

ENTRADAS/STARTERS		SOPAS/SOUPS	
AGUCATE RELLENO	10	SOPA A LA MINUTA	12
HALF STUFFED AVOCADO WITH CHICKEN.		NOODLES, MEAT, MILK, OREGANO.	
PAPA A LA HUANCAINA	12	AGUADITO DE POLLO	13
ANDEAN POTATO WITH CREAMY PERUVIAN YELLOW AJI, FRESH CHEESE, BOILED EGG, EVAPORATED MILK, BLACK OLIVES.		CHICKEN BROTH IN CILANTRO BASE WITH RICE AND VEGETABLES.	
PAPA ANDINO	14	AGUADITO DE MARISCOS	16
ANDEAN POTATO IN HUACATAY SAUCE A PERUVIAN HERB WITH A UNIQUE ZEST FLAVORING.		SEAFOOD BROTH IN A CILANTRO BASE WITH RICE AND VEGETABLES.	
TOSTONES CON GUACAMOLE	12	CHUPE DE CAMARONES	17
FRIED GREEN PLANTAIN WITH GUACAMOLE.		CREAMY SHRIMP CHOWDER WITH RICE, EGGS, EVAPORATED MILK, CHEESE, PERUVIAN AJI PANCA AND HUACATAY.	
CHOROS A LA CHALACA	14	SUDADO DE PESCADO	18
MUSSELS MARINATED IN LEMON WITH ONIONS, TOMATOES AND PERUVIAN SPICES.		CLASSIC STEAMED FISH MADE TO PERFECTION WITH RED ONIONS, TOMATOS, SPICES, SERVED WITH WHITE RICE.	
CAUSA DE POLLO	14	PARIHUELA	24
CAUSA DE CAMARONES	16	SEAFOOD BROTH, AJI PANCA, SHRIMP SAUCE, YUCA.	
PRESSED YELLOW POTATO, LIME, PERUVIAN YELLOW AJI, MAYONNAISE, EGGS AND OLIVES.			
ANTICUCHO DE CORAZON	15	ENSALADAS / SALADS	
GRILLED HEART GARNISHED WITH AJI PANCA, GOLDEN POTATOES AND PERUVIAN CORN.		MIXTA	10
CHICHARRON DE PESCADO	15	AVOCADO, LETTUCE AND TOMATOES.	
FISH FRITTERS SERVED WITH SARSA CRIOLLA.		QUINUA TRICOLOR	11
PULPO ANTICUCHADO	20	QUINOA, ROASTED BELL PEPPERS, CHERRY TOMATOES, CUCUMBER, PERUVIAN CORN AND AVOCADO.	
GRILLED OCTOPUS GARNISHED WITH AJI PANCA AND PRESSED YELLOW POTATO.		POLLO A LA PARRILLA	12
CAUSA CEVICHADA	23	GRILL CHICKEN, LETTUCE, TOMATO, CUCUMBER, CARROT, CABBAGE AND HOUSE VINAIGRETTE.	
PRESSED YELLOW POTATO, LIME, PERUVIAN YELLOW AJI, MAYONNAISE, EGGS AND OLIVES. FISH CEVICHE AND FRIED CALAMARI.		CAMARON CROCANTE DE QUINOA	14
		SHRIMP WITH QUINOA, ROMAINE LETTUCE, CHERRY TOMATOES, CROUTONS, PASSION FRUIT, LEMON, VINAIGRETTE.	
CEVICHES		PLATOS FUERTES/ENTREES	
LECHE DE TIGRE “LA VERIDICA”	16	CHAUFAS/ORIENTAL RICE	
“TIGER’S MILK,” CITRUS-BASED CURED FISH IN ABUNDANT JUICE SERVED TO VITALIZE.		PERUVIAN CANTONESE FRIED RICE PREPARED WITH MIX VEGETABLES, SCALONS, EGGS,ONONS RED PEPPER AND SOY SAUCE.	
LECHE DE TIGRE 3 WAY	18	POLLO / CHICKEN	16
LECHE DE TIGRE, “TIGER’S MILK,” IS THE CITRUS-BASED, SPICY MARINADE USED TO CURE FISH PERUVIAN YELLOW AJI, ROCOTO, AIOLI CORN, ONION AND CILANTRO SERVED THREE(3) WAYS.		MIXTO (BEEF & CHICKEN)	18
CAMARONES	17	MARISCOS / SEAFOOD	20
SHRIMP IN LIME COCKTAIL, SWEET POTATO, PERUVIAN CORN.		MAR Y TIERRA (BEEF AND SHRIMP)	22
CLASICO DE PESCADO	18	CHAUFA CAPONE	23
FISH WITH LIME COCKTAIL AND SWEET POTATO, PERUVIAN CORN.		(PORK,CHICKEN & SHRIMP)	
MIXTO	20	SEAFOOD QUINOA	22
MIX SEAFOOD WITH LIME COCKTAIL, LEMON, CORN, SWEET POTATO, AND CILANTRO WITH A TOUCH OF PERUVIAN SPICES .		ARROZ CON MARISCOS	24
AVOPASSION	22	PERUVIAN STYLE SEAFOOD PAELLA.	
FISH, SHRIMP, AVOCADO, CILANTRO, PERUVIAN YELLOW AJI, SWEET POTATO, RED ONION WITH A LEMON PASSION FRUIT FUSION.		ARROZ CREMOSO DE COCO	28
JALEA	24	COCONUT CREAM RICE, WITH FILET OF FISH IN GARLIC SAUCE AND PERUVIAN SPICES.	
DICED FISH, TUNA, SALMON, FRIED CALAMARI RINGS, WITH PERUVIAN ROCOTO AND YELLOW AJI.		AJI DE GALLINA	18
FRITO	24	SHREDDED CHICKEN, IN A CREAMY SAUCE OF PERUVIAN YELLOW PEPPER, EGGS, CHEESE, EVAPORATED MILK, PECANS SERVED OVER SLICES OF POTATOES AND WHITE RICE.	
MARINATED FISH IN LIME, FRIED AND SERVED WITH LIME COCKTAIL AND SARSA CRIOLLA.		LOMO SALTADO	19
PIQUEO FRIO	20	TENDER PIECES OF STEAK SAUTÉED IN WOK WITH RED ONIONS, TOMATOS, CILANTRO, SERVED WITH FRENCH FRIES AND WHITE RICE .	
FISH AND SHIMP IN A LIME COCKTAIL SAUCE SERVED WITH YELLOW PRESSED POTATO.			

