

Cebiches

peruvian cebiche is made to order combining the freshest catch with a *leche de tigre* citrus-based marinade of lime and ají peppers

*CLASICO (GF) 22

flake, cilantro, ají limo pepper, red onions, choclo, classic leche de tigre

*CHIFA 19

salmon, peanuts, ginger, wonton strips, cilantro, pickled vegetables, sesame leche de tigre

*NIKKEI 22

tuna, red onions, nori, avocado, daikon, cucumber, nikkei tamarind leche de tigre

*BARRIO 18

catch of the day, shrimp, octopus, crispy calamari, rocoto pepper leche de tigre

*CEBICHE SAMPLER 29

chifa, barrio and clasico

Tiraditos

the spirit of japanese sashimi peruvian style, flavored with a *leche de tigre* marinade of lime and ají peppers

*LIMEÑO (GF) 16

catch of the day, octopus, cilantro, cancha, choclo, onions, chives, aji amarillo pepper leche de tigre

*BACHICHE 19

catch of the day, 22 month aged parmesan cheese leche de tigre, colatura, garlic chips, basil oil

*NIKKEI 17

tuna, candied tuna, scallions, tamarind leche de tigre, honey sesame reduction

Causas

whipped peruvian potatoes and ají pepper

CRAB 18

beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomatoes, quail egg

*NIKKEI 14

aji amarillo pepper causa, salmon tartare, avocado, rocoto pepper sauce, cucumbers, ikura, nori

SALAD (V) 12

aji amarillo pepper causa, sunchokes, beets, asparagus, avocado, huancaína sauce

*LA CHALANITA 24

causa tasting of 2 nikkei, 2 crab, 2 salad served in a hand carved traditional fisherman's boat

Ensaladas

salads and vegetarian appetizers

HUMMUS SALAD (v) 12

mixed peppers, heirloom cherry tomatoes, red onions, peruvian botija olives, feta, fava bean hummus, pita bread, greek yogurt aji amarillo vinaigrette

QUINOA CAPRESE 15

heirloom cherry tomatoes, basil, red quinoa, burrata cheese, garlic crumbs, aji amarillo pepper vinaigrette

SALMON-NIKKEI SALAD 18

spinach, bean sprouts, grilled pineapple, peanuts, cherry tomatoes, crispy wonton, nikkei vinaigrette

Piqueos

flavorful starters

EMPANADAS 14

ají de gallina, chicken, aji amarillo, pecans, manchego cheese

PERUVIAN KFC 13

crispy chicken thighs, peruvian and korean confit chiles, sesame, scallions

Anticuchos

traditional peruvian dishes prepared on the anticucho grill

BEEF 14

skirt steak, anticuchera sauce, confit potatoes, choclo, chimichurri

CORAZON (GF) 12

veal heart, confit potatoes, choclo, tari sauce, chalaca

CHICKEN (GF) 12

free range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce

PLANCHA VEGETABLE (v) 15

crimini mushrooms, broccolini, yellow squash, choclo, potatoes, anticuchera-rocoto garlic butter, chimichurri

OCTOPUS 25

potato cream, peruvian botija olive aioli, crispy capers, garlic, piquillo pepper

Peruvian Specialties

plates for sharing

CHURRASCO A LO POBRE (GF)	30
ribey, chimichurri, beans and rice tacu-tacu, quail egg, chorrillana sauce, fried banana	
LOMO SALTADO	33
stir fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick cut fried potato wedges, rice, choclo	
SALMON FUSION	31
salmon, bok choy, kale, broccolini, peruvian pepper curry, coconut milk, white rice chaufa	
RED SNAPPER	25
fried or seared filet a la menier, white rice, choclo, veggies	

Sliders

our favorite peruvian sandwiches

LOMITO	15
lomo saltado, grilled cheese, fried egg, rocoto huancaína, potato strings	
QUINOA BURGER (v)	14
alfalfa sprouts, caramelized onion, rocoto aioli	

Arroces y Pastas

specialties from the wok

ARROZ CON MARISCOS (GF)	28
seafood rice, aji panca, aji amarillo, white wine, shrimp, calamari, octopus, mussels, salsa criolla	
CHAUFA AEROPUERTO	26
chinese sausage, roasted pork, quinoa, pan fried rice, shrimp omelet, nikkei sauce, pickled salad	

(GF) gluten free (v) vegetarian

dishes from our kitchen will be served "family style" creating a mosaic spread on the table meant for sharing.

* please note there may be health risks associated when consuming raw protein products. if you suffer from a chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.

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for your convenience, an 18% gratuity will be added to your check.