

- Jalea Mixta** Crispy calamari, shrimp & fish with fried yuca, salsa criolla & aji amarillo-mint aioli 14
- Causa de Salmon** Aji amarillo infused potato cake chilled & layered with salmon salad, sliced egg & guacamole finished with red pepper aioli 12
-  **Ocopa** Roasted sunchokes & brown beech mushrooms with creamy huacaty-peanut-sesame sauce & soft boiled egg 12
- Anticuchos** Marinated and grilled skewers served with dipping sauce and Andean corn
Beef 10, Chicken 10, Beef Heart 10 Trio 12
- Langostinos al Ajo** Pan seared shrimp with olive oil & shaved garlic 12
- Aguadito de Pollo** Rich chicken soup with rice, vegetables and Peruvian spices in citrus-cilantro broth 9
-  **Baterrega y Olluco** Salt roasted & pickled beets, pickled olluco, cancha, huancaína, aguaymanto, micro-mustard greens, huacatay pesto 10
-  **Ensalada Exótica** Mixed greens with cilantro, roasted peppers, fresh mangos, & almonds with citrus dressing 10 / 12
-  **Solterito** Quinoa, cherry tomatoes, fava beans, avocado, crispy potato, choclo, queso fresco, red pepper & apple cider vinaigrette 10
- Ceviche de Pescado** Traditional Peruvian dish of today's fish cold-cured in freshly squeezed citrus juices with Peruvian peppers, onions, garlic and cilantro. Mkt
Make it a "Mixto" with shrimp, octopus, and mussels Mkt



- Sides**
-  rice 3
 -  sweet plantains 5
 -  bread & butter 3
 -  frijoles atocinados 3
 -  french fries 3
 -  steamed or fried sweet potato 3
 -  yuca frita 6
 -  steamed vegetables 3

- Lomo Saltado** **Beef tenderloin** stir-fried with sweet onions, tomatoes, garlic & Peruvian spices tossed with steak fries and served with rice 26
- Seco de Carne** Rich **beef** stew with garlic, onions, & cilantro served with frijoles atocinados & white rice 22
- Aji de Gallina** Shredded **chicken** in creamy aji amarillo, parmesan & walnut sauce over baby Yukon gold potatoes and garnished with Peruvian olives & boiled egg with a side of rice 19
- Pollo en Salsa de Mango** Grilled **chicken** breast topped with mango, red pepper and pisco sauce with white rice & golden potatoes 19
-  **Tallarín Verde** **Spinach spaghetti** tossed in creamy basil, walnut & spinach pesto 15
add chicken 5, beef tenderloin 7, or shrimp 7
-  **Saltado de Champiñones** Button, shiitake, portabella & oyster **mushrooms**, sweet onions & tomatoes sautéed in white wine-olive oil reduction and served with rice or pasta 16
- Pescado a la Chorrillana** Sautéed **fish** of the day topped with sweet onions & tomatoes finished with Peruvian black olives & sliced egg along side golden potatoes and rice 26
- Pescado a lo Macho** Roasted **corvina** with mussels, calamari, octopus & shrimp in firey aji rocoto sauce with white rice & potatoes 33
- Saltado de Langostinos** **Shrimp** sautéed with sweet onions, tomatoes, aji amarillo & cilantro in white wine & olive oil with white rice & steak fries 24



 Denotes vegetarian options

Servers are happy to assist with gluten or other dietary needs

Split entrees \$2

18% gratuity added to parties of 5 or more

The consumption of raw or undercooked foods may increase your risk of food borne illness