

## APPETIZERS TO SHARE

### 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

Three crispy wonton tacos filled with tuna tartare, guacamole, caramelized onions, togarashi, and nori, served on a bed of butter lettuce with a drizzle of acebichada sauce... \$22

### Shrimp Tartare Wonton

Three crispy wonton tacos filled with shrimp tartare in cocktail sauce, avocado, roasted red peppers, caramelized onions, togarashi, nori, and fresh cilantro, on a bed of butter lettuce with a drizzle of acebichada sauce... \$22

## CAUSAS

### Chicken Causa

Aji amarillo hand-pressed potato filled and topped with chicken, LIMA mayo, Huancaína mayo, quail eggs, cherry tomatoes, avocado, guacamole, togarashi, and fresh cilantro... \$26

### Octopus Causa

Aji amarillo hand-pressed potato filled with octopus, Peruvian botija olive sauce, and avocado. Crowned with grilled octopus, quail eggs, chimichurri, garlic chips, and fresh cilantro... \$28

### Nikkei Causa

Aji amarillo hand-pressed potato filled with crunchy shrimp, topped with scallops tartare; with quail eggs, acebichada sauce, togarashi, nori, avocado, rocoto spicy, tobikko and sibulet... \$28

### Shrimp Causa

Hand-pressed aji amarillo potato stuffed with shrimp and avocado, topped with cocktail sauce shrimp, cherry tomatoes, quail eggs, LIMA mayo, piquillo pepper, and cilantro, served on a side bed of guacamole... \$26

## CEBICHES, TIRADITOS & SEAFOOD SALAD

### Cebiche Chalaco

Fresh white fish, shrimp, octopus, and chicharrón de pescado (crispy breaded fish) marinated in a zesty rocoto leche de tigre. Served with a mix of onions, cilantro, cancha, choclo, and baked sweet potato... \$28

### Cebiche Clásico

Fresh white fish marinated in traditional leche de tigre and aji limo; served with a medley of onions, cilantro, cancha, choclo, and baked sweet potato... \$24

### Cebiche Mixto

Fresh white fish, shrimp, and octopus, marinated in zesty traditional leche de tigre. Served with a mix of onions, cilantro, cancha, choclo, and baked sweet potato... \$26

### Tiradito Rocoto

Slices of fresh white fish and octopus, with a zesty leche de tigre and rocoto sauce, topped with roasted avocado, tobikko and roasted pepper. Served with sweet potato, cancha... \$22

### Tiradito Nikkei

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

### 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, pepper, and a drizzle of basil oil. Served with crispy pita chips for a delightful crunch... \$26



**LIMA** Nation®  
PERUVIAN KITCHEN



## SIGNATURE DISHES



### **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... \$36

### **Pollo a la Brasa**

A flavorful, juicy rotisserie-style 1/2 chicken marinated in a blend of peruvian spices, then roasted to perfection! Served with golden fries, salad and our signature aji de polleria sauce... \$25

### **Tallarín Verde with Lomo**

Perfectly cooked pasta coated in our homemade creamy Peruvian Pesto, served alongside delicious potatoes with Huacaina Sauce and our signature sautéed beef tenderloin... \$30

### **Asado de la Abuela**

Tender, slow-cooked beef roast prepared with a blend of traditional spices and herbs. Served with creamy mashed potatoes and fluffy white rice with choclo. A heartfelt tribute to grandma's classic home-cooked Asado... \$28

### **Pescado a lo Macho**

Seared fish crowned with a succulent medley of octopus, shrimp, and scallops in a rich Peruvian sauce featuring three ajies. Enhanced with red pepper, cilantro, and butter, served alongside fluffy white rice with choclo... \$28

### **Taypa Noodles**

Wok stir-fried noodles with beef tenderloin, shrimp, pork, quail eggs, mushrooms, and piquillo peppers. Sautéed with a blend of oyster and 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

### **Fettuccine Huancaína with Lomo Saltado**

Fettuccine with huancaína sauce, Peruvian peppers and cheese, crowned with Wok stir-fried beef tenderloin, with red onions, tomatoes, oyster sauce, soy sauce, and a touch of garlic and cilantro... \$42

## CLASSICS

### **Risotto with Lomo Saltado**



Creamy risotto meets the vibrant taste of aji Amarillo and the richness of Parmesan cheese, topped with our freshly sautéed Lomo Saltado... \$36

### **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... \$32

### **Arroz Verde with Crispy Pork Belly**

Cilantro and herbal-infused green rice complemented by crispy pork belly, simmered with dark beer, Peruvian peppers, cilantro, and choclo. Topped with huancaína sauce and criolla... \$28

### **Arroz Chaufa with Crispy Pork Belly**



Wok stir-fried rice with crispy pork belly, tamarind sauce, red peppers, scallions and sprouts; Crowned with crunchy homemade wonton strips!... \$28

### **Criolla Beef Tenderloin Soup**

A comforting blend of beef tenderloin, corn, peas, Peruvian peppers, and angel hair pasta. Topped with parsley, fried egg, and toast with burrata... \$28

## DESSERTS

### **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

### **Alfajor**

The Peruvian alfajor is a cherished traditional sweet treat, consisting of two delicate, crumbly cookies sandwiched together with luscious homemade dulce de leche... \$8