



LUNCH MENU

TUESDAY TO FRIDAY - 11 AM TO 2:30PM

APPETIZERS

SHRIMP CAUSA

Ajı amarillo hand-pressed potato stuffed with shrimp and avocado, with cocktail sauce shrimp, quail eggs, our Lima mayo, piquillo pepper and guacamole... \$15

CHICKEN CAUSA

Ajı amarillo hand-pressed potato topped and filled with chicken, our Lima mayo, *huancaína* mayo, quail eggs and avocado... \$15

CEBICHE CLASICO

Fresh white fish marinated in traditional *leche de tigre* and *ajı limo*; served with a medley of onions, cilantro, *cancha* and sweet potato...\$20

CEBICHE APALTADO

Crispy shrimp and white fish marinated in our creamy *leche de tigre*, crowned with roasted avocado; served with a medley of onions, cilantro, *cancha* and sweet potato... \$22

ENTREES

LOMO SALTADO

Wok stir-fried beef tenderloin with red onions, tomatoes and a touch of garlic and cilantro. Served with golden fries and white rice... \$20

GOLDEN SHRIMP RICE

Creamy golden rice loaded with shrimp, avocado, and our signature *chalaquita salsa*... \$ 19

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... \$ 18

TAYPA NOODLES

Wok stir-fried noodles featuring beef tenderloin, shrimp, pork, quail eggs, mushrooms, and piquillo peppers... \$18

RED RICE WITH PORK BELLY

Peruvian red peppers-infused rice with pork belly, simmered with dark beer, served with roasted sweet potato. Topped with *huancaína* sauce and *criolla*... \$18

BEEF TENDERLOIN CRIOLLA SOUP

Beef tenderloin, peas, Peruvian peppers, and angel hair pasta topped with a fried egg and a toast with burrata... \$18

[**CLICK HERE FOR TAKEOUT OR DELIVERY!**](#)

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