



APPETIZERS

- OYSTERS** 3ea ★
selection of fresh oysters, pisco ponzu mignonette, cocktail sauce
- CEVICHE CHIFA** 14
ahi tuna, avocado, daikon, sesame, cucumber, peanuts, ponzu
- CEVICHE CLÁSICO** 14 ★
local halibut, rocoto, sweet potato, choclo, cancha
- TIRADITO PUCUSANA** 14 ★
salmon sashimi ceviche, passion fruit, scallion, purple corn, cilantro, rocoto oil
- CHICHARRÓN DE POLLO** 10
crispy five-spice chicken, salsa criolla, five spice mayo
- CHORITOS** 15 ★
pan-roasted mussels, chorizo, ají panca, grilled garlic bread
- JALEA MIXTA** 15
fried calamari, shrimp, scallop, fish, huacatay tartar sauce
- TEQUEÑOS** 12
crab, shrimp, and cream cheese wontons, ají amarillo honey

SALADS

- TORO STEAK SALAD** 18 ★
sautéed steak strips, mixed greens, avocado, onion, tomato, walnuts, blue cheese, cilantro dressing
- ENSALADA DE QUINOA** 15 ★
summer heirloom tomatoes, burrata, quinoa tabouli
- JULITO CÉSAR SALAD** 14 ★
romaine lettuce, feta cheese, cherry tomato, candied walnuts, anchovies, huacatay caesar dressing, grilled garlic bread
OPTIONAL WITH SAUTEED CHICKEN OR STEAK ADD 4

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of food borne illness
Not all ingredients are listed, please let us know of any dietary restrictions or allergies
Cake cutting fee \$2.00 per slice. 20% gratuity added to parties of six or more
V – vegetarian
★ all starred items can be made gluten free, ask your server

BRUNCH SPECIALS

We use only 100% Free-Range Eggs

- PICARONES** 8
warm peruvian donuts, canela-orange spiced syrup
- SWEET POTATO PANCAKES** 12
with fresh berry compote, lucuma whipped cream, canela-orange spiced syrup
- EGGS JULIANA** 16 ★
two fried eggs over slow braised pork, canario beans, chile verde, sour cream, guacamole, plantain chips
- HUEVOS EN CAZUELA** 18
cast iron skillet baked eggs, sautéed shrimp, spinach, and mushrooms with “chupe” sauce, jack cheese
- CHICKEN HASH** 15 ★
pulled rotisserie chicken, onions, peppers, potatoes, corn, two poached eggs, lemon hollandaise
- QUINOA OMELET** 15
three egg omelet, jack cheese, quinoa, mushrooms, spinach, roasted potatoes
- BREAKFAST WRAP** 13
chorizo scramble, canario beans, potatoes, cilantro aioli, cheese, yellow chile salpicón, green salad
- SALMON GRAVLOX BENEDICT** 17
with two poached eggs, english muffins, lemon hollandaise sauce, and roasted potatoes
- PULLED PORK BENEDICT** 16
with two poached eggs, english muffins, lemon hollandaise sauce, and roasted potatoes

SIDES

- SEASONAL FRESH FRUIT** 7
- ROSEMARY-CRUSTED BACON** 5
- ROASTED POTATOES** 5
- YUCA FRITA** 5
crispy yuca, huancaína sauce
- CAMOTES FRITOS** 6
sweet potato fries, rocoto aioli
- TWO EGGS ANY STYLE** 3
- GRILLED GARLIC TOAST** 4
- JASMINE RICE** 3 ★
- FRENCH FRIES** 6
truffled ají amarillo aioli
- PLANTAIN CHIPS** 5

EMPANADAS

- EMPANADA DE CARNE** 12
steak picadillo, olives, raisins
- EMPANADA DE POLLO** 12
creamy pulled chicken
- EMPANADA DE CHOCLO** 12
corn & mozzarella cheese
- EMPANADA TASTING** 16
tasting of all three

LUNCHEON FARE

- LOMO SALTADO** 17 ★
sautéed sirloin steak strips, onion, tomato, cilantro, french fries, soy glaze, jasmine rice
- CEVICHE BOWL** 16 ★
local halibut and salmon marinated in yellow ají miso sauce over white rice, sweet potato, corn, cancha, onion, quinoa, avocado, and cherry tomatoes
- TRUCHA ENCEBOLLADA** 18
skillet roasted rainbow trout with shrimp “saltado”, caramelized onions, tomatoes cilantro soy balsamic glaze, jasmine rice
- ANTICUCHO DE LA HUERTA** 12 ★
grilled seasonal vegetable skewers, ají amarillo miso glaze, crispy yuca, corn on the cob, salsa criolla, ají sauce

SANDWICHES

Sandwiches served with choice of french fries or green salad

- PAN CON LOMITO** 14
sautéed sirloin steak strips, onion, tomato, cilantro aioli, jack cheese, toasted dutch crunch
- GRILLED SALMON B.L.T** 17
grilled wild king salmon, rosemary-crusting bacon, lettuce, tomato, tartar sauce, toasted ciabatta bun
- QUINOA-FRIED CHICKEN** 14
quinoa-crusting chicken breast, rocoto aioli, pickles, coleslaw, toasted brioche bun
- FRESCA’S BURGER “A LO POBRE”** 16
grilled 8oz steak burger, lettuce, tomato, plantain, rocoto aioli, cheddar cheese, fried egg, toasted brioche bun
- AVOCADO CRABWICH** 18
dungeness crab sandwich, avocado, rocoto aioli, mango ají glaze, lettuce, tomato, toasted ciabatta bread