

PERUVIAN CUISINE

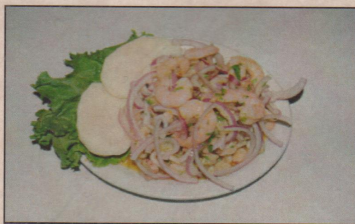
Entradas

Appetizers

Ceviche Mixto (Mixed Ceviche)

This exquisite, classical Peruvian seafood dish is Fresh As a sea breeze. In piquant, map of a whip lime juice, a flurry of chopped cilantro and red onions with a bit of fiery Peruvian pepper (aji)

.....14.50



Ceviche Mixto

Papa Rellena (Meat Stuffed Potatoes)

Two stuffed potatoes with lean beef, black olives, boiled egg and raisins, then deep fried to a golden brown. (Weekends Only).....8.50

Papa a la Huancaina

Boiled potatoes topped with a feta cheese and turmeric sauce.....6.50

Camarones al Ajillo

Pan fried shrimp sautéed in garlic sauce with a touch of lime juice. Served with creamy garlic sauce.

.....10.50

Choros a la Chalaca

Fresh boiled green mussels topped with an exquisite spicy red onion, tomato, cilantro and lime juice mixture.

.....14.00

Ensalada de la Casa (House Salad)

Salad with avocado, boiled potato, lettuce, tomatoes, cucumbers, red onions, red peppers, tossed in a refreshing lime juice dressing.....8.50

Ceviche de Camaron (Shrimp Ceviche)

.....14.50

Ceviche de Pescado (Fish Ceviche)

.....12.50

Ceviche de Pulpo (Octopus Ceviche)

.....14.50

Tiradito en Salsa de Rocoto

Fresh fish cooked in citrus juices, seasoned with Peruvian spices and served mouth-watering rocoto cream.....13.50

Tiradito Criollo

Fresh fish cooked in citrus juices, seasoned with Peruvian spices and served in a exquisite aji amarillo cream.....13.50

Calamares Fritos

Lightly seasoned and breaded calamari served with lemon and tartar sauce.

.....8.00

Causa de Pollo8.50 (chicken)

Causa de Camaron10.50 (shrimp)

Causa Vegetariana7.50 (vegetarian)

The classic Peruvian mashed potato dish mixed with lemon, onion, chili and oil!

Served with hard boiled eggs, mayonnaise and avocado.

Please Note:

A 16% gratuity will be added to the check for parties of 6 or more. Please one check for party.

PERUVIAN CUISINE

Pescados y Mariscos *Fish and Seafood*

Chupe de Camarones

(Shrimp Peruvian Chowder)

Shrimp cooked in a milk broth with rice, potatoes, boiled egg then seasoned with garlic, paprika, onions and oregano. Fish may be substituted for shrimp.

..... 14.50

Paella a la Valenciana

The classic Spanish rice and seafood dish, combined with chorizo and chicken. (allow extra time)

..... 28.00



Paella a la Valenciana

Parihuela

A Peruvian bouillabaisse made of fish, clams, squid and octopus cooked in a spicy white wine and laurel broth.

..... 14.50

Pescado en Salsa de Mariscos

Fresh filet of white fish smothered in a marinara seafood sauce, served with steamed rice.

..... 18.50

Mariscos a la Marinera

A rich combination of seafood simmered in our own marinara sauce. Served with rice.

..... 16.50

Lomo Saltado Marino

Seasoned mix seafood sautéed with onions, tomatoes and French cut potatoes served with rice.

..... 16.50

Jalea de Mariscos

Breaded, deep fried fish, octopus, calamari, sea scallops, served with marinated onions, tomatoes and fried corn.

(Allow extra time)..... 26.00

Pescado (Fish)..... 18.00

Arroz con Mariscos

Consisting of mixed seafood cooked in a cilantro flavored rice..... 15.00

Cau Cau de Mariscos

Peruvian stew and seafood combination in our delicate curry light-spicy sauce, accompanied with boiled potatoes and rice..... 15.00

Sudado Chalaco...Chim pum Callao!

An adventure in the deep sea! Fish stew with shrimp, scallops, octopus, mussels and clams.

(Allow extra time for preparation)

Seafood..... 28.00

Fish only..... 18.00

Lomo Saltado Pescado

Fresh filet of white fish sautéed with onions, tomatoes, and French cut potatoes.

Served with rice..... 16.50

Platillos Variados

Various Dishes

Arroz Chaufa

The best fried rice! As featured in the Westwood Weekly paper. Beef, Chicken or Seafood fried rice Peruvian Style!

Beef..... 12.00

Chicken..... 11.50

Seafood..... 14.50

Vegetarian..... 7.50

Mixed..... 14.50

Seco de Ternera (A classic Peruvian dish)

Beef stewed in spicy cilantro, garlic, chili sauce.

Served with rice 10.50

and choice of beans..... 12.50

Arroz con Pollo

Chicken cooked with rice in a fresh cilantro sauce and mixed vegetables..... 10.50

Peruvian cuisine

Bebidas

Beverages

Sodas
Café o Te (Coffee or Tea)
Te Helado (Iced Tea)
Jugo de Naranja (Orange Juice)
Inca Kola
Chicha Morada

Helados

Ice Creams

Lucuma
Chirimoya
Alfajor a la Mode

Cervexas

Beers

Peruvian Beer

Mexican Beers

Corona, Negra Modelo & Pacifico

Domestic Beers

Budweiser, Bud Light, Coors, Coors Light



Suspiro De Limeña

Postres

Desserts

Flan
Alfajores
Suspiro De Limeña

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PERUVIAN CUISINE

Caldos y Ensaladas *Soups & Salads*

Sopa Siete Mares (Seven Seas Soup)

Our house specialty. Made with an exquisite tomato broth, octopus, red snapper, shrimp, calamari and scallops, green mussels and crab legs. As deep in flavor as the sea.

..... 14.50

Aguadito

Chicken, fish or combination of seafood in a cilantro rice broth and vegetables.

de Pollo..... 9.50

de Pescado..... 10.50

de Mariscos..... 14.50

Sopa a la Criolla

(The Classic Creole Peruvian Soup)

A hearty serving of beef in a rich milk broth with noodles and mixed vegetables.

..... 9.50

Carnes y Aves *Meat and Poultry*

Pollo a la Brasa (Specialty of the House)

Peruvian rotisserie chicken served fries and salad, and a house spicy dressing.

1/4 Pollo (Chicken) 8.50

1/2 Pollo (Chicken) 12.00

Aji de Gallina

Shredded chicken and potatoes in a creamy parmesan-walnut sauce, served with rice.

..... 10.50

Tallarín Verde con Bistek

Special Basil and pesto sauce spaghetti topped with thin cut, pan fried steak.

..... 16.50

Lomo Saltado

(Our Number One Selling Dish!)

Seasoned lean beef sautéed with onions, tomatoes green and red peppers, and French cut potatoes.

Served with rice..... 13.50

Tallarín Saltado

Our very own version of Chinese lo Mein! Seasoned chicken, beef or seafood sautéed with onions, tomatoes and spaghetti.

Beef or Chicken..... 13.50

Seafood..... 15.50

Vegetarian..... 9.50

Bistek a lo Pobre

(For the Very Hungry!)

Juicy Sirloin steak topped with sautéed onions and tomatoes, two fried eggs and plantains.

Served with rice..... 17.50



Bistek a lo Pobre

Bistek Encebollado

Sirloin Steak topped with sautéed onions and tomatoes.

Served with rice..... 16.00