



LIMANation®
PERUVIAN KITCHEN

APPETIZERS

Aji Amarillo – Parmesan Scallops

Two succulent fresh scallops, bathed in a tantalizing aji amarillo leche de tigre, butter and a citrusy hint of lime. Finished with a crust of parmesan cheese... \$22

Tuna Tartare Wonton

Crispy wonton taco filled with tuna tartare, butter lettuce, guacamole, caramelized onions, togarashi, nori and a drizzle of acebichada sauce... \$22

Causa de Pulpo

Aji amarillo hand-pressed potato filled with octopus, Peruvian botija olive sauce, and avocado. Crowned with grilled octopus, chimichurri, garlic chips, and fresh cilantro... \$30

Causa Nikkei

Aji amarillo hand-pressed potato filled with crunchy shrimp, topped with scallops tartare; with acebichada sauce, togarashi, nori, avocado, rocoto spicy, tobikko and sibulet... \$31

Chicken Causa

Aji amarillo hand-pressed potato filled and topped with chicken with LIMA mayo, Huancaína mayo, cherry tomatoes, avocado, guacamole, togarashi and fresh cilantro... \$27

Pulpo al Olivo

Tender slices of octopus with a Peruvian botija olive sauce, crowned with chimichurri of roasted piquillo peppers and avocado. Accompanied by homemade crispy pita chips... \$24

LIMA Salad

Butter lettuce, creamy burrata, a medley of seafood, shishito pepper, and a drizzle of basil oil. Served with crispy pita chips for a delightful crunch... \$28

TIRADITOS / CEBICHES

Tiradito Nikkei

Slices of tuna and octopus, roasted avocado, red pepper, and chives, all bathed in a tangy soy sauce leche de tigre infused with a hint of tamarind, crunchy cancha, choclo, sweet potato, with a sprinkle of togarashi... \$22

Tiradito LIMA

Delicate cuts of scallops and white fish, roasted avocado, and a tantalizing aji amarillo leche de tigre. Garnished with sweet potato, cancha, and a sprinkle of cilantro... \$23

Cebiche LIMA

White fish and octopus marinated in aji amarillo leche de tigre; served with a medley of onions, cilantro, cancha, choclo, and baked sweet potato, topped with crispy shrimp... \$34

Cebiche Clásico

Savor the freshness of our white fish marinated in the traditional leche de tigre and aji limo; served with a medley of onions, cilantro, cancha, choclo, and baked sweet potato... \$26

Cebiche Chalaco

Fresh fish, shrimp, octopus, and crispy calamari marinated in a zesty rocoto leche de tigre. Served with a mix of onions, cilantro, cancha, choclo, and baked sweet potato... \$30

CLASSICS

Lomo Saltado

Wok stir-fried beef tenderloin, with red onions, tomatoes, oyster sauce, soy sauce, and a touch of garlic and cilantro. Served with golden French fries and rice with choclo... \$38

Fettuccine Huancaína & Short Ribs /Lomo Saltado

Fettuccine with huancaína sauce, Peruvian peppers and cheese, crowned with your selection of 24-hour Slow-Cooked Short Ribs or Lomo Saltado... \$41/\$52

Tallarín Taypa

Wok stir-fried noodles with beef tenderloin, shrimp, pork, quail eggs, mushrooms, broccoli, and piquillo peppers. sautéed with a blend of oyster/soy sauce, garlic, and cilantro... \$36

Chupe-Style Shrimp Fettuccine

Shrimp marinated in a blend of zesty Chupe-style aderezo and Peruvian peppers with fettuccine and creamy shrimp sauce. Finished with a touch of burrata and grated parmesan cheese... \$34

RICE

Veggie Chaufa with Shrimp & Scallops Omelette

Veggie wok stir-fried rice, mushroom, red peppers, scallions with a delicate shrimp and scallops omelet... \$30

Chaufa Aeropuerto

Roasted crispy pork belly combined with wok stir-fried rice, crowned with a delicate shrimp omelet, scallions, and a drizzle of sweet chili sauce... \$30

Arroz con Mariscos

Wok stir-fried succulent rice with a medley of shrimp, scallops, and octopus. Enhanced with the bold flavors of Peruvian peppers, criolla, and chupe sauce... \$34

Arroz Verde

Cilantro and herbal-infused green rice complemented by crispy pork, simmered with dark beer, Peruvian peppers, cilantro, and choclo. Topped with huancaína sauce and criolla... \$30

Risotto de Lomo Saltado

Creamy risotto meets the vibrant taste of aji Amarillo and the richness of Parmesan cheese, topped with our freshly sautéed Lomo Saltado... \$39

SOUP

Criolla Beef Tenderloin Soup

A comforting blend of beef tenderloin, corn, peas, Peruvian peppers, and angel hair pasta. Topped with poached eggs, burrata, and parsley... \$30

DESSERT

Suspiro Limeño Cheesecake

The velvety smoothness of the classic cheesecake with the sweet richness of our well-known Suspiro Limeño: creamy manjar blanco -special homemade dulce de leche- and Oporto meringue... \$12

www.limanation.com

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