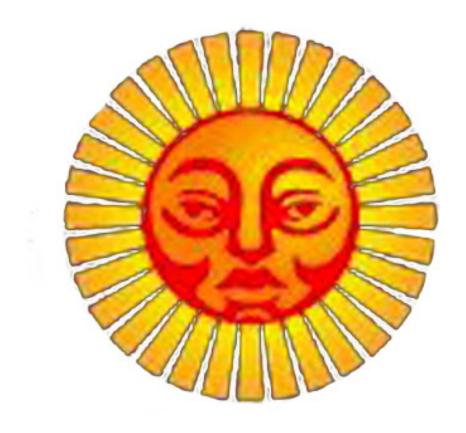
CEVICHE & GRILLE



PERUVIAN RESTAURANT

Appetizers

Ceviche and Grille Platter

22,99

3 appetizers in one. Choose from chicharron de pescado or calamares, ceviche pescado or mixto, papa a la huancaina or yuca a la huancaina.

Chicharrones de Pescado

Deep fried fish served with salsa criolla and fried

de Calamares (squid)	10.99
de Camarones (shrimp)	15.99

Choros a la Chalaca

8.99

Fresh mussels served on half-shell topped with a salsa of corn, onions and cilantro marinated in lime.

Jalea Mixta (Mixed Seafood Platter) 12.99

Deep fried fish, squid, mussels and shrimp served with salsa criolla and fried yuca.

* Papa a la Huancaina

Boiled Potato bathed in creamy yellow sauce on a bed of lettuce topped with egg and olive.

••••	con	Yuca	7.	99
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Salchipapas

6.99

Slices of sausage mixed with french fries

Cocktail de Camarones

10.99

Shrimp cocktail with a special Peruvian golf sauce.

Anticuchos

9.99

Grilled skewers of beef heart marinated in traditional aji panca served with golden potato and corn.

de Pulpo	(Octopus)	15.99

Causa de Pollo

8.99

Yellow mashed potato filled with chicken.

15.99 Conchitas a la Parmesana

Scallops served on half shell cooked with our special butter and wine sauce, topped with parmesan cheese served au gratin.

Soups

Aguadito de Mariscos

Seafood rice soup with cilantro sauce and vegetables

> de Pescado 11.99

Chupe de Camarones

14.99

Peruvian shrimp chowder cooked with eggs, rice, milk and vegetable.

> de Pescado 11.99

* Parihuela

13.99

Delicious seafood soup with shrimp, mussels, squid and octopus with a splash of brandy made with a homemade red sauce.

Sopa de Choros

7.99

Delicious mussel soup with noodles

Chilcano

4.99

Fish Consomme

Ceviche

food marinated in lime juice, served with sweet potato and corn. Tell us if you want your ceviche with yellow corn and dried corn. mild, medium or spicy-hot.

13.99 Ceviche de Pescado (fish)

Ceviche de Corvina (seasonal) 17.99

Ceviche Mixto (fish seafood) 14.99

Ceviche de Pescado/Camaron 15.99

Ceviche de Camarones (Shrimp)16.99

Ceviche de Pulpo 15.99

Ceviche de Mariscos 16.99

Ceviche al Callao 17.99

Three Color Ceviche Platter 24.99

Hot Yellow, red pepper and olive sauce.

Leche de Tigre (tiger's milk) 5.99

Tiraditos

All our ceviches are made with fresh fish and sea- Peruvian Sushi - Thin slices of fresh fish with a delicious hot yellow or red pepper sauce served

> Tiradito de Pescado 13.99

> **Tiradito Three Sauces Platter** 24.99

Yellow, red and olive sauce.

Pulpo al Olivo

15.99

Thin slices of octopus covered with a delicious, homemade olive sauce.

Vuelve a la Vida

13.99

"Come back to Life" - Peruvian seafood cocktail used to wake up folks from a long night of celebrating.

Signature Dishes

* Lomo Saltado de Churrasco 13.99

Lean strips of Angus beef sauteed with onions and tomatoes. French fries absorb the wonderfully seasoned beef juices, served with white rice.

.... de Pollo 12.99

Churrasco con dos Acompanantes 17.99 Pollo (grilled chicken) 12.99

Tenderloin Angus Steak with two side dishes.

Churrasco Encebollado 17.99

Angus steak sauteed with onion and tomato Peruvian style.

* Tacu Tacu con Lomo 16.99

A bed of pan fried rice and white beans topped with strips of Angus beef, sauteed with onions and tomatoes.

