

SELECCIONES DEL CHEF

NEW SEASONAL MENU

EMPANADAS DE MARISCOS 13

mixed seafood, macho sauce, ají amarillo chalaquita

CESTA DE CAMARONES 16

crispy rice paper, tempura shrimp, avocado, kimchi mayo

TIRADITO BICOLOR 23

Mahi-Mahi, rocoto and leche de tigre cremosa, chalaquita, EV00

ESCABECHE DE SALMÓN 29

crispy salmon, sweet potatoes, red onions, tomato petals, olives, served with jasmine rice

CHANCHITO NIKKEI 23

braised pork belly, arborio rice, Nueske's bacon, sweet plantain, soy & honey Nikkei glaze

CEVICHE

CREMOSO DE AJÍ AMARILLO* 20.5

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

TRADICIONAL* 20

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

CALLEJERO 22.5

'street style ceviche' octopus, fish, shrimp, calamari, cancha, crispy plantains

CEVICHE SAMPLER* 23.5

tradicional, cremoso, callejero

NIKKEI* [JAPANESE] 24

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

LECHE DE TIGRE* 18

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

CHIPOTLE* 19.5

fish, shrimp, avocado, chipotle leche de tigre, sweet potato, ají limo, choclo

MIXTO* 24

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

CHAUFAS

sub quinoa +3

MARISCOS 24

wok-seared shrimp and calamari, chifa fried rice

POLLO 22.5

wok-seared chicken, chifa fried rice

CARNE* 25

wok-seared beef tenderloin, chifa fried rice

MIXTO* 27

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

PISCO Y NAZCA

DINNER

LA PREVIA

CAUSAS

CROCANTE 14.5

panko shrimp, whipped potato, rocoto aioli

TARTARE* 18

tuna tartare, Asian aioli, whipped potato, wonton crisp

POLLO 14

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

CAUSA SAMPLER* 15.5

crocante, tartare, pollo

TUNA TARTARE TACOS* 15.5

crispy wonton tacos, avocado cream, togarashi

PLANCHA PULPO 24.5

grilled octopus, choclo, causa, chimichurri, anticuchera sauce, ají amarillo sauce

BURRATA CON QUINOA 18

crispy quinoa, tomato, ají amarillo vinaigrette

TOSTONES SAMPLER 18.5

pulled pork, crab salad, shrimp

PAPAS A LA HUANCAÍNA 11

chilled potatoes topped with huancaína sauce, hard-boiled egg, botija olives

TOSTONES

• **Pork:** pulled pork, avocado, salsa criolla, ají amarillo mojo 17.5

• **Crab:** crab salad, avocado purée, salsa golf 20

• **Shrimp:** grilled shrimp, avocado, salsa criolla, ají amarillo mojo 17.5

ANTICUCHOS

CARNE* 20

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

CORAZÓN* 17.5

grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa

POLLO 13.5

grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa

YUCA A LA HUANCAÍNA 11.5

golden fried yuca, huancaína sauce

EMPANADAS

• **Ají de gallina:** Peruvian chicken stew, rocoto aioli 11.5

• **Carne:** sirloin and tenderloin mix, soy and oyster sauce, rocoto aioli 14

• **Mixtas:** one ají de gallina, one carne 14.5

CONCHITAS A LA PARMESANA 18

seared scallops, parmesan gratin, lime, garlic chips, grilled ciabatta

SEARED AHI TUNA* 21

mixed greens, quinoa salad, ginger vinaigrette, togarashi

PORK BELLY

BAO BUNS 17.5

crispy pork belly, red onion, cilantro, leche de tigre, chipotle mayo

JALEA 29.5

crispy fried mixed seafood with yuca and salsa criolla

CROQUETAS DE AJÍ DE GALLINA 11

chicken stew croquettes, ají amarillo, botija olive aioli

SEGUIMOS...

ARROZ CON MARISCOS 28.5

Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

CHICHARRÓN DE PESCADO 21

crispy fish bites, spicy Asian cream sauce, chaufa blanco

AJÍ DE GALLINA 21

Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard-boiled eggs, jasmine rice

BISTEC A LO POBRE 32

grilled sirloin served with rice, sweet plantains, fried egg, fries and a side salad

PESCADO A LO MACHO 28.5

traditional Peruvian crispy fish topped with shrimp, calamari, mussels, in a mildly spicy sauce made from ají panca and ají amarillo peppers
Mahi-Mahi a lo Macho 34

TALLARINES VERDES 33

grilled sirloin, walnut Peruvian pesto, linguine, parmesan

LOMO SALTADO* 30.5

wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries
Available with:
Chicken 21 Shrimp 25

TALLARINES A LA HUANCAÍNA* 24

linguine with creamy parmesan, huancaína sauce, topped with lomo saltado

TACU SECO DE CORDERO 31

braised lamb shank in cilantro sauce, ají amarillo salsa criolla

ARROZ CON POLLO 24

Peruvian style chicken and rice, huancaína sauce, salsa criolla

TALLARÍN SALTADO 22

wok-seared chicken and linguine, soy and oyster sauce, red onions, tomato petals

SALMÓN ANDINO* 29

anticuchera glazed seared salmon, quinoa salad, avocado, salsa criolla, garlic sauce

NEW YORK STRIP 52

risotto a la huancaína, asparagus, mushrooms, queso frito, chimichurri

PLANCHA ANTICUCHERA

• **Mariscos*:** grilled squid, shrimp, octopus, choclo, causa, anticuchera sauce 49

• **Mixta*:** grilled beef tenderloin, grilled chicken, squid, shrimp, octopus, choclo, causa, anticuchera sauce 52

Algo más

LECHE DE TIGRE SHOT* 5

citrusy ceviche marinade with shrimp

VEGETALES SALTEADOS 8

stir-fried seasonal vegetables, soy and oyster sauce

TACU TACU 7

pan-seared canary bean and rice cake, salsa criolla

CHAUFA BLANCO 7

chifa fried rice, sesame oil, asparagus, egg white

PAPAS FRITAS 7

French fries, rocoto pepper aioli

SIDE SALAD 6

artisan lettuce, cucumber, tomato, house vinaigrette