

CEVICHE (GF)

[Seafood marinated in lime juice & yellow Peruvian Peppers & Rocoto Pepper. Garnished with red onion, cilantro, sweet potato & Peruvian corn]

CEVICHE LIMEÑO — Corvina fish	17.00
CEVICHE MIXTO — Corvina fish, shrimp, octopus & calamari	18.00
CEVICHE CHIFA — Chinese Influenced Ceviche: corvina fish, pickled vegetables, wonton & sesame leche de tigre	18.00
CEVICHE PALTEADO — Corvina fish bedded on slices of avocado	20.00
CEVICHE DE CAMARONES — Shrimp	19.00

SOPAS & ENSALADAS

<p>QUINOA & VEGETABLE SOUP (V)(GF) — A unique delight that features our very own grain of the Andes. The quinoa. 8.00</p> <p>SOPA DE TORTILLA — Delicious Mexican soup made with guajillo chile and garnished with slices of avocado and corn tortilla strips 8.00</p> <p>PALTA A LA REINA (V) (GF) — Half of a stuffed avocado 13.00 <i>» Options of Chicken, vegetable or shrimp salad. Served with mixed greens & our house salad dressing. Add \$2.00 for shrimp option</i></p> <p>ENSALADA DE POLLO (GF) — Grilled chicken topped over romaine lettuce, slices of avocados & tomatoes. served with our house vinaigrette. 14.00 <i>» add \$3.00 for shrimp</i></p>	<p>GUACAMOLE DE CASA (V) (GF) — Avocado, tomato, onion, jalapeño, cilantro and lime. 9.00</p> <p>TACO SALAD (V) — Tortilla shell filled with refried beans, shredded lettuce, avocados and topped with cheese, sour cream 15.00 <i>» Options of beef, chicken, or shrimp add \$3.00 for shrimp</i></p> <p>TABOULE QUINOA (V)(GF) — Inca taboule: quinoa garnished with mint, parsley, tossed in our lime olive oil dressing. 10.00 <i>» Served with avocado slices & potato slices topped with huancaína sauce.</i></p> <p>SOLTERITO DE QUINOA (V) (GF) — Quinoa salad made with olives, lima beans, botija olives & queso fresco 11.00 <i>» Served with mixed greens & our house salad dressing</i></p>
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PIQUEOS = APETIZERS

<p>CAUSA LIMEÑA (V)(GF) — Seasoned mashed potato terrine 13.00 <i>» Options of Chicken, vegetable or shrimp add \$3.00 for shrimp</i></p> <p>PAPA RELLENA (V) — Stuffed mashed potatoes with meat sauce & sautéed vegetables. Served with salsa criolla. 11.00</p> <p>QUESO FUNDIDO (V)(GF) — Melted Chihuahua cheese with your choice of beef, chicken or chorizo 13.00 <i>» add \$2.00 for shrimp</i></p>	<p>TAMALE PERUANOS (GF) — Tamales made of mashed corn wrapped in banana leaves 11.00 <i>» chicken or pork. Served with salsa criolla</i></p> <p>YUQUITA FRITAS WITH HUANCAINA CREAM (V)(GF) — Fried yucca sticks served with Huancaína cream 10.00</p> <p>EMPANDAS (V)(GF) — Crispy filled turnovers made of corn masa 14.00 <i>» Options of aji de gallina, steak or vegetables</i></p>	<p>NACHOS EL TULE (V)(GF) — Corn tortilla chips, black beans, melted cheese, guacamole, sour cream, jalapeno slices. 14.00 <i>» beef, chicken or chorizo.</i></p> <p>QUESADILLA EL TULE (V) — Grilled Flour tortilla, roasted poblano pepper, red pepper, mushroom, sautéed onions & cheese. 14.00 <i>» Options of chicken, beef, or shrimp add \$3.00 for shrimp</i></p>
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La cocina es el corazón de la casa

PERUVIAN & MEXICAN CLASSIC MAIN COURSES

TACU TACU ENCEBICHADO (GF) – Exquisite ceviche Limeno made of corvina fish. » Served over Peruvian canary bean tacu tacu	23.00
AJI DE GALLINA – Shredded chicken in a light creamy flavorful “ Aji Amarillo Peruvian Pepper Sauce.” » Served over, slices of baked potatoes & white rice.	18.00
COLIFLOR SALTADA TACU TACU (V)(GF) – Wok stir fried cauliflower and fresh vegetables » served on top of our Peruvian canary bean tacu tacu	18.00
PICANTE DE CAMARONES (GF) – Shrimp marinated & cooked with Peruvian Panca Peppers & Aji Amarillo Peppers. » Served with white rice & black beans.	20.00
CARAPULCRA (GF) – Ancient Peruvian stew, made of Andean dried Potatoes, pork & the right amount of Peruvian spices. » Served with Yucca & white rice.	19.00
SPINACH & LUMP CRAB ENCHILADAS (GF) – Three flavorful rolled corn tortilla filled with sautéed spinach & lump crab meat. Topped with our tomatillo salsa, queso fresco & sour cream. » Served with Mexican rice & beans.	20.00
TACOS DE PESCADO (V)(GF) – Three delicious soft handmade corn tortilla tacos, topped with our fish of the day. » Served with Mexican rice & black beans.	19.00
LOMO SALTADO (V)(GF) – Tender skirt steak strips sautéed with onions and bright tomatoes in a red wine sauce. » Served over papas fritas & white rice.	23.00
PARIHUELA – Repairing and aphrodisiacal soup from the sea that will tie and unleash you with its addictive flavor. Made of shrimp, mussels, scallops, octopus and corvina fish cooked with rocoto peppers and Peruvian beer,	24.00
CHAUFA DE MARISCOS Y QUINOA (V) (GF) – A delicious dish highlighting the fusion of Chinese & Peruvian cuisine. Wok Stir fried quinoa with calamari, octopus, shrimp, sesame oil and eggs.	23.00
PESCADO RANCHERO – Peruvian blue tilapia pan seared and served over sautéed spinach and topped with our delicious Ranchero sauce. » Served with black beans & Mexican rice	21.00
TRIO SIZZLING FAJITA (V)(GF) – Chicken, Steak & Shrimp Fajita; made of sautéed onions, poblano pepper & red pepper. Topped with, sour cream & fresh guacamole. » Served with Mexican rice, black beans & flour tortillas.	22.00
BISTEC A LO POBRE (GF) – “Poor Man’s Steak” because of the array of items served with a mouth-watering 8 oz rib-eye steak. » Platter served with fried potatoes, fried plantain, fried egg, & rice surrounding the beefy goodness.	25.00
TAMPIQUEÑA – Marinated 8 oz rib-eye steak topped with guacamole. Two cheese enchiladas bathed mole sauce. » Served with Mexican rice & beans.	25.00

BEBIDAS

CHICHA MORADA

– Exotic drink made of purple Peruvian corn with pineapple and apple zest to it. (homemade) –

JAMAICA

– Exotic drink made of the hibiscus flower (homemade) –

UNSWEETENED ICE TEA

JARRITOS

– Lime/pinapple/mango/guava/strawberry/grapefruit/tamarind/mandarin/clubsoda –

MEXICAN COCA-COLA/MEXICAN SPRITE/MEXICAN FANTA/ INKA KOLA / DIET INKA

PERUVIAN HOT CHOCOLATE

– Made with Peruvian Chocolate –

» Seasonal »

Desserts...

