



c e v i c h e s

All of our fish is sustainably sourced

ceviche mixto, mixed seafood, lime juice, onion, sea salt, rocoto, cilantro, sweet potato, corn 14*

ceviche chifa ahi tuna, ponzu sauce, onion, scallion, sesame, avocado, daikon, peanuts 14

tiradito pucusana salmon sashimi ceviche, passion fruit, onion, cilantro, aji amarillo, purple corn 14*

s t a r t e r s

ensalada de quinoa, quinoa, cherry tomato, corn, fresno chiles, feta cheese, avocado 12*

choritos, pan roasted mussels, spanish chorizo, aji panca sofrito, grilled garlic crostini 13*

chicharrón de pollo, five spice fried chicken, salsa criolla, five spice aioli 10

tequeños, wonton fritters filled with crab, bay shrimp and cream cheese, sweet yellow pepper dip 12

empanadas de carne, sirloin beef picadillo, raisins, olives, hard cooked egg, aji verde aioli 12

empanadas de pollo, pulled chicken, aji amarillo cream, aji verde aioli 12

jalea mixta, fried calamari, shrimp, scallop, fish and yuca, huacatay tartar sauce 15

pollo julio César, grilled chicken breast, romaine lettuce, shaved manchego, olives, tomato candied walnuts, crostinis, creamy anchovy dressing 15*

toro steak salad, sautéed steak strip, mixed greens, avocado, onion, tomato, candied walnuts, blue cheese, creamy cilantro dressing 18* **sub salmon** 18*

f r e s c a m a i n s

lomo saltado sautéed sirloin steak strips, onion, tomato, cilantro, soy sauce, french fries, rice 18*
add "a lo pobre" style, fried sweet plantains and a sunny egg add 4

aji de gallina, pulled chicken stew, yellow chile cream, egg, potato, walnuts, olives, rice 15

trucha encebollada, skillet roasted rainbow trout, caramelized shrimp, onion, tomato, cilantro, rice 18*

paella, saffron rice, clams, mussels, shrimp, calamari, fish, scallops, chicken, chorizo and green peas 19*

BRUNCH MENU

brunch specials -Available from 10am – 2:00pm

picarones, peruvian sweet potato donuts, spiced canela syrup 9

lomo omelet, open face omelet, sautéed steak strips, onion, tomato, cilantro, soy sauce, jack cheese, roasted potatoes 16* **sub chicken** 14*

crab omelet, dungenes crab, avocado, chives, crème cheese, hollandaise, roasted potatoes 18*

linda mar omelet, seafood and shellfish open face omelet, "chupe" sauce, green peas, jack cheese, potatoes 13*

chicken hash, pulled chicken, onions, peppers, potatoes, corn, two poached eggs, hollandaise 14*

quinoa scramble, scramble eggs, quinoa, peppers, onions, tomatoes, spinach, jack cheese, roasted potatoes 13*

f r e s c a b e n e d i c t s

two poached eggs, homemade english muffins, sauce hollandaise, roasted potatoes or fruit

crab cake 18/ **"chanchito" pulled pork** 15/ **pisco salmon gravlox** 16/ **spinach & mushrooms** 14 v

s a n d w i c h e s

sandwiches served with a choice of fruit, french fries cesar salad or green salad

lechon asado, pulled pork, mango mustard, coleslaw, jack cheese, tomato, dutch crunch roll 13

avocado crabwich, dungeness crab, avocado, mango, rocoto mayo, lettuce, tomato, ciabatta 18

pan con lomito, sautéed steak strips, jack cheese, onion, tomato, cilantro mayo, dutch crunch roll 14
sub chicken 13

chicken pesto, chicken breast, bacon, lettuce, tomato, avocado, jack cheese, basil pesto ciabatta 13

o n t h e s i d e

two eggs, 3*

bacon 4*

sweet potato fries, aji verde aioli 6

kenebec fries, rocoto aioli 5

fresh fruit, 4

roasted potatoes, 5*

platanos maduros, sweet plantains, rocoto aioli 6

yuca fries, aji verde aioli 6

plantain chips, 6

extra sauce, .50*

20% gratuity added to parties of six or more . corkage fee \$18 . carry in dessert charge \$2per person
due to a healthy san francisco initiative, a 4% surcharge will be added to all food & beverage sales
consuming raw or undercooked dairy, meat, fish or shellfish, although quite tasty, may increase a risk of fodborne illness
*all starred items can be made gluten free v - vegetarian

executive chef / owner: jose calvo-perez

general manager: luciana hansen-sturm