



PERUVIAN KITCHEN

## APPETIZERS

**SOUP OF THE DAY** CUP 7 / BOWL 10 ★

**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

**ALBÓNDIGAS** 14

lamb meatballs, foie gras cream, peas, peppers, manchego

**CHORITOS** 15 ★

pan-roasted mussels, chorizo, ají panca, grilled garlic bread

**JALEA MIXTA** 15

fried calamari, shrimp, scallop, fish, huacatay tartar sauce

**CONCHITAS** 16

pan-seared scallops, plantain, quinoa sofrito, cilantro pistou

**TEQUEÑOS** 12

crab, shrimp and cream cheese wontons, ají amarillo honey

## SALADS

**TORO STEAK SALAD** 18 ★

sautéed steak strips, mixed greens, onion, tomato, avocado creamy 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**

## \$15 LUNCH SPECIALS

*includes choice of soup or salad and a fountain beverage*

**ADOBO DE CHANCHO**

*braised pork shoulder, peruvian ají sofrito, canario beans, white rice and salsa criolla*

**AJI DE GALLINA**

*pulled chicken stew, ají amarillo cream, olives, hardboiled egg, walnuts, jasmine rice*

**POLLO A LA BRASA** ★

*free-range rotisserie chicken, french fries, pollería ají sauce*

**CHAUFA DE QUINOA** ★

*sautéed quinoa, peppers, peas, choclo, mushrooms, bean sprouts, soy, sunny egg, cilantro*

**SALTADO DE POLLO** ★

*sautéed chicken breast strips, onion, tomato, cilantro, french fries, soy glaze, jasmine rice*

**ANTICUCHO CHORIGAMBAS**

*grilled shrimp and chorizo skewers, crispy yuca corn on the cob, salsa criolla*

## 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*

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

## ENTREES

**LOMO SALTADO** 17 ★

sautéed sirloin steak strips, onion, tomato, cilantro, french fries, soy glaze, jasmine rice

**CEVICHE BOWL** 17 ★

local halibut and salmon marinated in yellow ají miso sauce over white rice, sweet potato, corn, cancha, onion, quinoa, avocado, and cherry tomatoes

**“EL BANDIDO” BURRITO** 12

choice of sautéed chicken, steak or pulled pork with onion, tomato, cilantro, yellow chile salpicón, canario beans and white rice in a flour tortilla

**WITH THE WORKS (GUACAMOLE, SOUR CREAM, AND CHEESE) ADD 4**

**TRUCHA ENCEBOLLADA** 18 ★

skillet-roasted rainbow trout with shrimp “saltado”, onion, tomato, soy sauce, jasmine rice

**PAELLA** 19 ★

saffron rice, fish and shellfish, chicken, spanish chorizo, peas, pimentón sofrito

**VEGETABLE ANTICUCHO** 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** 13

quinoa-crusting chicken breast, rocoto aioli, pickles, coleslaw, toasted brioche bun

**FRESCA BURGER** 14

grilled 8oz steak burger, lettuce, tomato, plantain, rocoto aioli cheddar cheese, toasted brioche bun

**AVOCADO CRABWICH** 18

dungeness crab sandwich, avocado, rocoto aioli, mango ají glaze, lettuce, tomato, toasted ciabatta bread

**LECHÓN ASADO** 14

pulled pork, mango ají glaze, jack cheese, coleslaw, tomato, toasted dutch crunch

## SIDES

**YUCA FRITA** 5

crispy yuca, ají verde aioli

**CAMOTES FRITOS** 6

sweet potato fries, rocoto aioli

**JASMINE RICE** 3 ★

**PAPAS FRITAS** 6

kenebec french fries, truffled ají amarillo aioli

**GREEN SALAD** 5 ★

mixed greens, onion, tomato, cilantro dressing

**PLANTAIN CHIPS** 5

