

Entradas / Appetizers

Papa a la Huancaína

Peruvian potato salad – boiled potatoes smothered in a Peruvian cheese sauce. 6

*Special Peruvian cheese sauce available with all meals. 2

Calamares Fritos

Lightly battered calamari rings served with fries. 13

Choros a la Chalaca

Mussels on the half shell with a delicious topping of diced tomatoes and onions in a lime dressing. 13

Ensalada de Camarones

Peruvian style shrimp salad with a light lime juice dressing. 13

Choclo con Queso

Fresh cheese and Peru's giant corn on the cob. 7

Anticuchos

Beef heart kebabs. 7

Ensalada de Pulpo

Peruvian style octopus salad. 13

Chicharron de Pollo

Hand battered chicken and fries. 9

Camarones Empanizados

Breaded and lightly fried shrimp served with fries. 13

Causa con Pollo / Camarones

Potato puree with chicken salad, 9, or shrimp filling. 13

Aji de Gallina

Shredded chicken mixed with a mildly spicy cream sauce served over potatoes. 10

Cebiches / Ceviches

Peru's signature dish – a cold seafood salad that is quickly marinated in lime juice and served with yucca, onions, and toasted corn nuts. Your choice of fresh fish, mixed seafood or shrimp. Healthful and delicious! 13

Sopas / Soups

Ask your server for the Sopa del Dia/Soup of the day.

Parihuela

Peru's answer to bouillabaisse. Clams, mussels, shrimp, squid and soft shell crab in a rich homemade stock. 13

Chupe de Camarones

Shrimp chowder with a punch of Creole seasonings and a bit of cream. 13

Aguadito de Mariscos

Seafood soup with a cilantro seasoned broth. 13

Sopa de Pescado

Fresh and light fish soup. 6

Sopa de Choros

Mussels in a light broth. 6

Sopa de Almejas

Fresh clams in a light broth. 6

Especiales / Chef's Specials

Jalea Special

A delicious battered seafood extravaganza with scrod, shrimp, clams, mussels, squid and soft shell crab. This enticing seafood combo is served with fried yucca and marinated onions. 26

Arroz con Mariscos

The Peruvian version of Spain's paella. 14

Bistec a lo Pobre

Pepper steak served with fried eggs, white rice, fries and salad. 15

Pescado a lo Macho

Filet of fish, battered, sauteed, and topped with a sauced seafood mixture of shrimp, octopus and squid. 18

Cebiche Especial

A cold seafood salad of fish, clams, mussels, shrimp, calamari, octopus and scungilli marinated in lime juice and served with yucca, onions, and toasted corn nuts. 26

Sudado Especial

Steamed filet of fish prepared with soft shell crab, mussels, shrimp, octopus and scungilli. 26

Favoritos de los Clientes / Customer Favorites

Lomo Saltado

Our most requested meat dish. Strips of pepper steak sauteed with onions, tomatoes, and our secret Peruvian seasonings. Served over fries, with white rice on the side. 12

Pollo Saltado

A slight variation of Lomo Saltado, with chicken, green peppers, tomatoes and onions. Served over fries with white rice on the side. 10

Tallarines

Inspired by lo mein, our noodles have a distinctive seasoning. Your choice of Beef, 12, Chicken, 10, Shrimp or Mixed Seafood, 14.

Milanesa de Pollo

Breaded chicken breast served with white rice and salad. 10

½ Pollo a la Brasa

Rotisserie chicken that is moist on the inside and cooked with the exotic flavorings of Peruvian spices. 7

Chaufas

Our version of fried rice with a special seasoning. Your choice of Beef, 12, Chicken, 10, Seafood or Shrimp, 14.

Tallarines Verdes

Spaghetti with the Peruvian version of pesto, made with spinach and basil. Served with a thin pepper steak. 12



Carnes / Meat Dishes

Chuletas de Cerdo Frito

Hand battered pork chops served with rice and salad. 12

Bistec a la Milanesa

Breaded pepper steak served with rice and salad. 12

Bistec a la Plancha

A whole fried pepper steak with rice and salad. 12

Entrañas a la Parilla

Grilled skirt steak served with a side of chimichurri sauce, browned potatoes, and a Russian salad of beets, vegetables and mayonnaise. 14

*Substitute fries for rice or salad with any entree.

Mariscos / Seafood Dishes

Pescado en Salsa de Camarones

Filet of fish served with shrimp and seafood sauce infused with shrimp flavor. 18

Camarones al Ajo

Lightly battered shrimp served with a fresh garlic sauce. 14

Picante de Camarones

Shrimp in a mildly spicy cream sauce with a hint of white wine. 14

Picante de Mariscos

Seafood in mildly spicy cream sauce. 14

Pescado Entero Frito

Fried whole fish of the day, served with rice and salad. 16

Pescado Sudado

Filet of fish steamed with onions and tomatoes. 14

Saltado de Camarones

A delicious saute of shrimp, onion, tomatoes, and green peppers. Served with white rice and french fries, or tallarines noodles upon request. 14

Saltado de Mariscos

A delicious saute of shrimp, squid, scungilli, mussels, octopus, crab, onions and tomatoes. Served with white rice and french fries, or tallarines noodles upon request. 14

*Seafood dishes served with white rice unless otherwise noted.

Cerveza / Beer (4)

- Cristal (Peruvian)
- Modelo Especial
- Negra Modelo
- Corona Extra
- Corona Light
- Heineken
- Heineken Light
- Coors Light
- Budweiser

Bebidas no Alcoholicas / Soft Drinks (2)

- Inca Cola - Peru's favorite soda, with a sweet, fruity flavor.
- Diet Inca Cola
- Coke
- Diet Coke
- Sprite
- Orange Fanta
- Raspberry Nestea

Jugos / Juices (2)

- Chicha Morada - Peruvian purple corn and fruit drink with a hint of cinnamon.
- Maracuya / Passionfruit
- Naranja / Orange
- Arándano Agrio / Cranberry
- Mango
- Peach / Durazno
- Horchata

Vino / Wine

By the Bottle

Tabernero (Peruvian):

Gran Tinto 22, Blanco de Blanco 22, Gran Rose 19, Borgoña 19

Other:

Santa Ema (Chilean) 22

Gato Negro Cabernet Sauvignon or Merlot (Chilean) 22

Gato Blanco Chardonnay (Chilean) 22

Pinot Grigio (Italian) 30

By the Glass

House Chardonnay, Rose Zinfandel, or Merlot. 5

Sangria

House-Made

By the Glass. 5
1/2 Pitcher. 12
Full Pitcher. 24

Hot Drinks

Coffee - Regular or Decaf. 1.50

Tea - Ask your server for selections. 1.50

Ask your server about our desserts.

