

APPETIZERS

CAUSA LIMEÑA	15
Mashed potato seasoned with lemon and yellow chili pepper filled with chicken.	
EMPANADAS (2)	14
Filled with ground beef or chicken, onions, olives hard-boiled eggs and raisins	
CHORITOS A LA CHALACA	15
Six sliced mussels topped with diced red onion, choclo, all seasoned with lime juice and ají limo.	
PAPA A LA HUANCAINA	14
Boiled potatoes covered with huancaina sauce, topped with olive sauce and boiled egg.	
HOUSE SALAD	12
Avocado, lettuce, tomato, radish, and onions tossed in our house dressing.	
Chicken	8
Steak	12
Shrimp	8
QUINOA SALAD	12
Andes quinoa with fresh vegetables in house dressing.	
CHICHARRON DE PESCADO	18
Chopped deep fried fish, served with salsa criolla and fried yuca.	
FRIED CALAMARI	22
Crispy calamari rings with salsa criolla and fried yuca.	
LECHE DE TIGRE	18
Authentic peruvian flavored, diced fish, shrimp, and a touch of milk marinated in fresh lime juice.	
SALCHIPAPA	14
Fried slices of hot dog with french fries.	

CEVICHES

CEVICHE DE PESCADO*	23
Classic Peruvian style diced fish marinated in fresh lime citrus juices with garlic, onions, cilantro, and rocoto pepper.	
CEVICHE MIXTO*	25
A mixture of shrimp, octopus, squid and diced fish marinated in fresh lime citrus juices with onions, cilantro, and rocoto pepper.	
VUELVE A LA VIDA*	29
Three different flavors of our famous ceviches yellow, classic and rocoto in one platter.	
CEVICHE DE CONCHAS NEGRAS*	30
Ceviche made with black clams, lemon juice and ají limo serverd with sweet potatoes, cancha and choclo.	

SEAFOOD

TRIO MARINO	38
Mix of three very traditional peruvian dishes. Ceviche, jalea mixta and arroz con mariscos (seafood paella).	
MÁNCORA TOWER*	35
House specialty, ceviche and jalea served with three choritos a la chalaca and two shots of tiger milk.	
ARROZ CON MARISCOS	32
A mix of seafood and rice, peruvian-style paella seasoned with ají amarillo, served with salsa criolla.	
PESCADO FRITO	18
Fried fish fillet served with salad and white rice.	
FRIED WHOLE FISH	33
Whole red snapper, served with white rice, french fries and salad.	
Sudado	40
A lo macho	40

If you have any allergies or dietary restrictions, please let your server know before ordering.
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOR PARTIES OF 6 OR MORE A 20% GRATUITY WILL BE ADDED.

JALEA MIXTA 26
Fresh deep-fried fish, calamari, shrimp, and mussels served with fried yuca and salsa criolla.

JALEA PIURANA 28
A mixture of different deep-fried seafood, shrimp, calamari, mussels, fish, fried yuca, served with ceviche style lime juice.

PESCADO A LO MACHO 30
Filet of fish, topped with a spicy, creamy seafood sauce, served with rice.

SUDADO DE PESCADO 27
Fillet of fish, tomatoes, red onions, all simmered with aji panca and aji amarillo. Served with white rice and asparagus.

TRADITIONAL PERUVIAN DISHES

TALLARINES VERDES 32
10 oz grilled rib eye served with pesto pasta linguini, and golden potatoes.

TALLARIN SALTADO CRIOLLO
Sliced top sirloin sauteed with red onion, tomato with soy sauce mixed with linguini pasta.

Chicken	22
Filet mignon 7 oz	38
Seafood	25
Shrimp	28

LOMO SALTADO 38
7 oz Sliced filet mignon sauteed with red onion, tomato, soy sauce and served with french fries and white rice.

ARROZ CHAUFA
Peruvian style fried rice mixed with chopped egg, scallions all sauteed in wok with soy sauce.

Chicken	22
Filet Mignon 7 oz	38
Seafood	25
Shrimp	28

AJI DE GALLINA 22
Shredded chicken with peruvian yellow creamy sauce served with rice topped with olive sauce.

FETUCCINI A LA HUANCAINA 38
7 oz Sliced filet mignon sauteed with red onion, tomato and soy sauce served with fettuccini in huancaina sauce.

RIB EYE A LO POBRE 34
Grilled 10 oz rib eye served with french fries sweet plantains with white rice topped with a fried egg.

SOUPS

CHUPE DE CAMARONES 28
Shrimp soup with fish, potatoes, vegetables, rice, egg, and a touch of milk.

PARIHUELA 28
Peruvian fish and seafood soup.

SOPA A LA MINUTA 20
Soup made of seared beef with angel hair pasta, egg and milk.

CHICKEN SOUP 16
Angel hair pasta, chicken tenderloin, eggs, potatoes and vegetables.

GRILL

ANTICUCHOS 18
Three grilled veal-heart marinated with aji panca. Served with golden potatoes and choclo.

PULPO ANTICUCHERO 22
Grilled octopus marinated with aji panca, choclo and golden potatoes.

RACHI 18
Grilled tripe served with golden potatoes and choclo.

DUO PARRILLERO 24
Grilled beef heart and grilled tripe with browned potatoes and corn.

PARRILLA LOCA 36
10 oz grilled rib eye, rachi, anticucho and chorizo.

SIDES

White rice	5
French fries	5
Yuca frita	5
Sweet plantain	5
Salsa criolla	5
Choclo	5

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