Mochica

Cena

Aguadito de Pollo 10 de Mariscos 12
Very classic cilantro-chicken soup with rice, potatoes, peas, carrots & ginger

Peruvian Corn Salad 8 - With beets, potatoes, peas, fresh cheese and mild rocoto vinager

Trucha Ahumada 12 - Smoked trout salad with lettuce, potato, tomates, onions & fresh cheese-oregano dressing

Tapas / Small Plates

Anticuchos de Corazon 12 - Beef heart anticuchos grilled and served with papa & huacatay sauce

Chicharones 12 - Crispy chicken thigh or calamari marinated in sashimi, lime & mostaza

Papa A la Huancaina 8 - Warm whole yellow potatoes, aji amarillo-feta cheese sauce, olive & hard boiled egg

Tequeños 12 - Fried shrimp-mozzarella stuffed wontons served with guacamole & tamarindo sauce

Tamal 9 - Tamal filled with Pork, Salsa Criolla & Anticucho sauce

Camarones Carlitos 15 - Tiger shrimp sauteed with pisco, soffrito & tomato sauce served with grilled bread & ocopa

Pulpito ala Parilla 13 - Grilled baby octopus, served with purple mashed potato & sarsa

Caigua Rellena 12 - Peruvian sweet green pepper stuffed with chicken picadillo & queso fundido

Pastelito Choclo 12 - Peruvian corn cake with potato, soffrito & queso fresco served with salsa blanca & sarsita d'choclo

Palta Rellena 9 - Avocado stuffed with chicken & ensalada rusa

Hongos 8 - White mushrooms sauteed with garlic & soffrito finished with aji amarillo - mustard sauce

Papita Relllena 10 - Crispy & soft potato ball stuffed with chicken

Bolitas de yucca 12 - Crocantes yucca balls stuffed with pork

Empanada de Carne 8 - With huacatay sauce

Empanada de Pollo 8 - With aji amarillo sauce

Cebiches & Tiraditos

(Peruvian national dish: briefly marinated with lime & peppers (leche de tigre) served with cancha, Peruvian corn & camote)

Cebiche Mochica 21 **Mixto 17** **Pescado 16**

Cebiche Tibio de Camarones 18 - Warm cebiche with tiger shrimp braised in a creamy aji amarillo-ginger, beer sauce served with yuca

Tiradito de Lenguado 17 - Halibut sashimi coated with aji amarillo-ginger sauce & sarsita di choclo

Chalaca de Pulpo 14 - Baby octupus lightly grilled marinated in rocoto-lime juice with tomatoes, onions, corn & cilantro

Choritos a la Chalaca 14 - Green lip mussels topped with sarsa chalaca