



941 Washington Avenue, Miami Beach, FL 33139
(305) 538-3395

Soups (Sopas)

Chicken Soup-\$8.50

Beef Soup-\$8.50

Parihuela-\$13.95

Combination of fish and mix seafood bouillabaisse based on mild tomatoes, red onions Peruvian spices, red and green pepper broth slowly cooked in white wine base.

Aguadito De Pollo-\$9.50

Cooked with large pieces of chicken breast and potatoes cooked with peas, corn, red and green peppers, and mixture of Peruvian seasoning. The broth is cilantro based.

Chupe De Camarones-\$13.95

Creamy blend of shrimp, peas, corn, and egg with rice.

Salads (Ensaladas)

Grilled Chicken Salad-\$8.50

Bed of fresh lettuces with mix of diced tomatoes, red onion, and cucumbers. Topped with previously marinated chicken breast.

Mango Salad-\$7.95

Diced mango, red onions, and cilantro in lime juice with Peruvian spices.

Appetizers (Entradas)

Anticuchos-\$9.95

Grilled heart beef specially previously marinated in incomparable Peruvian spices mix. Served with golden grilled potatoes.

Papa, Yucca, or Choclo A la Huancaína-\$7.95

Boiled potatoes, choclo or fried yucca covered with yellow sauce made with cheese, Peruvian spices and aji Amarillo (yellow peppers) mild sauce. Topped with black olives and hard boiled eggs. Served on top of bed lettuce.

Tamales-\$5.50

Chicken previously marinated with Peruvian spices wrapped in poached fingerling corn. Covered with banana leaves for special flavor. Served with red onions (salsa criolla).

Causa Rellena De Pollo, Tuna, Camarones O Vegetariana-\$7.95

Mashed yellow potatoes flavored with lemon juice, Peruvian spices, and aji amarillo (yellow peppers). Layered with chicken breast stuffing. Topped with chicken, tuna, shrimp, vegetables.

Jalea Personal-\$13.95

Specially seasoned and lightly breaded deep fried mixed seafood. Topped with red onion sauce (salsa criolla). Served with fried cassava (yucca) and sprinkle with canchita (fried Peruvian corn) on top of lettuces.

Chicharrón De Pescado-\$9.95

Specially seasoned and lightly breaded deep fried fish. Topped with red onion sauce (salsa criolla). Served with fried cassava (yucca) and sprinkle with canchita (fried Peruvian corn) on top of bed of lettuces.

Choritos A La Chalaca-\$10.99

6-piece mussels. Topped with onions and tomato in lime juice mixed with cilantro canchita and choclo.

Fried Wonton-\$6.95

Peruvian style deep fried wonton filled with rotisserie chicken. Served with sweet and sour sauce.

Palta Rellena Chicken-\$7.50

Palta Rellena Shrimp-\$9.50

Ceviche De Pescado-\$13.95

Sliced fresh fish marinated in fresh lime juice with celery hearts, garlic Peruvian spices and aji rocoto. Topped with red onions rinsed with the juice of the ceviche and served with camote (sweet potatoes, boiled potatoes, choclo (Peruvian corn), and canchita (Peruvian fried corn).

Ceviche Mixto-\$14.95

Mixed of fresh fish, squid, octopus, shrimp, and conch. Marinated in fresh lime juice with celery hearts, garlic Peruvian spices and aji rocoto. Topped with red onions rinsed with the juice of the ceviche and served with camote (sweet potatoes), boiled potatoes, choclo (Peruvian corn), and canchita Peruvian fried corn).

Tiradito-\$10.99

Fine sliced long pieces of fresh fish cooked and smothered in rocoto cream (or aji amarillo). Served with bits of choclo (Peruvian corn).

Tiraditos Dos Colores-\$11.50

Sliced long pieces of fresh fish cooked in fresh lime juice and smothered in 2 different sauces. Served with bits of choclo (Peruvian corn).

Vuelve A La Vida-\$10.50

Diced fish, squid, octopus, shrimp, and conch. Cooked in pool of lime juice mixed with celery hearts, red onions, Peruvian spices, and canchita (Peruvian fried corn). Served in lengthened clear cup.

Beef (Carne)

Lomo Saltado-\$16.95

Beef tenderloin slices sauteed with onions, tomatoes, and other Peruvian spices enriched with own mixed soy sauce. Served with french fries and white rice. Available in vegetarian.

Lomo Saltado with Arroz Chaufa-\$19.95

Beef tenderloin slices sauteed with onions, tomatoes, and other Peruvian spices enriched with own mixed soy sauce. Served with french fries and chaufa rice.

Arroz Chaufa De Carne-\$16.95

Stir Peruvian style fried rice cooked with mixture of beef, egg, scallions, Peruvian spices, red and green peppers. Additional cost for mix. Available in vegetarian.

Seco De Res Con Frijol-\$16.95

Braised beef stew macerated in cilantro sauce. Served with white herbs.

T-Bone A La Pobre-\$18.95

Grilled T-bone steak served with french fries, fried egg, plantains, and white rice.

Tallarines Verdes Con Bistek-\$14.95

Spaghetti on pesto sauce. Served with rotisserie chicken.

Tallarines Saltados De Carne-\$14.95

Beef tenderloin slices sauteed with onions, tomatoes, and other Peruvian spices enriched with own mixed soy sauce cooked with spaghetti. Available vegetarian.

Fettuccine A La Huancaína Con Lomo Al Jugo-\$16.95

Fettuccine pasta in rich cheese creamy aji amarillo sauce (Peruvian yellow pepper). Topped with tenderloin beef strips cook.

