



## SUSHI

**CROCANTE DE CAMARÓN ROLL** ◦ 14.5   
panko shrimp, quinoa, avocado,  
sweet chili-rocoto mayo

**FURAI ROLL** ◦ 18.5  
salmon, avocado, cream cheese, panko  
bread crumbs, lomo glaze\*

**LOMO SALTADO ROLL** ◦ 17.5  
wok seared tenderloin, soy and oyster  
sauce, queso fresco, panko bread crumbs,  
shoestring potatoes, ají amarillo aioli\*

## CEVICICHES

**CHEF'S SIGNATURE CEVICHE** ◦ 23 *[new]*  
corvina, shrimp, smoked jalapeño leche  
de tigre, sweet potato, choclo\*

**AJÍ AMARILLO** ◦ 18.5  
fish, shrimp, ají amarillo leche  
de tigre, cancha, choclo\*

**NIKKEI [japanese]** ◦ 21.5  
ahi tuna, chancaca leche de tigre, soy sauce,  
cucumbers, mirin, wonton-sesame crisp\*

**TRADICIONAL** ◦ 18.5   
fish, classic leche de tigre,  
cancha, choclo, sweet potato\*

**CREMOSO** ◦ 18.5  
fish, shrimp, creamy leche de tigre  
sweet potato, ají limo\*

**CALLEJERO** ◦ 21.5   
octopus, fish, shrimp, calamari, cancha,  
rocoto, crispy plantains\*

**MIXTO** ◦ 22.5   
fish, shrimp, octopus, fried calamari,  
rocoto leche de tigre, cancha, sweet potato\*

**LECHE DE TIGRE** ◦ 15.5   
fish, shrimp, fresh lime, rocoto,  
fried calamari, cancha\*

**CEVICHE SAMPLER** ◦ 21.5  
tradicional, cremoso, callejero\*

## CHAUFAS

sub quinoa 3

**MARISCOS** ◦ 20.5   
wok seared shrimp & calamari, chifa fried rice

**POLLO** ◦ 19.5   
wok seared chicken, chifa fried rice

**CARNE** ◦ 24.5   
wok seared beef tenderloin, chifa fried rice\*

**MIXTO** ◦ 26.5   
shrimp, beef tenderloin, chicken, calamari,  
chifa fried rice\*

## ALGO MÁS

**LECHE DE TIGRE SHOT** ◦ 4.5  
shrimp, ceviche marinade\*

**CHAUFA BLANCO** ◦ 5.5  
chifa fried rice, sesame oil, asparagus, egg white

**TACU TACU** ◦ 6.5   
canary bean and rice cake, salsa criolla

**VEGETALES SALTEADOS** ◦ 7  
stir-fried seasonal vegetables,  
soy and oyster sauce

**PAPAS FRITAS** ◦ 5.5  
french fries, rocoto pepper aioli

**SIDE SALAD** ◦ 5  
artisan lettuce, cucumber,  
tomato, house vinaigrette

platos tradicionales spicy

## SELECCIONES DEL CHEF

new seasonal menu

**CHILCANO DE PESCADO** ◦ 10   
traditional Peruvian fisherman's soup, fish,  
mussels, ginger, ají limo, choclo,  
yuyo peruano

**ARROZ MELOSO DE MARISCOS** ◦ 29   
creamy rice stew, shrimp, octopus,  
calamari, clams, mussels, ají panca,  
green peas, chalaquita

**ALITAS ACEVICHADAS** ◦ 14  
chicken wings, mayonesa acevichada,  
celery sticks

**VOLCANO ROLL** ◦ 17  
shrimp, crab, scallops, cream cheese,  
cucumber, avocado, rocoto mayo, lomo glaze

**QUINOA ACEVICHADA** ◦ 16   
ahi tuna, avocado, cherry tomatoes, red onion,  
leche de tigre, sweet potato purée, ají limo

