

from the cebiche bar

Cebiches

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

CLASICO 17

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

MIXTO 17

yellowtail snapper, octopus, shrimp, rocoto pepper leche de tigre

CRIOLLO 16

calamari, shrimp, yellowtail snapper, cancha, ají amarillo pepper, leche de tigre

CHIFA 18

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

NIKEI 18

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

BARRIO 18

yellowtail snapper, mussels, shrimp, crispy calamari, rocoto pepper leche de tigre

LECHE DE TIGRE 9

rocoto leche de tigre, seafood mix, cancha, choclo, cilantro

CEBICHE SAMPLER 29

clásico, criollo and nikei cebiches

Tiraditos

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

CLASICO 14

flake, ají limo pepper, cilantro, pink salt, choclo, sweet potato, classic leche de tigre

NIKEI 16

tuna, scallions, passion fruit leche de tigre, honey sesame reduction

CRIOLLO 17

snapper, cilantro, cancha, choclo, onions, chives, ají amarillo pepper leche de tigre

Causas

whipped peruvian potatoes and ají pepper

NIKEI 13

rocoto pepper causa, tuna tartare, sweet chili sauce, avocado, rocoto pepper cream, nori

OLIVO 13

yellow potato causa, octopus tartare, olive sauce, roasted peppers, garlic, chimichurri

CANGREJO 14

beet causa, crab, avocado, huancaína sauce, fried kale, cherry tomatoes, quail egg

*LA CHALANITA 24

causa tasting of 2 nikei, 2 pulpo, 2 cangrejo

* served in a hand carved traditional fisherman's boat

Ensaladas

salads and vegetarian appetizers

LIMEÑA SALAD	12
greens, hearts of palm, choclo, queso fresco, cherry tomatoes, ají amarillo pepper vinaigrette	
CAUSA SALAD	11
beets, artichokes, peruvian asparagus, piquillo peppers and avocado over a yellow potato causa	
CEBICHE SALAD	12
artichokes, mushrooms, red onions, celery, radishes, rocoto pepper leche de tigre vinaigrette	
QUINOA CAPRESE	15
heirloom tomatoes, basil, red quinoa, burrata cheese, ají amarillo pepper vinaigrette	

Piqueos

flavorful starters

PERUVIAN SLIDERS	12
pork and onion adobo, salsa criolla, lettuce, tari sauce	
EMPANADAS	12
stewed pork adobo and purée of choclo, chalaca, huacatay sauce	
JALEA FRITA	24
calamari, octopus, fish, shrimp, plantains, cebiche sauce, chalaca, yuca	

Anticuchos

traditional peruvian skewers from the anticucho grill

CORAZON	10
veal heart, potatoes, choclo, tari sauce, chalaca	
CHICKEN	12
free range chicken, potatoes, choclo, chalaca, ocopa sauce	
OCTOPUS	14
mortero potatoes, chimichurri, botija olives aioli, garlic chips, capers	
PERUVIAN ASPARAGUS	9
ají amarillo pepper potato cream, garlic chips, botija olives aioli	

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.

there is a risk consuming raw oysters. if you have chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat oysters fully cooked.

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

Arroces

specialties from the wok

CHAUFA AEROPUERTO	26
chinese pork, roasted pork, pan fried rice, shrimp omelet, nikei sauce, pickled salad	
ARROZ CON MARISCOS	26
ají panca pepper fried rice with shrimp, mussels, octopus, calamari, clams, salsa criolla	

Peruvian Specialties

large plates for sharing

LOMO SALTADO	31
stir fried angus beef, potatoes, red onions, tomatoes, soy sauce, cilantro, thick cut fried potato wedges, rice	
CHURRASCO A LO POBRE	49
ribeye angus beef, chimichurri, beans and rice tacu-tacu, egg, salsa criolla, chorillana sauce, fried banana	
PAICHE CHORILLANA	29
amazon fish, tamarind chorillana sauce, mashed yuca with smoked bacon	
PLANCHA ANTICUCHERA	19
grilled octopus and calamari, crushed potatoes, ají panca pepper sauce, chimichurri, choclo	
FIDEOS MACHOS	27
squid ink pasta, scallops, calamari, grouper, peppers, choclo, lime rocoto aioli	
WHOLE FISH NIKEI	49
catch of the day, peruvian-japanese spicy sauce, bok choy, white chaufa broccoli rice	