El Pollo a la Brasa
Limon’s famous open flame marinated rotisserie chicken.
We proudly serve free-range chicken.

Whole Chicken 28.95
(Cut in 8 pieces)
Half Chicken 18.95
(Cut in 4 pieces)
Quarter White 13.95
Quarter Dark 12.95

All portions come with aji amarillo huacatay sauce & your choice of two sides.

CEVICHES
Limon’s signature ceviches are made with sustainably caught seafood, marinated in our citrus-based Leche de Tigre.

Select from the following flavors:
- Clásico
- Crema de Aji Amarillo
- Rocoto Pimiento
- Passion Fruit

Ceviche Mixto 17.95
Fresh catch of the day, calamar, shrimp & octopus.

Ceviche de Pescado 17.95
Fresh catch of the day.

Ceviche de Camarones 17.95
Fresh shrimp.

Ceviche de Pulpo y Camarones 17.95
Fresh octopus & shrimp.

Leche de Tigre Cocktail 17.95
Fresh catch of the day, calamar & shrimp.

Limon’s Ceviche Trio 23.95
Enjoy a variety of our chef’s favorites!
- Pulpo Camaron in crema de aji amarillo.
- Ceviches Pescado in clasico leche de tigre.
- Ceviche Camarones in rocoito pimiento.

EMPANADAS
Two crispy pastries filled with:

Carné 8.95
Hand-cut top sirloin, aji panca, hard-boiled eggs, rice, raisins & sautéed onion.

Pollo 8.95
Shredded rotisserie chicken, carrots, parsley & a creamy aji amarillo sauce.

Veggie 8.95
Mushroom, spinach, chicharron, oaxaca cheese.

Queso 8.95
Stuffed with oaxaca cheese.

Signature Plates
Pescado a lo Macho 22.95
Crispy palete solo, rocoto a lo macho braised seafood served with jalea.

Lomo Saltado 20.95
Traditional Peruvian favorite. Stir-fried tenderloin with onions, tomatoes, ginger-infused soy sauce. Tossed with crispy fried limes served with jasmine rice.

Churrasco a la Parrilla 31.95
12 oz. Angus boneless ribeye, chifa green beans, baby Yukon mashed potatoes, caramelized garlic & aji panca demiglace.

Arroz con Mariscos 22.95
Peruvian-style pilaf - fresh seafood cooked in aromatic sofrito rice, chardonnay or aji amarillo pimento sauce.

Seco de Costillas 20.95
Braised boneless beef short ribs in a huacatay-claro broth, potatoes, carrots, enoki yuca, served with jasmine rice.

SIDES
- Chifa Green Beans 4.95
- Tacu Tacu 4.95
- Camote Frito 4.95
- Yuca Fries 4.95
- Papas Fritas 4.95
- Ensalada 4.95
- Arroz 3.95

AJI SAUCES
Aji Amarillo Huacatay 2.00
Chimichurri 2.00
Rocoto Molido (hot) 2.00

Cold plates
Poke Loko 14.95
Fresh ahi tuna, inamona jus, ogo, concha, tobiko, charred avocado, rocoto & taro chips.

Quinua Salad 12.95
Red quinoa, mixed greens, concha, qeso fresco, mint tossed in a lime vinaigrette.

Ensalada Rusia 10.95
A classic Peruvian salad!
Red onions, baby Yukon potatoes, carrots, chicharron, tossed with aji amarillo aioli.

Ensalada Mixta 10.95
Organic mixed greens with sliced carrots, cherry tomatoes, concha, tossed in our aji amarillo sesame dressing.

¿Qué?
AJI AMARILLO - an essential chili pepper used in Peruvian recipes
ROCOTO - a spicy red pepper variety
ANTICUCHERIA - traditional tangy sauce with hints of aji panca & rocoto
HUACATAY - native Peruvian black mint, often described as a hybrid between mint & basil with a hint of coriander
CHOCLO - a large-kernel corn grown in the Andes Mountains
Cancha - crunchy slit-roasted chupepe
Salsa Criolla - a composite of red onions, rocoto, cilantro & lime juice

El Chef
Owner & Executive Chef, Martin Castillo, created Limon’s culturally blended dishes in homage to the Castillo family’s Peruvian roots. From the Chef, his brothers & the entire Limon family, we hope you enjoy your visit!

Food is served as ready to be shared family style. Please notify your server if you have any other requests.

limonrotisserie.com
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