



CEVICHE

SALMÓN CON HUACATAY ◦ 16 [new]
avocado purée, leche de tigre huacatay, plantain chips

AJÍ AMARILLO ◦ 15.5
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

SELECCIONES DEL CHEF

new seasonal menu

CAUSA ACEVICHADA ◦ 12
lightly fried fish, avocado, lime juice, leche de tigre, ají limo, salsa criolla

COCTEL DE CAMARONES ◦ 14
poached shrimp, cocktail sauce, red onions, ají limo, avocado, plantain chips

CORDERO CON RAVIOLIS ◦ 19
braised Lamb, Ricotta Ravioli, basil

TACU TACU MARINO ◦ 24
shrimp, squid, prawns, ají amarillo, salsa criolla

LA PREVIA

CAUSAS

CROCANTE ◦ 10
panko shrimp, whipped potato, rocoto aioli

TARTARE ◦ 10.5
tuna tartare, Asian aioli, whipped potato, wonton crisp

POLLO ◦ 9
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

CAUSA SAMPLER ◦ 10
crocante, tartar, pollo

ANTICUCHOS

CARNE ◦ 14
grilled beef tenderloin, potatoes, choclo, anticuchera sauce, ají de la casa

CORAZÓN ◦ 12
grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa

POLLO ◦ 10
grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa

PLANCHA PULPO ◦ 18
grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

TEQUEÑOS ◦ 10
cheese filled dough, Peruvian sweet & sour sauce, rocoto aioli

EMPANADAS

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

YUCA A LA HUANCAINA ◦ 7.5
fried yuca, huancaina sauce

PAPAS A LA HUANCAINA ◦ 6.5
Idaho potatoes, huancaina 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

SEGUIMOS...

AJÍ DE GALLINA ◦ 15
Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

PLANCHA ANTICUCHERA
• **Mariscos:** grilled squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ◦ 38
• **Mixta:** grilled beef tenderloin, grilled chicken, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ◦ 44

GHICHARRÓN DE PESCADO ◦ 16
fried fish, spicy Asian sauce, arroz chaufa blanco

BARLOTTO ◦ 12
barley, stir-fry vegetables, soy and oyster sauce add chicken 5, add shrimp 6, add tenderloin 8

PESCADO A LO MACHO ◦ 21.5
traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers

TALLARINES A LA HUANCAINA ◦ 20
lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

PESCADO CROCANTE ◦ 40
[for two]
fresh whole fried fish, spicy Asian sauce, arroz chaufa blanco
limited availability

TACU SEGO DE CORDERO ◦ 23
braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

ARROZ CON MARISCOS ◦ 19
squid, shrimp, mussels, fisherman rice, salsa criolla

LOMO SALTADO ◦ 25
stir-fried tenderloin, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries available with chicken 18

BISTEC A LO POBRE ◦ 27
skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa

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

SALMÓN ANDINO ◦ 22
seared salmon, anticuchera sauce, quinoa salad, avocado

TALLARINES VERDES ◦ 27
grilled skirt steak, parmesan cheese, linguini, walnut Peruvian pesto

REFRESCOS

CHICHA MORADA ◦ 4
chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ◦ 4
passion fruit pureé, house made syrup

LEMONADE ◦ 4
fresh squeezed lemon, house made syrup