



PERUVIAN RESTAURANT

COCKTAILS

Pisco Sour – Classic Peruvian cocktail with Pisco (White Brandy), Lime Juice, Sugar, Egg White \$6

Margarita – Tequila, Lime Juice, Triple Sec \$6

Chilcano – Pisco, Lime Juice, Sugar, Ginger Ale, Bitters \$6

Primavera – Pisco, Pineapple Juice, Orange Juice, Grenadine \$6

Sangria – Our infamous sangria recipe made with red wine, brandy, triple sec topped with diced apples. \$4 / \$14

IMPORTED BEERS \$3.50

Cristal (Peru)

Agua (Colombia)

Cintra (Brasil)

Corona (Mexico)

Modelo (Mexico)

Negra Modelo (Mexico)

BEVERAGES

Chicha Morada – A peruvian juice derived from fruits and purple corn grains. g \$2.5 p \$8 (non-alcoholic)

Inca Kola – Peruvian Golden Cola \$1.50

Imported Sodas – Postobon (Colombia), Colombiana \$2

Sodas – Pepsi, Diet Pepsi, Sweet Tea, Sierra Mist, Mountain Dew, Dr Pepper, Orange Twister \$1.5

LUNCH

CEVICHE BAR

LECHE DE TIGRE – Peruvian fish ceviche cocktail. It is considered by peruvians to be an aphrodisiac, hangover cure and all around stimulant thus the name “Tiger’s Milk”. \$4.99

CEVICHE DE PESCADO – Lime marinated fish with cilantro and onions served with sweet potato, boiled potato and corn. \$9.99

CEVICHE DE CAMARONES – Lime marinated shrimp with cilantro and onions served with sweet potato, boiled potato and corn. \$9.99

CEVICHE MIXTO – Fish, Shrimp, Mussels and Clams Ceviche served with sweet potato, boiled potato and corn. \$11.99

APPETIZERS

PAPA A LA HUANCAINA – Halved boiled potatoes covered in a delicious Peruvian spicy yellow pepper cheese sauce. \$4.99

YUCAS A LA HUANCAINA – Crispy yucca served with huancaína sauce deep. \$4.99

PAPA RELLENA – Mashed potatoes stuffed with seasoned beef, onions, tomatoes, and raisins. \$4.99

TAMAL – Peruvian Style Tamale stuffed with pork, slice of egg and olive. \$4.99

FRIED CALAMARI – Crispy calamari rings served with marinara sauce and salsa criolla. \$8.99

SOUPS AND SALADS

AGUADITO – Chicken and rice soup in cilantro sauce. \$5.99

PARIHUELA – Super Seafood Soup with fish, shrimp, squid, mussels and clams in a delicious seafood broth. \$11.99

DELICIA SALAD – Corn, tomatoes, avocado, spinach, lettuce and feta cheese. \$6.99

AVOCADO SALAD – Lettuce, tomatoes, cucumbers and avocado. \$5.99

*Add your choice to the above two salads:
Quarter Rotisserie Chicken \$4
Crispy Flounder Slices \$4.50
Grilled Thin Sliced Beef \$5

ENTREES

QUARTER CHICKEN COMBO – A quarter of our delicious Peruvian style rotisserie chicken served with garden salad and one side item of your choice. \$6.99

HALF CHICKEN COMBO – One half of our Peruvian style rotisserie chicken served with garden salad and one side item of your choice. \$8.99

LOMO SALTADO – Lean beef, sauteed with onions and tomatoes, served with white rice and french fries. \$9.99

SALTADO DE POLLO – Chicken sauteed with onions and tomatoes, served with white rice and french fries. \$9.99

ARROZ CON POLLO – Rice and chicken seasoned with a cilantro sauce. \$9.99

JALEA DE PESCADO – Crispy flounder slices and yucca wedges served with lime marinated onions and tomatoes. \$9.99

WINES BY THE GLASS

Taberbero, Borgoña Demi Sec, Peru '06

Casa Lapostolle, Chardonnay, Chile '05

Root 1, Sauvignon Blanc, Chile '06

Root 1, Cabernet, Chile '05

PKNT, Merlot, Chile '04

Pepperwood Grove, Pinot Noir, Chile '05

Terrazas de los Andes, Malbec, Argentina '06

SIDES - \$3

Arroz – White rice

Papas Fritas – French Fries.

Tostones – Green Plantains.

Maduros – Sweet Plantains.

Yucca – Crispy Yucca wedges.

Choclo – Giant Peruvian Boiled Corn.

Cancha – Peruvian Corn Nuts.

Garden Salad – Lettuce, Tomato, Cucumber.

Salsa Criolla – Onions and Tomatoes in Lime Juice.

DESSERTS

Leche Asada – Peruvian caramelized milk. \$4

Churros – Pastry sticks filled with bavarian cream. \$6

Pastel de Tres Leches – Tres leches (Three milks) sponge cake. \$5

Helado de Lucuma – Lucuma (native peruvian fruit) ice cream \$6