



SOPAS

SOPA DE CALABAZA \$8

oven baked butternut squash bisque garnished with crispy queso blanco

CHUPE \$12

traditional peruvian shrimp chowder with saffron, shrimp stock, argentinean white wine, asparagus, corn, poached egg

ENSALADAS

HERB and BABY GREENS \$6

mint and mesclum with grape tomatoes, cranberries, pepitas and raspberry vinaigrette

PALMITO \$8

hearts of palm, mango, avocado, grape tomatoes and red onions dressed with ginger-orange vinaigrette

TRES QUESOS \$9

spanish goat cheese, manchego and cabrales cheese with pears, carrots, champagne vinaigrette, mix greens and spiced pecans

ANTOJITOS

AREPA DE QUESO \$9

colombian yellow corn and cheese cakes drizzled with cilantro pesto and cotija cheese

DOS EMPANADAS \$10

spanish manchego, goat, cabrales cheese and spinach, sundried tomatoes, pine nuts and cranberries served with tomato olive salad

MEJILLONES A LA DIABLA \$10

steamed mussels in a tomato-rocotto white wine broth, with onions, peppers, tomatoes and yuca frites

CANGREJA \$14

pan roasted jumbo lump crab meat cake served with sweet peruvian corn salad and fiery capers aioli

COSTILLAS A LA BRAVA \$10

fire roasted habanero b.b.q. st. louis pork spare ribs with mango relish

CHICHARRON DE CALAMARIS \$10

crispy calamari rings with caper jalapeño mustard sauce

CEVICHE

JAIBA \$10

tomatillo marinated jumbo lump crab meat, jalapeño, cilantro, lime juice, avocado

MIXTO \$11

shrimp and octopus with peruvian rocoto pepper, ginger, yuzo and orange juice

CHINO-LATINO \$12

thin sliced tuna served with ginger soy sauce and grilled pineapple

TRIO CEVICHE \$18

PLATOS FUERTE

SALMON AL PIMIENTON \$18

pan seared spicy-red pepper glazed salmon, served with cilantro mash potatoes and crispy shrimp

QUINOTO \$23

fire roasted jumbo shrimps, served with peruvian quinoa risotto and spicy peanut sauce

CORVINA \$21

pan roasted wild striped bass with warm baby lentils salad, peruvian panca reduction and crispy bacalao dumplings

BIFE \$24

grilled all natural rib-eye, sun dried tomato chimichurri, catalan style sautéed spinach with raisins and pine nuts; goat cheese stuffed yuca

LECHON ASADO \$16

slow roasted pork with sour orange mojo served with pigeon peas rice and sweet plantains

CHULETA \$21

grilled pineapple bbq organic berkshire pork chop with peruvian sarsa salad of lima beans, red onions, roasted peppers and queso blanco

ENTRAÑA \$19

grilled all natural skirt steak served with chimichurri rojo, three spanish cheese fondue, grilled asparagus and crispy garlic sweet plantains

CORDERO RONY CAÑA \$23

dark rum and sugar cane glazed grilled lamb chops, goat cheese-malanga mash, collard greens lamb picadillo roll

PERUVIAN STYLE ROTISSERIE CHICKEN

SIDES \$4 (yuca, rice and beans, maduros, tostones)

WHOLE CHICKEN \$12

SIDES \$5 (coconut rice, yellow rice and beans, malanga mash, collard greens, cilantro mashed potatoes, grilled asparagus, sautéed spinach)

HALF CHICKEN \$6

* 20% gratuity will be included on parties of 6 or more

chef: jorge adriazola