Tacu Tacu Con Entrada o Lomo Al Jugo-\$16.95

Mixture of fried white beans and grilled skirt steak or lomo saltado. Available vegetarian.

Bistek Encebollado-\$14.95

Fried steak sauteed with onions and tomatoes cooked with all Peruvian spices in light sauce. Served with fried yucca and white rice.

Chicken (Pollo)

Arroz Chaufa De Pollo-\$14.95

Stir Peruvian style fried rice cooked with mixture of chicken, egg, scallions, Peruvian spices, and red and green peppers.

Saltado De Pollo-\$14.95

Fresh chicken slices sauteed with onions, tomatoes, and other Peruvian spices enriched with own mixed soy sauce. Served with french fries and white rice.

Tallarines Verdes Con Pollo-\$14.95

Spaghetti on pesto sauce. Served with rotisserie chicken.

Tallarines Saltados De Pollo-\$14.95

Fresh chicken slices sauteed with onions, tomatoes, and Peruvian spices. Enriched with own mixed soy sauce cooked with spaghetti.

Arroz Con Pollo A La Brasa-\$14.95

Green rice (cilantro base) green peas, carrots, and choclo. Topped with rotisserie chicken.

Tacu Tacu Con Pollo A La Brasa-\$14.95

Mixture of fried with bean and rice. Served with rotisserie chicken.

Aji De Gallina-\$14.95

Shredded chicken breast in rich aji amarillo (yellow Peruvian pepper) sauce. Served with white rice.

Fish and Seafood (Pescado and Mariscos)

Arroz Con Mariscos-\$18.95

Peruvian style paella, slowly cooked yellow rice mixed with seafood and vegetables.

Arroz Chaufa De Mariscos-\$18.95

Stir Peruvian style fried rice cooked with mixture of seafood, egg, scallions, Peruvian spices, and red and green pepper.

Pescado A Lo Macho-\$18.95

Mixed seafood in rich creamy sauce over breaded deep fried fish fillet. Served with rice.

Picante De Mariscos-\$21.95

Mixed seafood in rich creamy sauce. Served with white rice.

Picante De Camarones-\$22.95

Shrimp cooked in rich creamy sauce. Served with white rice.

Sudado De Pescado-\$14.95

Pouched fish fillet sauteed with onions and tomatoes in sauce with Peruvian spices. Served with fried yucca and white rice.

Pescado A La Chorrillana-\$14.95

Breaded deep fried fish fillet sauteed with onions and tomatoes in sauce with Peruvian spices. Served with fried yucca and white rice.

Tallarines Saltados De Mariscos-\$18.95

Fresh mixed seafood sauteed with onions, tomatoes, and other Peruvian spices enriched with own mixed soy sauce cooked with spaghetti.

Pescado Frito-\$12.95

Specially seasoned and lightly breaded deep fried fish. Served with house salad, rice, and fried yucca.

Aji De Camarones-\$22.95

Shrimp in rich aji amarillo (yellow Peruvian pepper) sauce. Served with white rice.

Aji De Mariscos-\$21.95

Mixed seafood in rich aji amarillo (yellow Peruvian pepper) sauce. Served with white rice.

Tacu Tacu A Lo Macho-\$19.95

Mixture of fried white beans and rice served with mixed seafood in rich creamy sauce over breaded deep fried fish fillet.

Jalea Mixta Familiar-\$24.95

Specially seasoned and lightly breaded deep fried mixed seafood. Topped with red onion sauce (salsa criolla). Served with fried yucca and sprinkle with canchita.

Platters

Appetizer Platter-\$25.00

Anticuchis, ceviche (fish or mixto), causa rellena(chicken, tuna, shrimp), and wonton.

Entree Platter-\$35.00

Chaufa, lomo saltado, jalea, and rotisserie chicken.

Special Platter-\$30.00

Combine 2 appetizers and 2 entrees.

Create Your Own Platter\$45.00

CHICKEN COMBOS

- Combo 1-\$6.95
Quarter chicken with 2 side orders.
Combo 2-\$8.95
Quarter chicken with chaufa rice.
Combo 3-\$9.75
Half chicken with 2 side orders.
Combo 4-\$10.95
Half chicken with chaufa rice.
Combo 5-\$17.50
Whole chicken with 2 side orders.
Combo 6-\$18.95
Whole chicken with chaufa rice.
Combo 7-\$31.50
2 whole chickens with 3 side orders.

Rolls

- Ceviche Roll-\$9.95
Lomo Saltado Roll-\$9.95
Aji De Gallina Roll-\$9.95
Seco De Res Roll-\$9.95
Arroz Chaufa Roll-\$9.95
Arroz Con Pollo Roll-\$9.95
Pescado A Lo Macho Roll-\$9.95
Tacu Tacu Roll-\$9.95
Arroz Con Mariscos Roll-\$9.95
Aji De Camarones Roll-\$9.95

Side Orders

- Arroz Chaufa-\$4.50
House Salad-\$2.99
Maduros-\$2.99
Steam Vegetables-\$4.50
French Fries-\$3.95
White Rice-\$2.99
Fried Yucca-\$3.50
Black Beans-\$2.99
Sweet Potato Fries-\$4.50

Beverages and Juices (Sodas and Jugos)

- Inca Kola-\$2.50
Kola Inglesa-\$3.00
Soda-\$2.00
Chicha Morada-\$3.00
Limonade-\$3.00
Natural Juices-\$4.00 Choice of flavor.
Water Panna-\$4.00
American Coffee-\$1.50
Cappuccino-\$2.50
Espresso-\$3.50
Orange Juice-\$3.00
Peregrino Water-\$4.00