



## SUSHI [new]

**CROCANTE DE GAMARÓN ROLL** ° 15.5   
panko shrimp, quinoa, avocado,  
sweet chili-rocoto mayo

**FURAI ROLL** ° 19.5  
salmon, avocado, cream cheese, panko  
bread crumbs, lomo glaze\*

**LOMO SALTADO ROLL** ° 18.5  
wok seared tenderloin, soy and oyster  
sauce, queso fresco, panko bread crumbs,  
shoestring potatoes, aji amarillo aioli\*

## CEVICHE

**CHEF'S SIGNATURE CEVICHE** ° 24 [new]  
corvina, shrimp, smoked jalapeño leche de  
tigre, sweet potato, choclo\*

**SALMÓN CON HUACATAY** ° 19.5   
avocado purée, leche de tigre huacatay,  
plantain chips\*

**AJÍ AMARILLO** ° 19.5  
fish, shrimp, aji amarillo leche  
de tigre, cancha, choclo\*

**NIKKEI [japanese]** ° 24  
ahi tuna, chancaca leche de tigre,  
mirin, soy sauce, cucumbers,  
wonton-sesame crisp\*

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

**CREMOSO** ° 19.5  
fish, shrimp, creamy leche de tigre,  
sweet potato, aji limo\*

**CALLEJERO** ° 22   
octopus, fish, shrimp, calamari, cancha,  
rocoto, crispy plantains\*

**MIXTO** ° 23   
fish, shrimp, octopus, fried calamari,  
rocoto leche de tigre, cancha, sweet potato\*

**LECHE DE TIGRE** ° 15   
fish, shrimp, fresh lime, rocoto,  
fried calamari, cancha\*

**CEVICHE SAMPLER** ° 23.5  
tradicional, cremoso, callejero\*

## CHAUFAS

sub quinoa 3

**MARISCOS** ° 23   
wok seared shrimp & calamari, chifa fried rice

**POLLO** ° 21   
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\*

## ALGO MÁS

sides

**LECHE DE TIGRE SHOT** ° 5  
shrimp, ceviche marinade\*

**CHAUFA BLANCO** ° 6.5  
chifa fried rice, sesame oil, asparagus, egg white

**TACU TACU** ° 7   
canary bean and rice cake, salsa criolla

**VEGETALES SALTEADOS** ° 8  
stir-fried seasonal vegetables, soy and oyster sauce

**PAPAS FRITAS** ° 6.5  
french fries, rocoto pepper aioli

**SIDE SALAD** ° 5.5  
artisan lettuce, cucumber, tomato,  
house vinaigrette

traditional inspired dishes

spicy

## SELECCIONES DEL CHEF

new seasonal menu

**CHILCANO DE PESCADO** ° 11   
traditional Peruvian fisherman's soup, fish,  
mussels, ginger, aji limo, choclo,  
yuyo peruano

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

**ALITAS ACEVICHADAS** ° 14.5  
chicken wings, mayonesa acevichada,  
celery sticks

**VOLCANO ROLL** ° 18  
shrimp, crab, scallops, cream cheese,  
cucumber, avocado, rocoto mayo, lomo glaze

**QUINOA ACEVICHADA** ° 17   
ahi tuna, avocado, cherry tomatoes, red onion,  
leche de tigre, sweet potato purée, aji limo