- NO SUBSTITUTIONS -

LOMO MAR Y TIERRA

TENDER PIECES OF STEAK SAUTÉED IN WOK WITH SHRIMP, RED ONIONS, TOMATOS, CILANTRO, SERVED WITH FRENCH FRIES AND WHITE RICE.

LOMO DE ENTRAÑA

TENDER PIECES OF SKIRT STEAK SAUTÉED IN WOK WITH RED ONIONS, TOMATOS, CILANTRO, SERVED WITH FRENCH FRIES AND WHITE RICE.

LOMO DE FILET MIGNON

TENDER PIECES OF FILET MIGNON SAUTÉED IN WOK WITH RED ONIONS, TOMATOS, CILANTRO, SERVED WITH FRENCH FRIES AND WHITE RICE.

FILET MIGNON A LO MACHO

TENDER PIECES OF FILET MIGNON SAUTEED, WITH A SEAFOOD SAUCE.

ENTRAÑA MUY FINA

MARINATED SKIRT STEAK WITH SAUTÉED POTATOES WITH FINE HERBS, CHIMICHURRI SAUCE, SERVED WITH GREEN RICE.

ENTRAÑA A LO POBRE

GRILLED SKIRT STEAK SERVED WHITE RICE, FRENCH FRIES, SWEET PLANTAINS AND FRIED EGG.

ENTRAÑA CAMARONES AL AJILLO

GRILLED SKIRT STEAK WITH SHRIMP IN A GARLIC SAUCE AND FRIED GREEN PLAN PLANTAIN.

