

Our menu was inspired by the food from the streets of Jesús Maria, markets in Cusco, family homes in La Molina, and restaurants in Miraflores.



CENA



CEVICHE S *

- Classico** - Traditional Red Snapper cooked in key lime juice with aji limo. \$ 1 6
- Camarones** - Shrimp softly poached and tossed in our classic way. \$ 1 8
- Mixto** - Mixture of white fish, shrimp, calamari, and octopus tossed in our classic way. \$ 1 7
- Leche de Tigre** - Mixture of white fish, shrimp, calamari, octopus, and scallops tossed in our rocoto leche de tigre. \$ 1 8
- Tiradito de Scallops** - Large scallops cooked in key lime juice and rocoto chili. \$ 1 9

PIQUEOS

- Empanadas** - 2 savory pastries filled with your choice of:
 - Carne: Choice beef tender cooked with aji panca, raisins, olives and hard boiled egg. \$ 9
 - Pollo: Shredded rotisserie chicken tossed in our salsa rusa with carrots and parsley.
 - Queso: Filled with Oaxaca cheese.
- Chicharron de Pollo o Pescado** - Fried pieces of chicken or fish served best with our house made sauces. \$ 1 2
- Jalea** - Your choice of Pescado, Camarones, or Mixta lightly breaded and tossed in a vinaigrette with red onions served with aji amarillo aioli, yuca frite and cancha. \$ 1 7
- Choros a la Chalaca*** - Half shelled mussels served with peppers and jey lime juice. \$ 1 6
- Anticuchos de Carne** - Skewered and grilled beef, marinated in aji panca. Served with choco and aji huacatay. \$ 1 5
- Papa a la Huancaína** - Boiled yellow potatoes served with boiled eggs and a spicy, creamy, yellow Huancaína sauce. \$ 8

ENSALADAS

- Mixta** - Mixed greens, romaine, carrots, red onions, and cancha with your choice of Balsamic, Sesame, and Rusa dressing. \$ 1 2
- Quinoa** - Frisée tossed with quinoa, red bell peppers, cherry tomatoes, cotija cheese, cilantro, and cancha tossed in a key lime vinaigrette. \$ 1 4

ENTRADAS

- Lomo Saltado** - Choice beef tender quick fried with red onions, tomatoes, cilantro, and Peruvian spices in a soy-based sauce. \$ 2 6
- Pollo a la Brasa** - Half of a chicken cooked perfectly on our rotisserie served with papas fritas, ensalada, and aji amarillo. \$ 2 3
- Arroz con Mariscos** - Mussels, clams, calamari, and white fish cooked with rice and Peruvian spices. \$ 2 5
- Bistec a lo Pobre** - Choice New York sous vide and finished on our grill served with plantains, papas fritas, and a fried egg on top. Enjoyed best with a side of rice. \$ 2 8
- Pescado con Aji** - White fried fish, mussels, clams, and calamari served on a bed of rice with an aji amarillo crema. \$ 2 2
- Tallarines Verdes** - Spaghetti cooked in Peruvian pesto sauce topped with Parmesan cheese. \$ 1 6
- Bistec \$ 2 6
 Camarones \$ 2 4
 Pollo \$ 2 2

EXTRAS

- Arroz Blanco** - White rice. \$ 3
- Arroz Verde** - White rice cooked with cilantro, green peas, and carrots. \$ 5
- Tacu Tacu** - White rice cooked with aji panca and pinto beans. \$ 8
- Yucas Fritas** - Fried yucas with a trio of aji \$ 8
- Aji Trio** - Crema de aji amarillo, rocoto, and huacatay. \$ 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server or manager if a person in your party has a food allergy. Thank You.

