

DINNER MENU

Available Sundays _ Thursdays 5-9pm
Fridays – Saturdays 5-10pm



ceviches and raw bar

All of our fish is sustainably sourced

ceviche clásico, seasonal fish, lime juice, onion, sea salt, rocoto, sweet potato, corn 16 *

ceviche chifa, ahi tuna, ponzu sauce, onion, scallion, sesame, avocado, daikon, peanuts 15

ceviche alianza lima, seasonal fish, scallop, shrimp, calamari, onion, coconut, cilantro, sweet potato 16 *

ceviche barranco, seasonal fish, shrimp, yellow chile, onion, mango, sweet potato, corn, crispy quinoa 15 *

tiradito nikkei, ahi tuna sashimi ceviche, ponzu truffle sauce, "chalaca" salsa, quinoa 15

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

ceviche sampler, tasting platter of all six ceviches 42 *

small plates

sopa del dia, soup of the day 8

julio cesar, romaine lettuce, tomato, olive, walnuts, manchego, anchovies, garlic bread 12

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

choritos, pan roasted mussels, spanish chorizo, aji panca sofrito, grilled garlic crostini 15*

conchitas, seared day boat scallops, plantain tostone, quinoa sofrito, cilantro pistou 17 *

tequeños, wonton fritters filled with crab, bay shrimp and cream cheese, yellow chile honey 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, salsa criolla, aji verde aioli 12

albóndigas, lamb meatballs, foie gras cream truffle sauce, peas, chilies, shaved manchego cheese 15

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

causa masaki, potato puree infused with lime, crispy prawn, dungenes crab, avocado, nikkei aioli 15 *

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

anticuchos

peruvian street food skewers grilled with corn on the cob, fried yuca, aji criollo mayo

anticucho corazón, traditional beef heart 12

anticucho pollo, free range chicken breast 12

anticucho chorigambas, prawns and cured spanish chorizo, chicmichurri 15

anticucho sampler, tasting of all three anticuchos 19

peruvian classics & specials

pescado a lo macho, whole fried branzino, seafood stew in yellow chile cream sauce, white rice 29

pescado risotto, seasonal fish, crispy risotto cake, aji panca lemon butter, sautéed spinach, mango slaw 28 *

trucha encebollada, skillet roasted rainbow trout, caramelized shrimp, onion, tomato, cilantro, rice 24

paella, saffron rice, clams, mussels, shrimp, calamari, fish, scallops, chicken, chorizo and green peas 29

churrasco, grilled new york steak, tacu tacu, encebollado, sunny egg, plantain, chimichurri 29 *

lomo saltado, sautéed sirloin steak strips, onion, tomato, cilantro, soy sauce, french fries, rice 24 *
with "a lo pobre" style, fried sweet plantains and a sunny egg 4

aji de gallina, pulled chicken stew, yellow chile cream, egg, potato, walnuts, olives, rice 22

adobo, slow braised pork shoulder, aji panca sofrito, sweet potato, canario beans, rice, salsa criolla 23

pollo a la brasa, free range half rotisserie chicken, served with french fries and green salad 20 *

locro de quinoa, kabocha squash stew, potato, green beans, corn, quinoa, feta cheese, sunny egg 19 * v

on the side

arroz blanco, jasmine rice 3 *

tacu tacu, rice and garbanzo bean 4

sweet potato fries, aji verde aioli 6

kenebec fries, rocoto aioli 5

extra sauce, .50

espinaca, sautéed spinach, garlic 5

platanos maduros, sweet plantains, rocoto aioli 6

yuca fries, aji verde aioli 6

plantain chips, 6

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