## LA PREVIA

### CAUSAS

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

**TARTARE** ° 17.5  
tuna tartare, Asian  
aioli, whipped potato,  
wonton crisp\*

**POLLO** ° 12.5   
chicken salad, whipped  
potato, avocado,  
red pepper confit,  
mayonesa acevichada

**CAUSA SAMPLER** ° 14  
crocante, tartare, pollo\*

### ANTICUCHOS

**CARNE** ° 19.5   
grilled beef tenderloin,  
potatoes, choclo, anticuchera  
sauce, aji de la casa\*

**CORAZÓN** ° 16   
grilled beef heart, potatoes,  
choclo, anticuchera sauce,  
aji de la casa\*

**POLLO** ° 13   
grilled chicken, potatoes,  
choclo, anticuchera sauce,  
aji de la casa

**PLANCHA PULPO** ° 23   
grilled octopus, choclo, potato cake,  
chimichurri, anticuchera sauce, aji amarillo sauce

**BURRATA CON QUINOA** ° 16  
crispy quinoa, tomato, aji amarillo vinaigrette

**PAPAS A LA HUANCAINA** ° 9   
Idaho potatoes, huancaina sauce,  
boiled egg, botija olives – served cold

**YUCA A LA HUANCAINA** ° 9.5  
fried yuca, huancaina sauce

### EMPANADAS

- Aji de gallina: chicken stew,  
rocoto pepper aioli, aji amarillo ° 10.5
- Carne: C.A.B. sirloin, tenderloin, onions,  
oyster & soy sauce, rocoto aioli ° 13
- Mixtas: one aji de gallina, one carne ° 13

### TOSTONES

- Pork: pulled pork, avocado, salsa criolla,  
aji amarillo mojo ° 16
- Crab: crab salad, avocado purée, salsa golf ° 20
- Shrimp: grilled shrimp, avocado, salsa criolla,  
aji amarillo mojo ° 17

**TOSTONES SAMPLER** ° 18  
pulled pork, crab salad, shrimp

**JALEA** ° 29   
fried calamari, shrimp, fish, yuca, choclo,  
salsa criolla\*

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

**SEARED AHI TUNA** ° 21  
mixed greens, quinoa salad,  
ginger vinaigrette, togarashi\*

**CHIFA BAO BUNS** ° 15  
hoisin pulled pork, pickled vegetables,  
salsa criolla

## SEGUIMOS...

**ARROZ CON MARISCOS** ° 26   
Peruvian style seafood rice, squid, shrimp,  
mussels, salsa criolla

**AJÍ DE GALLINA** ° 18   
Peruvian chicken stew, creamy aji 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, aji de la casa\*

**PESCADO A LO MACHO** ° 26   
traditional Peruvian crispy fish, shrimp,  
calamari, mussels, slightly spicy creamy sauce  
made from aji panca and aji amarillo peppers  
*Corvina a lo Macho* ° 34

**TALLARINES VERDES** ° 33   
C.A.B. sirloin, linguini, parmesan cheese,  
walnut Peruvian pesto\*

**TALLARINES A LA HUANCAINA** ° 23.5   
lomo saltado, linguini, parmesan cheese,  
creamy huancaina sauce\*

**TACU SECO DE CORDERO** ° 30   
braised lamb shank, cilantro sauce,  
aji amarillo, salsa criolla

**TALLARÍN SALTADO** ° 20  
wok seared chicken, soy and oyster sauce,  
onions, tomato petals, ginger, linguini

**LOMO SALTADO** ° 29.5   
wok seared tenderloin, soy and oyster sauce,  
onions, tomato petals, jasmine rice, fries\*  
available with: chicken ° 20 shrimp ° 25

**ARROZ CON POLLO** ° 22   
Peruvian style chicken and rice, huancaina  
sauce, salsa criolla

**SALMÓN ANDINO** ° 28  
seared salmon, quinoa salad, avocado,  
anticuchera sauce and huacatay sauce\*

**PESCADO CROCANTE** ° 50 [for two]  
fresh whole fried fish, spicy Asian sauce,  
arroz chaufa blanco

**PLANCHA ANTICUCHERA**  
• Mariscos: grilled squid, shrimp, octopus,  
choclo, potato cakes, anticuchera sauce ° 48  
• Mixta: grilled beef tenderloin, grilled chicken,  
squid, shrimp, octopus, choclo, potato cakes,  
anticuchera sauce\* ° 51

## REFRESCOS

refreshments

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

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

**LEMONADE**  
• classic ° 5  
• strawberry ° 6