

APPETIZERS

Empanadas Trio

Our trio of crispy handmade empanadas with signature house-made sauces and rotating seasonal fillings, such as *Ají de Gallina* with homemade *Ocopa* mayo or Beef tenderloin with *huancaína* sauce... \$20

Ají Amarillo - Parmesan Seafood on a Shell

Two succulent shells filled with shrimp & salmon in a tantalizing *ají 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 with tuna tartare, guacamole, caramelized onions; served on a bed of butter lettuce with a drizzle of *acebichada* sauce... \$22

Shrimp Tartare Wonton

Three crispy wonton tacos with shrimp tartare in cocktail sauce, avocado, caramelized onions; served on a bed of butter lettuce with a drizzle of *acebichada* sauce... \$22

Salmon Tartare Wonton

Three crispy wonton tacos with salmon tartare, guacamole, caramelized onions; crowned with our signature smoked salmon creamy sauce. Served with butter lettuce with our chef's special drizzle... \$22

Chicken Causa

Ají amarillo hand-pressed potato filled and topped with chicken, our Lima mayo, *huancaína* mayo, quail eggs, avocado, and fresh cilantro... \$26

Shrimp Causa

Ají amarillo hand-pressed potato filled with shrimp and avocado, topped with cocktail sauce shrimp, our Lima mayo, cherry tomatoes and quail eggs; served on a side bed of guacamole... \$26

Salmon Causa

Ají amarillo hand-pressed potato filled with creamy smoked salmon tartare; topped with more luscious salmon tartare, quail eggs, avocado, *acebichada* drizzle and our signature smoked salmon creamy sauce... \$26

Cebiche Clásico

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

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... \$28

Tiradito Rocoto

Slices of fresh white fish and shrimp, with a zesty *leche de tigre* and *rocoto* sauce, topped with roasted avocado and tobikko. Served with sweet potato and *cancha*... \$24

Tiradito Avocado

Sliced fresh tuna and shrimp over creamy avocado *leche de tigre*, topped with *chalaquita*. Bright, bold, and balanced. Served with roasted avocado, sweet potato and *cancha*... \$24

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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... \$36

Pollo a la Brasa

A flavorful, juicy rotisserie-style half chicken marinated in a blend of peruvian spices, then roasted to perfection. Served with golden fries, salad and our signature *ají de pollería* sauce... \$25

Tallarín Verde with Lomo

Perfectly cooked pasta coated in our homemade creamy Peruvian Pesto, served alongside delicious potatoes with *huancaína* sauce and our freshly sautéed beef tenderloin... \$32

Ají de Gallina

One of Peru's signature dishes: a mildly spicy, creamy chicken stew made with shredded chicken, served with potatoes and fluffy white rice... \$28

Asado de la Abuela

Tender, slow-cooked beef roast prepared with a blend of traditional spices and herbs. Served with creamy mashed potatoes and white rice... \$28

Pescado a lo Macho

Seared fish crowned with shrimp in a rich Peruvian sauce featuring three *ajíes*. Enhanced with red pepper, cilantro, and butter, served alongside fluffy white rice... \$28

Taypa Noodles

Wok stir-fried noodles with sauteed beef tenderloin, shrimp, pork, quail eggs, mushrooms, and piquillo peppers... \$36

Chupe-Style Shrimp Fettuccine

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

Tacu Tacu with Lomo Saltado

A Peruvian-style bean and rice medley topped with our freshly wok-tossed beef tenderloin, onions, tomatoes, and a fried egg... \$36

Duck Green Rice

Duck leg simmered with dark beer over a bed of cilantro and herbal-infused green rice with Peruvian peppers and cilantro. Topped with *huancaína* sauce and *chalaquita*... \$42

Peruvian Seco de Pato

Peruvian "Seco de pato", a duck leg stew made with peas, carrots, and potatoes, cooked together in a delicious cilantro sauce. Accompanied by canary beans and white rice; crowned with *chalaquita*... \$42

Golden Shrimp Rice

A creamy golden rice infused with *ají amarillo*, garlic and shrimp stock, generously topped with sautéed shrimp, fresh avocado, and our zesty house-made *chalaquita*... \$32

Red Rice with Crispy Pork Belly

Peruvian red peppers and pork marinade-infused rice with crispy pork belly, simmered with dark beer, served with roasted sweet potato, and topped with *huancaína* sauce and *chalaquita*... \$34

Arroz Chaufa with Crispy Pork Belly

Wok stir-fried rice with crispy pork belly, tamarind sauce, red peppers, onions and sprouts; crowned with crunchy house-made wonton strips... \$30

Criolla Beef Tenderloin Soup

A comforting blend of beef tenderloin, corn, peas, Peruvian peppers, and angel hair pasta. Topped with a fried egg and a toasted bread 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 —our special house-made *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 house-made *dulce de leche*... \$8

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