.... con Churrasco 17.99

Tallarin Saltado con Churrasco 14.99

Strips of Angus beef in a bed of soft noodles sauteed with fresh tomatoes, onions, and red peppers.

.... con Pollo 12.99

Tallarin Verde con Churrasco 17.99

Special house green pesto sauce mixed with soft noodles served with a Tenderloin Angus steak.

.... con Vegetales 12.99 con Pollo 15.99

Tallarin Vegetariano 12.99

Spaghetti sauteed with vegetables in a special light garlic butter sauce.

Aji de Gallina 12.99

Soft shredded chicken breast in a mild yellow Peruvian chili cheese sauce served with rice and potato.

Filete de Pescado Frito 12.99

Fried fish fillet served with steamed rice and salsa criolla.

Filete de Pescado al Broiler 13.99

With one side order.

de Corvina, Mahi Mahi, or Salmon 16.99

Pargo Frito Entero 17.99

Whole fried red snapper with 2 side orders

Filete a lo Macho 14.99

Fried fish fillet topped with seafood combo red sauce served with rice and fried yuca.

Filete Mahi Mahi a la Parrilla 16.99

Grilled mahi mahi with two side orders.

Salmon a la Parrilla 16.99

Grilled Salmon served with rice and house salad.

Sudado de Pescado 14.99

Poached fish fillet with house tomato sauce, onions and a splash of wine served with steamed rice.

con Camarones	17.99
de Corvina	17.99

Arroz con Mariscos 16.99

Rice simmered in saffron with squid, shrimp, octopus and mussels.

Picante de Camarones 17.99

Shrimp flambee in a hot red sauce served with white rice and yuca.

..... de Mariscos 16.99

Camarones al Ajillo 17.99

Fresh shrimp in a delicious homemade red sauce with a splash of brandy served with white rice and slices of yuca.

Camarones al Ajo 17.99

Fresh shrimp in a delicious homemade butter-garlic sauce with a splash of white wine served with white rice and potato.

Beer and Wine

Side Orders

Domestic Beer	4.00	Arroz Blanco	White Rice	3.50
		Camote	Sweet Potato	3.50
Imported Beer	5.00	Cancha	Dried Corn	3.50
Cusquenia, Crystal, Heinek	en, Corona, Stella	Ensalada	House Salad	3.99
Glass of Wine or Sang	ria 6.99	Frijoles Blancos	White Beans	3.50
Chardonnay, Pinot Grigio, White Zinfandel,		Frijoles Negro	Black Beans	3.50
Cabernet Sauvignon, Merlo	ot, Pinot Noir	Maize	Corn	3.50
Wine Bottle	Market Price	Papas Fritas	French Fries	3.50
Sangria Caraffe 19.00		Platanos MadurosFried Plantains		3.50
		Salsa Criolla	Onion/Tomato Salad	3.50
Glass of Pisco	7.99	Tostones	Fried Green Plantains	3.50
Sangria, Pisco Sour, Pisco Maracuya (passion fruit), Pisco Chicha (purple corn)		Vegetales mixtos	Mixed Vegetables	3.50
		Yuca Frita	Fried Cassava	3.50
Pisco Bottle	25.00			

Cold Beverages

Desserts

Bottled Water 1.49 Perrier 3.49 Pellegrino 4.99		* Special order desserts for parties	
		* Bavarois	5.49
		Dried plums nestled in a heavenly soft meringue dressed with delicious milk cream, homemade	
Chicha Morada Purple Corn Drink 2.99			
		* Flan (homemade)	4.99
Juice	3.49	Ice Cream	3.99
Apple, Pineapple-orange, Orange	• • • • • • • • • • • • • • • • • • • •	Lucuma (fruit from the Peruvian Ande late and vanilla	s), choco-
Kola Inglesa Red Soda	2.49	Picarones	3.99
Sodas	1.49		
Inca Kola, Coke, Diet Coke, Sprite,	Orange	* Suspiro Limena	3.50
Iced Tea	Orange,	"Sigh of a woman" from Lima, made v	

de with dulce de leche enriched with egg yolks topped with delicious meringue.

* Tres Leches

Traditional 3-milk sweet cake topped with homemade meringue.

Hot Beverages

Kids Meals

Cafe con Leche	3.99	Each meal comes with fries and a small drink.	
Latte Coffee		Chicken Nuggets	7.99
Coffee	1.99	Fish Nuggets	7.99
Cortadito	2.99	Grilled Chicken	7.99
Espresso	2.49		
Double Espresso	3.99		
Hot Tea	1.99		

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shelfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.