

Starters

Anticuchos 13

Marinated and grilled veal heart skewers, served with grilled potatoes.

Leche de Tigre “Tiger’s Milk” 12

This cocktail holds the defining flavour of ceviche. It is the citric juices of ceviche topped with fried calamari pieces. Believed by Peruvians to be an aphrodisiac and hangover cure.

Chicharron de Calamar *Fried Calamari* 10

Flour dusted golden fried calamari, served with our fresh aioli yogurt dip.

Yucca Frita con Salsa de Huancaína *Yucca Frites “a la Huancaína”* 8

Fried yucca wedges accompanied by the famous delightful velvety cream sauce made of fresh cheese and Peruvian spices.

Papa a la Huancaína 8

A delightful velvety cream made of fresh cheese and Peruvian spices called “Huancaína” served over slices of chilled potato.

Platanos Fritos *Fried Plantain* 5

A Peruvian traditional treat. You will be hooked on our overly ripe plantains.

Appetizer Trio 15

A 3-in-1 mouth-watering trio of “chicharron” calamari, fried plantain and yucca frites.

Soups & Salads

Aguadito de Pollo *“Aguadito” Chicken Soup* 6

A coriander-turmeric based chicken and rice soup. Heart-warming and hits the spot !

Sopa de Mariscos *Fisherman’s Seafood Soup* 10

A potent selection of fresh seafood in a tomato base broth with a splash of white wine.

Chupe de Camarones *Prawn Chowder* 14

A traditional light chowder made with prawns, fresh herbs, rice and a dash of cream.

Ensalada de Palta *Avocado & Potato Salad* 8

Julienne avocado and potatoes with fresh chopped tomatoes in our fresh lemon dressing.

Ensalada de vegetales *Green Salad* 7

Avocado, red pepper, carrots and shredded cabbage in olive oil/lemon dressing over a bed of Green leaf lettuce. **Add grilled chicken 4.**

Palta Rellena a la Reina *Stuffed Avocado “a la Reina”* 9

A half Avocado stuffed with shrimp and potato salad. Fit for an Incan Queen.

Ceviche

Ceviche Mixto *Assorted Seafood Ceviche* **18**

Shrimp, squid, fresh fish, mussels marinated in lime juice and spices, served with slices of Yukon gold potato, sweet potato and toasted corn “cancha”.

Ceviche de Pescado *Fish Ceviche* **18**

Fresh white fish marinated in lime juice and spices, served with slices of Yukon gold potato, sweet potato and toasted corn “cancha”.

Main Dishes

Sea - Main Courses with Seafood

Mariscada al Fogon *Seafood “Fogon Style”* **18**

Seafood stew cooked in white wine, tomatoes and turmeric served with fried yucca and steamed white rice.

Saltado de Mariscos *Seafood Steak Frites* **18**

Assorted seafood, sweet onions, fresh tomatoes and Yukon gold fries make for a fantastic fusion of Peruvian and Asian cuisine. Served with steamed white rice.

Arroz Chaufa de Mariscos *Seafood Fried Rice* **18**

A Chinese-Peruvian fusion of fried rice with assorted vegetables, fresh ginger, egg and soy sauce.

Arroz con Mariscos *Peruvian Rice & Seafood* **18**

The unforgettable seafood rice dish made so tasty with tumeric, coriander and white wine.

Jalea **18**

A pile of deep fried breaded calamari, shrimp, mussels, octopus and fresh fish served with our own fresh house dip, golden grilled potatoes and Peruvian Creole salad.

Pescado Frito *Fried Fish Fillet* **16**

Our daily catch filet of fish pan-seared and served with fried plantain, Peruvian Creole salad and steamed white rice.

Tallarín Saltado de Mariscos *Seafood Stir-Fry Noodles* **18**

Assorted seafood, sweet onions, fresh tomatoes, linguini noodles and soya sauce make for a fantastic fusion of Peruvian and Asian cuisine.

Land - Main Courses with Meats

Churrasco a la Chorrillana New York Steak “Chorrillana” Style 19

8 oz. grilled New York steak with smoked onions and tomatoes, served with steamed white rice.

Chuleta a la Chorrillana Pork Chop “Chorrillana” Style 15

A mouth-watering fried pork chop topped with smoked onions and tomatoes, served with steamed white rice.

Tacu Tacu con Bistec Grilled beefsteak and “Tacu Tacu” 17

Thinly sliced grilled steak “Peruvian” style accompanied by a lightly crisp pan-fried mélange of steamed white rice and beans. Served with a side of Peruvian Creole salad.

Bistec Encebollado con Frijoles Grilled beefsteak “Encebollado” and Beans 16

Thinly sliced grilled steak “Peruvian” style topped with smoked sautéed onions and tomato wedges, served with steamed white rice and beans.

Tallarín Saltado de Carne Sirloin Stir-Fry Noodles 15

When beef sirloin strips, sweet onions, fresh tomatoes, linguine noodles and soy sauce make for a fantastic fusion of Peruvian and Asian cuisine. **Chicken option.**

Seco de Carne Cilantro & Sweet Pepper Beef Stew 16

A Northern Peruvian beef stew served with rice, potatoes and beans.

Pollo a la Parrilla Grilled Chicken and Yukon Potatoes 15

Grilled chicken breast served with grilled Yukon Gold potatoes, steamed white rice and Peruvian Creole salad.

Milanesa de Pollo Chicken Milanese 15

A pan-fried breaded chicken breast served with steamed white rice and Peruvian Creole salad. **Substitute with Beef.**

Lomo Saltado Inka Beef Stir Fry 15

When beef sirloin strips, sweet onions, fresh tomatoes, Yukon gold potato fries and soya sauce meet in a wok. Fantastically juicy! **Substitute with chicken or Pork.**

Escabeche 15

Pan fried chicken breast marinated and cooked in a light vinaigrette with onions and aji panka sauce served with sweet potatoes and steamed white rice.

Arroz Chaufa de Carne Beef Sirloin “Chaufa” Fried Rice 14

An Asian-Peruvian fusion dish of sautéed beef, steamed rice, eggs, assorted vegetables, ginger and soya sauce. **Substitute with Chicken**