

# BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU ° 34 per person.

Bottomless Sangría Blanca, Sangría Roja, Mimosa or Passion Mimosa ° 24 per person.

Bottomless limited to 2 hours. Enjoy responsibly.

## FIRST COURSE

*select one*

### AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

### TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

### EMPANADAS DE AJÍ DE GALLINA

chicken stew, aji amarillo, rocoto pepper aioli

### CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg\*

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### ANTICUCHO DE POLLO

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

### CROQUETAS DE AJÍ DE GALLINA

chicken stew croquettes, aji amarillo, botija olive aioli

### TUNA TARTARE TACOS

crispy wonton taco shells, avocado cream, tuna tartare, togarashi

## SECOND COURSE

*select one*

### CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

### LECHÓN HASH

braised pork, aji panca, onions, crispy potatoes, poached egg\*

### HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly, rancheño sauce, aji verde sauce\*

### CREPES DE AJÍ DE GALLINA

Peruvian chicken stew, creamy aji amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

### RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, aji panca jam, shoestring potatoes, served on a brioche bun, french fries\*  
add fried egg ° 1.5

### CEVICHE TRADICIONAL

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

### CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise\*

### STEAK N'EGG AVOCADO TOAST ° +4 (additional)

C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread\*

### CHAUFA DE POLLO

wok seared chicken, chifa fried rice

### LOMO SALTADO MONTADO ° +5 (additional)

wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries, fried egg\*

## THIRD COURSE

*select one*

### BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

### ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

### SUSPIRO


dulce de leche custard, meringue, passion fruit glaze

### ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche sauce, quinoa crunch

### BUENAZO

walnut chocolate brownie, Kahlúa choco mousse, chocolate crunch, lúcuma ice cream, candied walnuts

 traditional inspired dishes

 spicy

3.25

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

18% service charge will be added to parties of six or more.



## CEVICHE

### CHEF'S SIGNATURE CEVICHE ◦ 24

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, ají amarillo leche de tigre, cancha, choclo\*

### NIKKEI [japanese] ◦ 24

ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, 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, ají 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 ◦ 16

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

### 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 & oyster sauce

### PAPAS FRITAS ◦ 6.5

french fries, rocoto pepper aioli

### SIDE SALAD ◦ 5.5

artisan lettuce, cucumber, tomato, house vinaigrette

platos tradicionales spicy

## CAUSAS

### CROCANTE ◦ 13.5

panko shrimp, whipped potato, rocoto aioli

### TARTARE ◦ 18

tuna tartare, Asian aioli, whipped potato, wonton crisp\*

### POLLO ◦ 13

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

### CAUSA SAMPLER ◦ 14.5

crocante, tartare, pollo\*

## ANTICUCHOS

### CARNE ◦ 19.5

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

### CORAZÓN ◦ 16

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 ◦ 23

grilled octopus, choclo, potato cake, chimichurri, anticuchera sauce, ají amarillo sauce

### BURRATA CON QUINOA ◦ 18

crispy quinoa, tomato, ají amarillo vinaigrette

### PAPAS A LA HUANCAINA ◦ 10

Idaho potatoes, huancaina sauce, boiled egg, botija olives – served cold

### YUCA A LA HUANCAINA ◦ 10

fried yuca, huancaina sauce

## EMPANADAS

- Ají de gallina: chicken stew, rocoto pepper aioli, ají amarillo ◦ 10.5
- Carne: C.A.B. sirloin, tenderloin, onions, soy and oyster sauce, rocoto aioli ◦ 13.5
- Mixta: one ají de gallina, one carne ◦ 13.5

## FAVORITOS DEL BRUNCH

### CHOLO BENEDICTO ◦ 16.5

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise\*

### AVOCADO TOAST ◦ 12

ciabatta, avocado purée, tomato, queso fresco, EVOO

### HUEVOS RANCHEROS ◦ 15

two fried eggs, grilled tortilla, ranchero sauce, pork belly, ají verde sauce\*

### STEAK N' EGG AVOCADO TOAST ◦ 19.5

C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread\*

### CREPES DE AJÍ DE GALLINA ◦ 16

Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

## SEGUIMOS...

### TACU SECO DE CORDERO ◦ 30

braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

### BISTEC A LO POBRE ◦ 29.5

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

### TALLARÍN SALTADO ◦ 21

wok seared chicken, soy and oyster sauce, onions, tomato petals, ginger, linguini

### PESCADO A LO MACHO ◦ 26.5

traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers  
*Corvina a lo Macho* ◦ 34

### TALLARINES A LA HUANCAINA ◦ 23.5

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce\*

### CHICHARRÓN DE PESCADO ◦ 20

fried fish, spicy Asian sauce, arroz chaufa blanco

## SANGUCHES Y ENSALADAS

### RESACA BURGER ◦ 19.5

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

## TOSTONES

- Pork: pulled pork, avocado, salsa criolla, ají amarillo mojo ◦ 16.5
- Crab: crab salad, avocado purée, salsa golf ◦ 20
- Shrimp: grilled shrimp, avocado, salsa criolla, ají 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 ◦ 17.5

scallops, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

### LECHÓN HASH ◦ 18

braised pork, ají panca, onions, crispy potatoes, poached egg\*

### CAUSA DE PANCITA ◦ 14

pork belly causa, rocoto hollandaise, chalaquita, poached egg\*

### ALFAJOR PANCAKES ◦ 13

dulce de leche, sliced strawberries, whipped cream

### BLUEBERRY WAFFLES ◦ 13

blueberry compote, maple syrup, whipped cream

### CHICKEN AND WAFFLES ◦ 18

homemade waffles, rocoto spiced maple syrup

### ARROZ CON MARISCOS ◦ 26.5

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

### LOMO SALTADO ◦ 29.5

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

### SALMÓN ANDINO ◦ 23.5

seared salmon, quinoa salad, avocado, anticuchera and garlic sauce\*

## 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

### SEARED AHI TUNA ◦ 21

mixed greens, quinoa salad, ginger vinaigrette, togarashi\*

### ENSALADA BACÁN ◦ 14.5

pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, shoestring potatoes, house vinaigrette