

BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person
bottomless Sangría Blanca, Sangría Brava, El Shandy cocktail,
Mimosa or Passion Mimosa °18 per person. Bottomless limited to 2 hours.
enjoy responsibly

FIRST COURSE

select one

AVOCADO TOAST
multigrain toast, avocado purée,
tomato, queso fresco, EVOO

TOSTONES 🇵🇪
pulled pork, avocado, salsa criolla,
aji amarillo mojo

ANTICUCHO DE POLLO 🇵🇪
grilled chicken, potatoes, choclo,
anticuchera, aji de la casa

CAUSA DE PANCITA
pork belly causa, rocoto hollandaise,
chalaquita, poached egg

CAUSA CROCANTE
panko shrimp, whipped potato, rocoto aioli

EMPANADAS DE AJÍ DE GALLINA 🇵🇪
chicken stew, aji amarillo, rocoto pepper aioli

SECOND COURSE

select one

CHICKEN AND WAFFLES
homemade waffles, rocoto spiced maple syrup

CREPES DE AJÍ DE GALLINA 🇵🇪
Peruvian chicken stew, creamy aji amarillo
sauce, rolled in a savory crepe, fried egg,
baked in a rich rocoto hollandaise

CHAUFA DE POLLO 🇵🇪
stir-fried chicken, chifa fried rice

HUEVOS RANCHEROS 🇵🇪
two fried eggs, grilled tortilla, pork belly,
ranchero sauce, jalapeño cilantro cream

RESACA BURGER
8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains,
aji panca jam, shoestring potatoes, served on a Kaiser roll
add fried egg 1.5

CHOLO BENEDICTO
sweet plantain cakes, pork belly chicharrón,
queso fresco, poached egg, rocoto hollandaise

CEVICHE CREMOSO
fish, shrimp, creamy leche de tigre,
aji limo, sweet potato

LOMO SALTADO SANDWICH 🇵🇪
ciabatta, beef tenderloin, soy and oyster sauce,
tomatoes, shoestring potatoes, rocoto aioli

THIRD COURSE

select one

BLUEBERRY WAFFLES
blueberry compote, maple syrup, whipped cream

ALFAJOR PANCAKES
dulce de leche, fruit salad, whipped cream

SUSPIRO
dulce de leche custard, meringue,
passion fruit glaze

ARROZ CON LECHE CHEESECAKE
arroz con leche custard,
dulce de leche sauce, quinoa crunch

BUNAZO
walnut chocolate brownie, Kahlúa choco
mousse, chocolate crunch,
lúcuma ice cream, candied walnuts

🇵🇪 traditional inspired dishes 🇵🇪 spicy

01.21

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.
18% service charge will be added to parties of six or more.



