

STARTERS

*CLASSIC CEVICHE

Fish in classic leche de tigre, corn, red onions, sweet potatoes, aji limo- 13

*MIXED CEVICHE

mixed seafood in fresh lime juice, corn, red onion, in rocoto leche de tigre- 14

*THE SASHIMI (Tiradito)

Our Japanese influence in one dish, sashimi style fish, in our succulent lime juice, sweet potatoes, corn, quinoa pop and sweet drops. 13

CRAB CAUSA

Our favorite potato dish stuffed with delicious crabmeat and avocado, in our Peruvian yellow pepper sauce and sweet drops. 11
-with shrimp 10

PAPA A LA HUANCAINA (v)

Andean potatoes, panela cheese, yellow pepper sauce, soft boiled egg- 7

YUCCA HUANCAINA (v)

Fried yucca, huancaina sauce. 7.5

TOSTONES (v)

Fried green plantains, salsa verde, criola sauce. 8

BEEF SKEWERS (Anticuchos)

Fillet mignon marinated and grilled served with dipping sauce, potatoes and Andean corn. 13

QUINOA CAPRESE

Organic tomatoes, crispy quinoa, mozzarella, sauce. 9

QUINUA SALAD (v)

Seasonal organic tomatoes, avocado, panela cheese, Peruvian quinoa, corn, crispy onion and house dressing. 10

CEVICHE OF THE CHEF

the favorite ingredients of our chef, fish, octopus, crispy calamari, giant corn, plantain chips, sweet potatoes, onions. 17

JALEA

Crispy pieces of fish and mixed seafood, yucca, criola sauce, corn nuts, accompanied by our secret green sauce. 16

ENTRÉE

QUINOA CANTONESE (Quinoa chaufa) (v)

Quinoa cooked in a fiery wok, snow peas, bell peppers, fried wonton, Mazzato's soy sauce, fried egg -14
-add seafood +6

CANTONESE RICE (Arroz chaufa)

Cantonese Wok-fried rice, beef, chicken, pork, snow peas, bean sprout, bell peppers, Mazzato's soy sauce, fried egg. 16.5

SIR PORKALOT (Chicharron)

Crispy boneless pork, fried yucca, crispy cauliflower, our yellow pepper sauce, chalaquita and chimichurri. 15

LAMB 24 HOURS (Seco de cordero)

Braised lamb shanks, cooked slowly in special cilantro sauce, canary beans, rice, yucca fries, criolla sauce. 21

WONDER FISH (Pescado a lo macho)

pan seared mahi mahi filet, calamari, shrimp, clams, mussels, octopus, in our special macho cream. comes with a side of rice. 19.95

LOMO SALTADO

Traditional Peruvian style beef tenderloin, tomatoes, onions, cilantro, Peruvian spices, asian sauce, served with crunchy potatoes, rice - 17
-Chicken saltado 16

MY GRANDMA'S CHICKEN AND RICE

Crispy fried chicken, plantains, soft boiled egg, criolla, rice, corn, red bell pepper in a secret grandma's sauce. prepared to be desired by all. 17

FETTUCCHINE LOMO

Traditional Peruvian style beef tenderloin accompanied with a fresh fettuccine pasta in our popular huancaina cheese cream, touch of panela cheese. 18

AJI GE GALLINA

Shredded chicken breast covered in Peruvian yellow pepper cream, milk, pecans, olive cream, topped with soft boiled egg and panela cheese - 16

THE HOUSE'S GREEN PASTA (Tallarín verde)

Our signature pesto, basil, spinach and Peruvian cheese sauce with crispy chicken and yellow pepper sauce - 16.5
*grilled beef 17.95

PERUVIAN PAELLA (Arroz con mariscos)

Selected rice and seafood in a secret sauce with its peppery scent, our yellow pepper sauce, criolla, and touch of cheese. 18

TALLARIN SALTADO

All natural chicken strips stir-fried, soy sauce, onions, tomato, pasta - 16.5
-beef 18 -Beef and chicken 19 -seafood 20