

# LUNCH MENU

Available Monday through Friday 11am – 3pm



## ceviches

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\*

## small plates

**sopa del dia**, cup 6 / bowl 8

**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 mayo dip 10

**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

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

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

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

## on the side

**arroz blanco**, jasmine rice 3\*

**green salad**, creamy cilantro dressing 5\*

**sweet potato fries**, aji verde aioli 6

**kenebec fries**, rocoto aioli 5

**plantain chips**, 5

**platanos maduros**, sweet plantains, rocoto aioli 5

**yuca fries**, aji verde aioli 6

**extra sauce**, .50

## \$15 LUNCH SPECIALS

All Lunch Specials served with a choice of cup of soup or salad

### AJI DE GALLINA

pulled chicken stew, aji amarillo cream sauce, hardboiled egg, potato, walnuts, jasmine rice

### ADOBO DE CHANCHO

slow braised pork shoulder, aji panca sofrito, roasted yam, canario beans, jasmine rice, salsa criolla

### LOCRO DE QUINOA ★

kabocha squash stew, potato, green beans, quinoa, feta cheese, sunny egg, salsa criolla

### POLLO A LA BRASA ★

herb encrusted half rotisserie chicken, kenebec french fries

## sandwiches

Add french fries, cesar salad or green salad for 4

**lechon asado**, pulled pork, mango mustard, coleslaw, jack cheese, tomato, dutch crunch roll 9

**avocado crabwich**, dungeness crab, avocado, mango, rocoto mayo, lettuce, tomato, ciabatta 14

**pan con lomito**, sautéed steak strips, onion, tomato, cilantro mayo, dutch crunch roll 10

**sub chicken 9**

**chicken pesto**, chicken breast, bacon, lettuce, tomatoes, jack cheese, avocado, pesto, ciabatta 9

## peruvian classics

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

**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

20% gratuity added to parties of six or more. corkage fee \$18. carry in dessert charge \$2 per 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 foodborne illness  
\*all starred items can be made gluten free v-vegetarian