CEVICHE

AJÍ AMARILLO ◦ 15.5 *[new]*

fish, shrimp, ají amarillo leche de tigre, cancha, choclo

PASSION FRUIT ◦ 15.5

fish, shrimp, passion fruit leche de tigre, cancha, choclo

NIKKEI *[japanese]* ◦ 18

ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp

TRADICIONAL ◦ 15.5

fish, classic leche de tigre, cancha, choclo, sweet potato

CREMOSO ◦ 15.5

fish, shrimp, creamy leche de tigre sweet potato, ají limo

CALLEJERO ◦ 18

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains

MIXTO ◦ 18.5

fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, cancha, sweet potato

LECHE DE TIGRE ◦ 13

fish, shrimp, fresh lime, rocoto, fried calamari, cancha

CEVICHE SAMPLER ◦ 20

passion fruit, tradicional, cremoso

CHAUFAS

sub quinoa 3

MARISCOS ◦ 19

shrimp, calamari, chifa fried rice

POLLO ◦ 18

stir-fried chicken, chifa fried rice

CARNE ◦ 23

beef tenderloin, chifa fried rice

MIXTO ◦ 24

shrimp, beef tenderloin, chicken, calamari, chifa fried rice

ALGO MÁS

LECHE DE TIGRE SHOT ◦ 3

shrimp, ceviche marinade

CHAUFA BLANCO ◦ 4

stir-fried rice, sesame oil, asparagus, egg white

TACU TACU ◦ 4.5

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ◦ 6

stir-fried seasonal vegetables, soy and oyster sauce

PAPAS FRITAS ◦ 4

french fries, rocoto pepper aioli

platos tradicionales spicy

CAUSAS

CROCANTE ◦ 10

panko shrimp, whipped potato, rocoto aioli

ANTICUCHOS

CARNE ◦ 14

grilled beef tenderloin, potatoes, choclo, anticuchera, ají de la casa

TARTARE ◦ 10.5

tuna tartare, Asian aioli, whipped potato, wonton crisp

POLLO ◦ 9

chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

PLANCHA PULPO ◦ 18

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

TEQUEÑOS ◦ 10

cheese filled dough, Peruvian sweet & sour sauce, rocoto aioli

YUCA A LA HUANCAINA ◦ 7.5

fried yuca, huancaína sauce

EMPANADAS

- Ají de gallina: chicken stew, rocoto pepper aioli, ají amarillo ◦ 8
- Carne: skirt steak, tenderloin, onions, oyster & soy sauce, rocoto aioli ◦ 11
- Mixta: one ají de gallina, one carne ◦ 9.5

FAVORITOS DEL BRUNCH

CHOLO BENEDICTO ◦ 14

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise

AVOCADO TOAST ◦ 8.5

multigrain toast, avocado purée, tomato, queso fresco, EVOO

HUEVOS RANCHEROS ◦ 11

two fried eggs, grilled tortilla, ranchero sauce, pork belly, jalapeño cilantro cream

CREPES DE AJÍ DE GALLINA ◦ 11

Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

PAPAS A LA HUANCAINA ◦ 6.5

Idaho potatoes, huancaína sauce, boiled egg, botija olives *served cold*

TOSTONES ◦ 13

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ◦ 20

fried calamari, shrimp, fish, yuca, choclo, salsa criolla

CONCHITAS A LA PARMESANA ◦ 14.5

scallops, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

CAUSA DE PANCITA ◦ 9

pork belly causa, rocoto hollandaise, chalaquita, poached egg

ALFAJOR PANCAKES ◦ 10

dulce de leche, fruit salad, whipped cream

BLUEBERRY WAFFLES ◦ 10

blueberry compote, maple syrup, whipped cream

CHICKEN AND WAFFLES ◦ 14

homemade waffles, rocoto spiced maple syrup

SEGUIMOS...

TACU SECO DE CORDERO ◦ 23

braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

BISTEC A LO POBRE ◦ 27

skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa

ARROZ CON MARISCOS ◦ 19

squid, shrimp, mussels, fisherman rice, salsa criolla

LOMO SALTADO ◦ 25

beef tenderloin stir-fry, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries *available with chicken 18*

BARLOTTO ◦ 12

barley, stir-fry vegetables, soy and oyster sauce add chicken 5, add shrimp 6, add tenderloin 8

CHICHARRÓN DE PESCADO ◦ 16

fried fish, spicy Asian sauce, arroz chaufa blanco

SALMÓN ANDINO ◦ 18

seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce

SANGUCHES Y ENSALADAS

LOMO SALTADO SANDWICH ◦ 15

ciabatta, beef tenderloin, soy and oyster sauce, tomatoes, shoestring potatoes, rocoto aioli

SEARED AHI TUNA ◦ 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi

RESACA BURGER ◦ 16

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a Kaiser roll add fried egg 1.5

ENSALADA BACÁN ◦ 12

pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

REFRESCOS

CHICHA MORADA ◦ 4

chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ◦ 4

passion fruit purée, house made syrup

LEMONADE ◦ 4

fresh squeezed lemon, house made syrup