

Appetizers / Picanteria

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

TRIO PERUANO * (GF)

Ceviche Criollo, Causa de Pollo, Papa a la Huancaína : 20

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

PULPO (GFA)

Pan Seared Octopus, Capers, Onion, Tomato, Aji Amarillo, Sweet Potato Shoestring, Toast Baguette: 16

ANTICUCHO * (GF)

Grilled Marinated Beef Heart, Smashed Panca Potatoes, Peruvian Choclo : 18

PAPA RELLENA (GFA)

Potato Croquette, Steak, Hard-boiled Eggs, Botija Olives, Rocoto Aioli, Salsa Criolla : 14

YUCA FRITA (GFA, V)

Crispy golden cassava root cut into wedges served with a side of aji verde and Salsa Criolla : 13

Soups / Sopas

PARIHUELA (GF)

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

AGUADITO (GF)

Chicken, Rice, Cilantro Broth, Vegetables: 14

CHUPE (GF)

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

Salads / Ensaladas

QUINOA (GF, VEG)

Kale, Tomato, Red Onions, Feta Cheese, Cranberries, Parsley, Mint, Honey Vinaigrette :16

MIRAFLORES (GF)

Warm Bacon Vinaigrette, Spinach, Feta Cheese, Mushrooms, Red Onion, Tomato, Hard Boiled Egg :14

ANDES (GF, VEG)

Garbanzo Beans, Tomato, Onion, Cucumber, Corn, Olives, Cilantro, Arugula, Queso Fresco, Lemon Vinaigrette : 14

BELLA (GF, VEG)

Mix Greens, Pear, Tomato, Gorgonzola Cheese, Candied Walnuts, Cranberries Balsamic Dressing : 14

Additions

Pan Seared Ahi Tuna * : 12

Grilled Salmon * : 10

Pan Seared Octopus : 18

Grilled Chicken : 8

Steak * : 14

Sautéed Shrimp : 10

Rotisserie Chicken :12

Ceviche

Choose 3 for \$30

CRIOLLO * (GF)

Baramundi, Lime Juice, Cilantro, Onions, Sweet Potato, Leche De Tigre, Rocoto, Choclo : 22

TUNA * (GF)

Yellowfin, Lime Juice, Cucumber, Scallions, Soy Sauce, Aji Amarillo, Truffle Oil, Avocado : 24

SALMON * (GF)

Faroe Island Salmon, Passion Fruit Juice, Cilantro, Aji Amazonico, Jalapeno, Cucumber : 22

LOBSTER (GF)

Lobster Tail, Orange Juice, Lemon Juice, Cilantro, Shallots, Jalapeno, Extra Virgin Olive Oil :28

PULPO (GF)

Spanish Octopus, Cilantro, Leche de Tigre, Ginger, Aji Amarillo : 28

CHALACA (GF)

Chopped Mussels, Leche De Tigre, Rocoto, Amazonic Chili, Cilantro, corn dust : 20

SHRIMP (GF)

Tomato, Aji Amarillo, Fresh Lime Juice, Cilantro, Onions, Scallions : 22

Please inform your server of any allergies or dietary restrictions. Vegan options available upon request.

GF - Gluten Free

GFA - Gluten Free Available

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

Land / Tierra

POLLO A LA BRASA

Family Recipe Slow Roasted Chicken, Fries,
Garden Salad, Aji Verde.
Choice of 1/4 Chicken, 1/2 Chicken: 16, 22

LOMO * (GFA)

Sautéed Steak, Tomatoes, Onions, Soy Sauce,
Cilantro, Scallions, Rice, Fried Egg, Fries : 34

BISTECK A LA CHORRILLANA * (GF)

Grilled Flank Steak, Seasoned Rice, Tomato,
Onion, Aji Amarillo Sauce, Corn Dust, Cilantro: 34

CHAUFA (GFA)

Pan-Fried Rice, Chinese Onion, Cumin, Eggs, Red
Peppers Soy Sauce : 16
Chicken, Shrimp, Salmon or Steak : 8, 10, 10, 14

SECO

Steak, Cilantro, Carrots, Aji Panca, Aji Amarillo,
Chicha De Jora, Parsley, Potatoes,
Rice, Beans : 32

PUCA PICANTE

Grilled Pork Chops, Aji Panca, Roasted Beets &
Peanut Sauce, Spinach Mashed Potatoes,
Salsa Criolla : 32

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

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

Ocean / Mar

ARROZ CON MARISCOS (GF)

Peruvian Paella, Saffron, Aji Amarillo,
Cumin, Rice, Calamari, Shrimp, Mussels,
Clams, : 36

JALEA (GFA)

Golden Fried Fish, Calamari, Mussels,
Shrimp, Yucca, Rice, Salsa Criolla: 32

A LO MACHO (GFA)

Red Snapper, Aji Panca Sauce, Tomato,
Onions, Aji Amarillo, Seafood Blend,
Seasoned Rice, Salad, Yucca : 40

CHORRILLANA (GF)

Pan Seared Octopus, Blush Tomato Sauce,
Onions, Tomato, Parsley,
Spinach Mashed Potato : 36

AYMARA * (GF)

Peruvian Coffee & Spices Crusted Salmon,
Asparagus, Spinach Mashed Potato,
Balsamic Reduction: 32

SUDADO (GFA)

Sea Bass, Tomatoes & Onion Sauce, Cilantro,
Risotto De Trigo, Fresh Herbs : 36

Pastas / Pastas

ITALO PERUANO * (GFA)

Steak, Roasted Red Pepper & Tomato Sauce,
Peruvian Beer, Red Onion, Cilantro, Scallions,
Pappardelle, Aji Amarillo : 30

PASTA HUANCAINA * (GFA)

Queso Fresco Cream, Aji Amarillo, Cream,
Parsley, Lomo Steak, Linguini : 28

CATACAO (GFA)

Chicken, Red Peppers, Cilantro, Soy Sauce,
Jalapeño, Red Onion, Roasted Garlic, Lime Juice,
Pisco, Pappardelle : 28

TALLARIN SALTADO (GFA)

Chicken, Tomato, Red Onion, Oyster Sauce,
Scallions, Soy Sauce reduction, Red Peppers,
Pappardelle: 30

BELLA CARMELA (GFA)

Shrimp, Tomato Blush Sauce, Pesto, Butter,
Cream, Linguini : 28

ALBACA * (GFA)

Spinach & Basil Pesto Sauce, Linguini,
Shaved Parmesan : 18

Choice of Protein:

Pan Seared Ahi Tuna * : 12

Grilled Salmon * : 10

Pan Seared Octopus : 18

Grilled Chicken : 8

Sautéed Shrimp : 10

Rotisserie Chicken : 12

Bistro Fillet : 14