

## ENTRADAS - APPETIZERS



### PAPA A LA HUANCAINA

Sliced boiled potato topped with a rich cream cheese sauce

\$5.50

### PAPA RELLENA

Potato stuffed with seasoned ground beef, onion, raisins, olives and hard boiled eggs

\$6.50

### CHICHARRON DE CALAMAR

Lightly seasoned breaded calamari

\$8.00

### YUCA FRITA

Fried yuca topped with special peruvian cheese sauce

\$8.00

### CHOROS A LA CHALACA

Callao-style mussels  
Corn, Onions, Aji, Cilantro Marinated in Lime juice

\$7.50

## CEVICHE



### CEVICHE MIXTO

Fish, Shrimp, Squid and Octopus cooked in lime juice and peruvian spices, topped with marinated onions

\$12.00

### CEVICHE DE PESCADO

Raw fish cooked in lime juice and peruvian spices, topped with marinated onions

\$10.00

### CEVICHE DE CAMARONES

Shrimp cooked in lime juice and peruvian spices, topped with marinated onions

\$12.00

### CEVICHE DE CALAMAR

Squid cooked in lime juice and peruvian spices, topped with marinated onions

\$10.00

### CEVICHE DE PULPO

Octopus cooked in lime juice and peruvian spices, topped with marinated onions

\$12.00

### TIRADITO DE PESCADO

Strips of fish cooked in lime juice

\$10.00

## THRILLS FROM THE GRILL ANTICUCHOS



### ANTICUCHOS DE POLLO

Grilled skewered cubes of marinated chicken

\$8.80

### ANTICUCHOS DE CORAZON

Grilled skewered sliced beef hearts marinated

\$8.00

### ANTICUCHOS DE LOMITO

Grilled skewered beef marinated

\$8.00

## ENSALADAS

### ENSALADAS MIXTA

Mixed greens with tomatoes and red onions

\$3.75



## PESCADO - FISH

### JALEA DE PESCADO

Topped with onions, tomatoes and corn marinated in lime juice, yuca on the side

\$12.00

### PESCADO A LA CHORILLANA

Fried filet of fish sauteed with onions and tomatoes and served with steamed rice

\$14.95

### PESCADO A LA PLANCHA

Fried fish with steamed rice

\$13.95

### PESCADO AL MOJO DE AJO

Steamed fish in a creamy garlic sauce served with steamed rice

\$12.95





## CARNES - BEEF



**LOMO SALTADO** \$12.00  
Strips of beef sautéed with onions, tomatoes and french fries served with steamed rice

**BISTECK A LO POBRE** \$ 13.95  
Fried steak, fried eggs and fried sweet plantain served with steamed rice

**BISTECK ENCEBOLLADO** \$ 12.95  
Fried steak with red onions and tomatoes served with steamed rice

## POLLO - CHICKEN



**AJI DE GALLINA** \$ 10.50  
Shredded chicken in a rich and creamy parmesan walnut sauce served with steamed rice

**ARROZ CHAUFA**  
Peruvian style fried with  
**CHICKEN OR BEEF** \$ 9.95  
**SHRIMP** \$ 11.95

## TALLARIN - SPAGHETTI

**TALLARIN SALTADO DE POLLO**  
Our very own version of the Chinese Lo Mein with  
**CHICKEN OR BEEF** \$ 11.95  
**SHRIMP** \$ 13.95

**TALLARIN VERDE CON BISTEK** \$ 12.95  
Steak served on top of spaghetti with a blend of cream cheese, fresh spinach and fresh basil



## MARISCOS - SEAFOOD

**ARROZ CON MARISCOS** \$14.95  
Shrimp, Octopus, Squid, Mussels and rice mixed with vegetables and cooked with a touch of wine

**TALLARIN DE MARISCOS** \$ 14.95  
Seafood sautéed in our very own version of the Chinese Lo Mein

**CAMARONES AL MOJO DE AJO** \$ 12.95  
Shrimp in creamy garlic sauce served with steamed rice



## POSTRES - DESSERTS

**ARROZ CON LECHE** \$ 4.50  
Rice pudding



**CREMA VOLTEADA** \$ 4.50  
Peruvian flan

## SIDE ORDERS

French fries \$ 2.00  
Steamed rice \$ 2.00  
Plantains \$ 2.50

## BEBIDAS - BEVERAGES

**COFFEE** \$ 1.75  
**HOT OR COLD TEA** \$ 1.70  
**HOT CHOCOLATE** \$ 2.00  
**CHICHA MORADA** \$ 3.00  
**INCA KOLA** \$ 2.50  
**S. PELLEGRINO** \$ 2.25  
**LEMONADE** \$ 2.25





Peruvian Cuisine is considered to be one of the most diverse in the world. Thanks to its Inca origins and to the Spanish, African, Sino-Cantonese, Japanese and finally Italian, and French immigration, Peruvian cooking combines the flavors of four continents.

Ceviche, one of Peru's most popular dishes, perfectly defines this fusion of Peruvian cooking: fresh fish from Peru's rich coastal fishing areas, mixed with Andean peppers, and onions from Spain, marinated in lime juice from North Africa, served Inca - style with potatoes and yams.

Spanish conquerors brought African slaves to work for them, especially as cooks. The African influence has been noticeable in some Peruvian dishes such as Anticuchos, Tamales, and Picarones.

When the Spanish arrived in the 16th century they brought their excellent wine with them. Grape vines were immediately established in Peru, and it was soon found that a beautiful white spirit could be distilled from the grapes. This punchy, strongly alcoholic drink is sold as 'Pisco' after the town from which it was originally exported.

Since its introduction in the 19th century, beer has been part of Peruvian life and part of the cuisine. It is commonly served with a meal at home with the family.

The cocktails at parties look elegant, taste delicious and often include pisco. The spanish introduced grapes to Peru but wine making was forbidden. So the local people learned to distil one clear alcoholic spirit from grapes which they called Pisco.

During the pre-Inca and Inca years in Peru, the main beverage drank in both town and countryside was Chicha, a brewed grain drink containing varying degrees of alcohol. Children tended to drink Chicha Morada which is a distinctively sweet, non-alcoholic version of Chicha. Chicha is based on the purple corn of the valley of the Andes Mountains and it can be bought as a dried powder as well as fresh.

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