 1.99 |
| <b>Coffee</b>   | 1.50 |
| <b>Hot tea</b>  | 1.95 |