Cocina Peruana Tradicional

Mochica

Almuerzo

Aguadito de Pollo 8
Classic chicken soup cooked in a cilantro beer base with potato, peas & rice

Peruvian Corn & Beet Salad 8
With tomatoes, onions, feta cheese & mild aji amarillco vinaigrette

Tapas

(mixturas)

Anticuchos de Pollo 12 - Grilled marinated chicken thigh with sweet potato fries & huacatay

Anticuchos de Corazon 11 - Beef heart grilled and served with crispy potato & ocopa

Chicharrones 10 - Crispy chicken thigh or calamari marinated with sashimi, garlic & mustard

Yucca Frita 8 - Yucca fries served with huancaina sauce & queso añejo

Papa a la Huancaina 8 - Sliced potatoes topped with aji amarillo-feta cheese sauce, botija olive & hard boiled egg

Tequeños 10 - Half dozen fried shrimp mozzarella stuffed wantons / with avocado puree & panela sauce

Tamal 9 - Pork tamale served with salsa criolla & aji panca sauce

Pulpito ala Parilla 12 - Baby octopus a la parrilla with pure de papa al mortero & salsa fusion

Caigua Rellena 10 - Peruvian sweet green pepper stuffed with beef picadillo & queso fundido

Causa Limeña 10 - Mashed potato flavored with aji amarillo layered with chicken & sarsa panchita

Ceviches & Tiradito

(All Ceviches are marinated with rocoto, cilantro & lime juice, served with cancha, choclo & camote

Mochica 18 | Mixto 16 | Pescado 15

Ceviche Tibio de Camarones 16 - Tiger shrimp braised in a spicy aji amarillo sauce served with yucca

Tiradito de Lenguado 16 - halibut sashimi coated with aji amarillo - ginger sauce & sarsita de choclo

Choritos a la Chalaca 12 - New Zealand mussels topped with tomatoes, onions, corn, marinated with rocoto & lime juice

Platos de Fondos
(Entrees)

Jalea 19 - Peruvian seafood fritto misto, yucca, salsa criolla, rocoto tartar sauce

Pollo Borracho 15 - Half boneless chicken marinated in pisco plancha roasted served with mashed potatoes & chimichurri

Seco de Res 19 - Beef short ribs braised in cilantro beer sauce with carrots, potato, peas & a side of rice

Milanesa de Pescado 16 - Breaded halibut fillet or chicken breast served with potatoes fries, ensalada criolla & rice

Chancho Adobado 15 - Pork shoulder braised in panca peppers-beer sauce / smashed sweet potato

Pescado a lo Macho 17 - Roasted Halibut fillet, assortment of seafood in a spicy aji rocoto-tomato sauce

Aji de Gallina 15 - Shredded chicken breast braised in a creamy aji amarillo sauce, served with potatoes, olive & rice

Seafood Paella 18 - Peruvian paella with fish & shellfish cooked in a base of saffron-tomato sauce.

Picantitos Chicken 15, Shrimp 17 - Braised in a spicy rocoto sauce with potatoes & rice

Lomo al Jugo 17 - Sauteed diced sirloin steak with red onions, tomatoes and soy sauce served with rice & fries

Carapulcra de chancho - Sundried potatoes, braised in a special aji panca-beer and aderezo sauce served with pork & rice

Los Especiales del Chef

Ahi Tuna 19 - Grilled ahi tuna served with tacu-tacu, fried plantain & salsa escabeche

Arroz con Pollo 16 - Chicken paella with cilantro beer sauce, soffrito, peas & choclo

Sides

tacu-tacu 4

hongos salteado 5

camote frito 4

fried plantain 6

arroz 2

www.mochicasf.com

We accept Visa and Mastercard. We do not accept personal checks.An 18% gratuity is included on parties of 6 or more.

Corkage $15 per bottle (750ml).

Reservations: (415) 278-0480

Chef & Owner: Carlos Altamirano