

Bella Canggio Lunch Menu

Appetizers / Picantgeria

CHICHARRON (GFA)

Braised & Crisp Fried Pork Belly, House-Made Sweet Potato Chips, Salsa Criolla, Aji Verde : 16

SPANISH MUSSELS (GFA)

Fresh Herbs, Tomato, Onion, Fennel, White Wine & Cream Reduction, Toasted Baguette : 20

CRAB CAKE

Homemade Crab Mix, Herbs, Arugula, Roasted Tomato Aioli, Avocado : 22

FRIED CALAMARI (GFA)

Lightly Fried Squid, Scallions, Lemon Juice, Salsa Criolla, Rocoto Aioli: 16

WINGS (GFA)

Peruvian Spice Dry Rub, Inca Kola BBQ, Garlic Parmesan, Rocoto Cream, Pollero Sauce : 16

EMPANADA

Savory Hand-Pie Stuffed With Chicken, Tomato, Cheese, Spices, Kalamata Aioli, Aji Verde : 14

TIRADITO * (GF)

Sesame Crusted Tuna, Wasabi Aioli, Sesame Oil, Leche De Tigre, Choclo, Salsa Chalaca: 15

CHARCUTERIE BOARD

Imported Meats, Cheese Shop's Cheese Selection, Pickles, Sun Dried Tomato Pesto, Kalamata Tapenade, Toast Points, Apricot Jam : 28

CRAB CAUSA

Crab Salad, Potato Terrine, Aji Amarillo, Avocado : 20

HUANCAINA

Boiled Potato, Queso Fresco Cheese Sauce, Aji Amarillo, Kalamata Olives : 16

WARM BRIE (GF)

Macadamia Nut Crusted, Orange Blossom Honey, Balsamic Drizzle, Apricot Compote, Pears, Toast Point : 22

Sandwich / Sanguches

DE CHANCHO (GFA)

Crispy Pork Belly, Sweet Potato Chips, Salsa Criolla, Lettuce, Tomato, Aji Verde : 16

DEL MAR * (GFA)

Seared Salmon, Aji Pollero, Tomato, Arugula, Salsa Criolla : 18

A LO POBRE BURGER * (GFA)

Lettuce, Tomato, Aji Verde, Salsa Criolla, Fried Egg, Kalamata Aioli, Shoestring Potatoes : 16

CUBANO (GFA)

House made Ham, Shredded Pork, Mustard, Pickles, Swiss Cheese: 16

AL JUGO SANDWICH * (GFA)

Sliced Steak, Sauteed Tomatoes, Onions, Soy Sauce Reduction, French Baguette : 18

Sandwich De Cangrejo

Crab Cake, Lettuce, Tomato, Roasted Tomato Aioli : 20

Sandwich De Vegetales

Balsamic Roasted Portobello, Grilled Onion, Grilled Tomato, Gouda : 17

Caprese De Pollo

Grilled Chicken, Basil, Pesto, Tomato, Fresh Mozzarella : 18

Fish Tacos

Fried Fish, Lettuce, Cole Slaw, Rocoto Aioli, Fried Noodles : 18

Butifarra

House-made Uncured Ham, Sweet Potato, Salsa Criolla, Aji Pollero : 17

Bella Burger *

Lettuce, Tomato, Queso Fresco, Salsa Criolla Aji Pollero : 15

Please inform your server of any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

Bella Canggio Lunch / Bar

Salads / Ensaladas

Hydroponic greens

QUINOA

Arugula, Tomato, Red Onions, Feta
Cheese, Parsley, Mint,
Honey Vinaigrette :15

MIRAFLORES

Warm Bacon Vinaigrette, Spinach, Feta
Cheese, Mushrooms, Red Onion, Tomato,
Hard Boiled Egg :15

ANDES

Garbanzo, Tomato, Onion,
Cucumber, Corn, Olives, Cilantro, Feta,
Arugula, Lemon Vinaigrette : 15

BELLA

Mix Greens, Pear, Tomato,
Gorgonzola Cheese,
Candied Walnuts, Balsamic Dressing : 15

WEDGE SALAD

Shave Onions, Candied Bacon,
Gorgonzola Cheese,
Balsamic Reduction, Blue Cheese
Dressing: 15

COBB SALAD

Fresh Greens, Avocado, Hard Boiled Egg,
Red Onion, Bacon, Grilled Chicken,
Gorgonzola, Ranch Dressing:15

All salad served with chicken.

Other proteins available with additional
charge.

Soups / Sopas

PARIHUELA (GF)

Mussels, Clams, Crawfish, Shrimp,
Fish, Calamari, Peruvian Seafood Broth : 22

AGUADITO (GF)

Chicke, Rice, Cilantro Broth, Vegetables: 14

CHUPE (GF)

Shrimp Chowder, Spicy Tomato Broth, Cream,
Queso Fresco, Egg :16

Small Plates

POLLO A LA BRASA

Family Recipe Slow Roasted 1/4 Chicken, Fries,
Garden Salad, Aji Verde :14

ALBACA

Spinach & Basil Pesto Sauce, Grilled Chicken,
Linguini : 22

LOMO

Sautéed Steak, Tomatoes, Onions, Soy Sauce,
Cilantro, Scallions, Rice, Fried Egg, Fries :24

CHAUFA

Pan-Fried Rice, Chicken, Chinese Onion, Cumin,
Eggs, Soy Sauce : 18

JALEA

Golden Fried Fish, Calamari, Mussels, Shrimp,
Yucca, Rice, Salsa Criolla: 26

SECO

Steak, Cilantro, Carrots, Aji Panca, Aji Amarillo,
Chicha De Jora, Parsley, Potatoes, Rice, Beans : 22

Soft Drinks -Free Refills

Coke/Coke Zero/ Diet Coke/ Ginger Ale/
Dr. Pepper/ Sprite/ Pink Lemonade 3.5

Inca Cola (Peruvian Golden Soda)

Housemade Juices

Chicha Morada : Peruvian Purple Corn, Fresh
Pineapple, Fresh Lime, Cinnamon, Family Recipe.

Passion Fruit/Maracuya: Maracuya Pulp.

Glass: 5

Carafe: 18

COFFEE

Regular/Decaf Coffee -Hot or Iced :2.5

Café Con Leche- Espresso, Evaporated Milk :3.5

Café Americano- Espresso, Hot Water :3.5

Espresso-Single/Double :3/5

HEALING GARDEN HOT TEA

HOUSE MADE ASSORTED HERBAL TEA

SINGLE SERVE POT :4

LARGE POT (2 OR MORE) :7