YUCA RIBEYE

YUCA RISOTTO WITH REBEYE STEAK IN PERUVIAN SPICES.

TALLARIN VERDE

PERUVIAN STYLE SPAGHETTI PREPARED IN A SPINACH AND BASIL SAUCE, FRESH CHEESE, PECANS, SERVED WITH GOLDEN POTATOES.

POLLO / CHICKEN

ENTRANA / SKIRT STEAK

TALLARINES A LA HUANCAINA

CON LOMO SALTADO

SPAGHETTI WITH HUANCAÍNA SAUCE, AND LOMO SALTADO.

TACU TACU

REFRIED BEANS MIXED WITH RICE, SARSA CRIOLLA.

PICANTE DE MARISCOS/SEAFOOD

ENTRANA/SKIRT STEAK

SECO DE CABRITO (WEEKENDS ONLY)

DRY GOAT STEW, SERVED WITH WHITE RICE, BEANS AND SARSA CRIOLLA JALEAS CRISPY MIXED SEAFOOD PLATTER, ON LEMON PASSION FRUIT VINAIGRETTE, SERVED OVER FRIED YUCA AND SARSA CRIOLLA.

JALEAS

CRISPY MIXED SEAFOOD PLATTER, ON LEMON PASSION FRUIT VINAIGRETTE, SERVED OVER FRIED YUCA AND SARSA CRIOLLA.

CLASICA / CLASSIC

FAMILIAR / FAMILY STYLE

(CON LECHE DE TIGRE)

FILETE DE PESCADO FRITO

FRIED FISH FILLET SERVED WITH WHITE RICE, FRIED YUCCA AND SARSA CRIOLLA.

FILETE DE PESCADO

CON CAMARONES AL AJILLO

FRIED FISH FILLET SERVED WITH SHRIMPS IN GARLIC SAUCE, WHITE RICE AND GOLDEN POTATOES.

PESCADO A LO MACHO

BREADED FISH, INFUSED IN WHITE WINE AND SEAFOOD SAUCE, AJI PANCA, SERVED WITH WHITE RICE AND FRIED YUCCA.

PARGO FRITO

FRIED WHOLE RED SNAPPER.

PARGO FRITO EN SALSA DE MARISCOS

FRIED WHOLE RED SNAPPER IN A SEAFOOD SAUCE.

QUINOTTO DE CAMARONES

QUINOA RISOTTO, SHRIMP IN PANCA PEPPER, PARMESAN CHEESE, FRIED ASPARAGUS, AIOLI PIMIENTO SAUCE.

SALMON EN COSTRA DE QUINOA

SALMON CRUSTED WITH QUINOA WITH VEGETABLES IN A GARLIC SAUCE.

SALMON AL PISCO

SALMON IN A PISCO GLAZE REDUCTION, SAUTED POTATOES AND SALAD.

PICATE DE LANGOSTINO

HEAD ON SHRIMP ON A CREAM RISSOTTO .

TRIO MARINERO

SEAFOOD PAELLA, JALEA AND CEVICHE.

POLLOS A LA BRASA / ROTTISERIE CHICKEN

COMBO # 1

WHOLE CHICKEN
AVOCADO SALAD
FRENCH FRIES

COMBO #2

WHOLE CHICKEN
AVOCADO SALAD
GREEN RICE
FRENCH FRIES

FAMILY COMBO #3

WHOLE CHICKEN
AVOCADO SALAD
SALCHIPAPA
GREEN RICE
BEENS

¼ CHICKEN RICE AND FRENCH FRIES

½ CHICKEN WITH TWO SIDES

WHOLE CHICKEN

GUARNICIONES

BEANS

FRIED SWEET POTATOES

FRENCH FRIES

SWEET PLANTAIN

YUCA FRITA

WHITE RICE

GREEN CILANTRO RICE

YELLOW RICE

FRIED GREEN PLANTAIN

QUINOA CHIFA