## LA PREVIA

### CAUSAS

**CROCANTE** ◦ 13  
panko shrimp,  
whipped potato,  
rocoto aioli

**TARTARE** ◦ 15  
tuna tartare, Asian  
aioli, whipped potato,  
wonton crisp\*

**POLLO** ◦ 11.5   
chicken salad, whipped  
potato, avocado,  
red pepper confit,  
mayonesa acevichada

**CAUSA SAMPLER** ◦ 13  
crocante, tartare, pollo\*

### ANTICUCHOS

**CARNE** ◦ 19.5   
grilled beef tenderloin,  
potatoes, choclo, anticuchera  
sauce, ají de la casa\*

**CORAZÓN** ◦ 15   
grilled beef heart, potatoes,  
choclo, anticuchera sauce,  
ají de la casa\*

**POLLO** ◦ 13   
grilled chicken, potatoes,  
choclo, anticuchera sauce,  
ají de la casa

**PLANCHA PULPO** ◦ 21.5   
grilled octopus, choclo, potato cake,  
chimichurri, anticuchera sauce, ají amarillo sauce

**TEQUEÑOS** ◦ 12  
cheese filled dough, Peruvian sweet & sour  
sauce, rocoto aioli

**PAPAS A LA HUANCAINA** ◦ 8.5   
Idaho potatoes, huancaína sauce,  
boiled egg, botija olives – served cold

**YUCA A LA HUANCAINA** ◦ 9  
fried yuca, huancaína sauce

**EMPANADAS**   
• **Ají de gallina:** chicken stew,  
rocoto pepper aioli, ají amarillo ◦ 10  
• **Carne:** C.A.B. sirloin, tenderloin, onions,  
oyster & soy sauce, rocoto aioli ◦ 12.5  
• **Mixtas:** one ají de gallina, one carne ◦ 11

### TOSTONES

• **Pork:** pulled pork, avocado, salsa criolla,  
ají amarillo mojo ◦ 15  
• **Crab:** crab salad, avocado purée, salsa golf ◦ 18.5  
• **Shrimp:** grilled shrimp, avocado, salsa criolla,  
ají amarillo mojo ◦ 15

**TOSTONES SAMPLER** ◦ 17  
pulled pork, crab salad, shrimp

**JALEA** ◦ 28   
fried calamari, shrimp, fish, yuca, choclo,  
salsa criolla\*

**CONCHITAS A LA PARMESANA** ◦ 16   
scallops, parmesan cheese sauce, lime,  
garlic chips, grilled ciabatta bread

**CHIFA BAO BUNS** ◦ 14  
hoisin pulled pork, pickled vegetables,  
salsa criolla

## SEGUIMOS...

**CHICHARRÓN DE PESCADO** ◦ 18.5   
fried fish, spicy Asian sauce, arroz chaufa blanco

**ARROZ CON MARISCOS** ◦ 23.5   
Peruvian style seafood rice, squid, shrimp,  
mussels, salsa criolla

**AJÍ DE GALLINA** ◦ 17.5   
Peruvian chicken stew, creamy ají amarillo sauce,  
botija olives, hard boiled eggs, jasmine rice

**BISTEC A LO POBRE** ◦ 29.5   
C.A.B. sirloin, rice, sweet plantains, fried egg,  
french fries, house salad, ají de la casa\*

**PESCADO A LO MACHO** ◦ 25   
traditional Peruvian crispy fish, shrimp,  
calamari, mussels, slightly spicy creamy sauce  
made from ají panca and ají amarillo peppers  
*Corvina a lo Macho* ◦ 32

**TALLARINES VERDES** ◦ 30   
C.A.B. sirloin, parmesan cheese, linguini,  
walnut Peruvian pesto\*

**TALLARINES A LA HUANCAINA** ◦ 22.5   
lomo saltado, linguini, parmesan cheese,  
creamy huancaína sauce\*

**TACU SECO DE CORDERO** ◦ 29.5   
braised lamb shank, cilantro sauce,  
ají amarillo, salsa criolla

**TALLARÍN SALTADO** ◦ 19.5  
wok seared chicken, soy and oyster sauce,  
onions, tomato petals, ginger, linguini

**LOMO SALTADO** ◦ 27.5   
wok seared tenderloin, soy and oyster sauce,  
onions, tomato petals, jasmine rice, fries\*  
available with: chicken ◦ 19.5 shrimp ◦ 25.5

**SALMÓN ANDINO** ◦ 26.5  
seared salmon, anticuchera sauce,  
quinoa salad, avocado\*

**ARROZ CON POLLO** ◦ 22   
Peruvian style chicken and rice, huancaína sauce,  
salsa criolla

**PESCADO CROCANTE** ◦ 49.5 *[for two]*  
fresh whole fried fish, spicy Asian sauce,  
arroz chaufa blanco  
limited availability

**PLANCHA ANTICUCHERA**  
• **Mariscos:** grilled squid, shrimp, octopus, choclo,  
potato cakes, anticuchera sauce ◦ 45  
• **Mixta:** grilled beef tenderloin, grilled chicken,  
squid, shrimp, octopus, choclo, potato cakes,  
anticuchera sauce\* ◦ 49.5

**RESACA BURGER** ◦ 18  
8 oz. ground beef, rocoto aioli, queso fresco,  
sweet plantains, ají panca jam, shoestring potatoes,  
served on a brioche bun\*  
add fried egg ◦ 1.5

## REFRESCOS

**CHICHA MORADA** ◦ 5   
chicha, house made syrup,  
lemon juice

**PASSION FRUIT JUICE** ◦ 5  
passion fruit pureé,  
house made syrup

**LEMONADE**  
• classic ◦ 5  
• strawberry ◦ 6