

SELECCIONES DEL CHEF

NEW SEASONAL MENU

CRISPY PORK BELLY ACEVICHADO 14
ají amarillo leche de tigre, chalaquita

CEVICHE MEDITERRÁNEO 23
ahi tuna, fresh avocado,
ají amarillo leche de tigre, red onions,
crispy capers, ají limo, EV00

CHOCLO CON CHICHARRÓN 17
crispy pork belly, ají amarillo,
queso fresco, creamy leche de tigre

NIKKEI STICKY RIBS 17
caramelized slow-braised pork ribs,
Nikkei BBQ sauce, sesame seeds,
scallions

CHURRASCO
grilled skirt steak, tacu-tacu,
anticuchera sauce, ají amarillo,
chimichurri
6oz **32** 12oz **46**

CEVICHE

CREMOSO DE AJÍ AMARILLO* 20
fish, shrimp,
creamy leche de tigre,
sweet potato, ají limo

TRADICIONAL* 19.5 ■ ■ ■
fish, classic leche de tigre,
cancha, choclo, sweet potato

CALLEJERO 22.5 ■ ■ ■
'street style ceviche' octopus,
fish, shrimp, calamari,
cancha, crispy plantains

CEVICHE SAMPLER* 21.5
tradicional, cremoso,
callejero

LECHE DE TIGRE* 17.5 ■ ■ ■
fish, shrimp,
fried calamari, rocoto,
fresh lime, cancha

CHIPOTLE* 20
fish, shrimp, avocado,
chipotle leche de tigre,
sweet potato,
ají limo, choclo

NIKKEI* [JAPANESE] 22
ahi tuna, chancaca
leche de tigre, soy sauce,
cucumbers, mirin,
wonton-sesame crisp

MIXTO* 23.5 ■ ■ ■
fish, shrimp, octopus,
fried calamari,
rocoto leche de tigre,
cancha, sweet potato

Sushi

CROCANTE DE CAMARÓN ROLL 18.5 ■
panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

FURAI ROLL* 20.5
salmon, avocado, cream cheese,
panko breadcrumbs, sweet soy glaze

LOMO SALTADO ROLL* 20
wok-seared tenderloin,
soy and oyster sauce, queso fresco,
panko breadcrumbs,
shoestring potatoes, ají amarillo aioli

CHAUFAS

sub quinoa +3

MARISCOS 22 ■ ■ ■
wok-seared shrimp and calamari,
chifa fried rice

POLLO 20.5 ■ ■ ■
wok-seared chicken, chifa fried rice

CARNE* 25 ■ ■ ■
wok-seared beef tenderloin,
chifa fried rice

MIXTO* 28.5 ■ ■ ■
shrimp, beef tenderloin, chicken,
calamari, chifa fried rice

PISCO Y NAZCA

DINNER

KENDALL, FL

LA PREVIA

CAUSAS

CROCANTE 13.5
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* 13.5
crocante, tartare, pollo

TUNA TARTARE TACOS* 14.5
crispy wonton tacos,
avocado cream, togarashi

PLANCHA PULPO* 23.5 ■ ■ ■
grilled octopus, choclo, causa,
chimichurri, anticuchera sauce,
ají amarillo sauce

TEQUEÑOS 13.5
cheese filled pastry, rocoto aioli,
Peruvian sweet and sour sauce

CROQUETAS DE AJÍ DE GALLINA 10
Peruvian chicken stew croquettes,
botija olive aioli

EMPANADAS ■ ■ ■
• **Ají de gallina:** Peruvian chicken stew,
rocoto aioli **10**
• **Carne:** sirloin and tenderloin mix,
soy and oyster sauce, rocoto aioli **13**
• **Mixtas:** one ají de gallina, one carne **11**

PAPAS A LA HUANCAÍNA 10 ■ ■ ■
chilled potatoes topped with huancaína
sauce, hard-boiled egg, botija olives

YUCA A LA HUANCAÍNA 10.5
golden fried yuca, huancaína sauce

ANTICUCHOS

CARNE* 21 ■ ■ ■
grilled beef tenderloin, potatoes, choclo,
anticuchera sauce, ají de la casa

CORAZÓN* 16.5 ■ ■ ■
grilled beef heart, potatoes, choclo,
anticuchera sauce, ají de la casa

POLLO 13.5 ■ ■ ■
grilled chicken, potatoes, choclo,
anticuchera sauce, ají de la casa

JALEA 29.5 ■ ■ ■
crispy fried mixed seafood
with yuca and salsa criolla

TOSTONES
• **Pork:** pulled pork, avocado,
salsa criolla, ají amarillo mojo **16.5**
• **Crab:** crab salad, avocado purée,
salsa golf **18.5**
• **Shrimp:** grilled shrimp, avocado,
salsa criolla, ají amarillo mojo **16**

TOSTONES SAMPLER 18.5
pulled pork, crab salad, shrimp

PORK BELLY BAO BUNS 17 ■
crispy pork belly, red onion, cilantro,
leche de tigre, chipotle mayo

SEARED AHI TUNA* 19 ■
mixed greens, quinoa salad,
ginger vinaigrette, togarashi

CONCHITAS A LA PARMESANA 17.5 ■ ■ ■
seared scallops, parmesan gratin, lime,
garlic chips, grilled ciabatta

SEGUIMOS...

ARROZ CON MARISCOS 25.5 ■ ■ ■
Peruvian style seafood rice, squid,
shrimp, mussels, salsa criolla

CHICHARRÓN DE PESCADO 19 ■
crispy fish bites, spicy Asian cream sauce,
chaufa blanco

AJÍ DE GALLINA 18.5 ■ ■ ■
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 26 ■ ■ ■
traditional Peruvian crispy fish topped
with shrimp, calamari, mussels,
in a mildly spicy sauce made from ají
panca and ají amarillo peppers
Corvina a lo Macho 32

TALLARINES VERDES 32 ■ ■ ■
grilled sirloin, walnut Peruvian pesto,
linguine, parmesan

TALLARINES A LA HUANCAÍNA* 23 ■ ■ ■
linguine with creamy parmesan,
huancaína sauce,
topped with lomo saltado

TACU SECO DE CORDERO 29.5 ■ ■ ■
braised lamb shank in cilantro sauce,
ají amarillo salsa criolla

LOMO SALTADO* 29.5 ■ ■ ■
wok-seared tenderloin, soy and oyster
sauce, red onions, tomato petals,
served with jasmine rice and fries
Available with:
Chicken **19.5** Shrimp **25.5**

TALLARÍN SALTADO 20
wok-seared chicken and linguine,
soy and oyster sauce, red onions,
tomato petals

SALMÓN ANDINO* 27
anticuchera glazed seared salmon,
quinoa salad, avocado, salsa criolla,
garlic sauce

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

NEW YORK STRIP 49.5
risotto a la huancaína, asparagus,
mushrooms, queso frito, chimichurri

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

RESACA BURGER 19
queso fresco, sweet plantains,
ají panca jam, shoestring potatoes, fries,
rocoto aioli, served on a brioche bun
Add: fried egg 1.5

Algo más

LECHE DE TIGRE SHOT* 5.5
citrusy ceviche marinade
with shrimp

TACU TACU 6.5 ■ ■ ■
pan-seared canary bean
and rice cake, salsa criolla

PAPAS FRITAS 6
French fries,
rocoto pepper aioli

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

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

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

REFRESCOS

CHICHA MORADA 5 ■ ■ ■
traditional punch made with purple corn,
pineapple, and spices

PASSION FRUIT JUICE 5

LEMONADE
• Classic **5** • Strawberry **6**