CEBICHE BAR

Peruvian ceviche is made to order, combining the freshest catch with a leche de tigre citrus-based marinade of lime and ají peppers.

CEBICHE CARRETILLERO 23
grouper, shrimp, octopus, crispy calamari, sweet potato, choclo, cancha, spicy leche de tigre

TIRADITO NIKKEI 19
tuna tataki tiradito, green onion, tamarind leche de tigre, sesame butter, pickled vegetables

TIRADITO BACHICHE 19
fluke tiradito, 24 month parmesan cheese leche de tigre, colatura, garlic chips, basil oil

CAUSA DE CANGREJO 19
beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomato, quail egg

PIQUEOS

FRIOS

QUINOA CAPRESSE 18
burrata cheese, heirloom tomato, red quinoa, ají amarillo dressing

ROLL ACEBICHADO 14
sushi rice, salmon, avocado, sweet potato, creamy leche de tigre, chalaca

ROLL ANTICUCHERO 14
sushi rice, blue crab, avocado, torched fish with anticuchera sauce

CALIENTES

ANTICUCHO DE POLLO 14
free range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce

ANTICUCHO DE PULPO 24
pesto potato cream, Peruvian botija olive aioli, crispy capers, garlic, potato, botija aired bread

EMPANADAS 14
aji de gallina, chicken, ají amarillo, pecans, manchego cheese

JALEA DE MARISCOS 25
a classic from cebicherias, seafood chicharron, ceviche aioli, cancha, choclo and criolla

DE NUESTRA COCINA CALIENTE

Novo Andean fare and Asian-Peruvian fusion

LOMO SALTADO 34
stir fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick cut potato wedges, with white rice and choclo

CHAUFÁ AEROPUERTO 27
Chinese sausage, roasted pork, pan fried rice, shrimp omelet, quinoa, egg noodles, pickled vegetables

ARROZ CON MARISCOS 33
seafood rice shrimp, octopus, calamari made at the wok, ají amarillo sauce and criolla

EL ACHUPADO 33
bucatini noodles, seafood in chupe sauce, huacatay, rocoto aioli

AJI DE GALLINA 27
traditional chicken stew with ají amarillo, pecans, potato and white rice with choclo

DESSERT

LUCUMA + CHOCOLATE 12
Peruvian chocolate mousse, lucuma mousse topped with caramelized quinoa and sesame

COCONUT + YUZU + CHICHA MORADA 12
yuzu curd, coconut mousse, chicha morada sorbet, almond crumble

vegetarian, vegan, gluten free and lactose free modifications available upon request. dishes from our kitchen will be served as they are prepared “family style” creating a mosaic spread on the table, meant for sharing. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. for your convenience, an 18% gratuity will be added to your check.
SPARKLING BY THE GLASS

Dry Prosecco? **PROSECCO** 14
2017, Veneto, Maschio Dei Cavalieri

**CHAMPAGNE “LA FRANCAISE”** 25
NV, France, Taittinger

**CHAMPAGNE ROSÉ** 33
NV, France Moet & Chandon

WHITE THEN ROSÉ WINES

**SAUVIGNON BLANC** 14
2017, Sonoma Matanzas Creek

**DRY RIESLING** 15
2017, Napa Valley Trefethen

**PINOT GRIGIO**
2017, Friuli Pighin 14

**CHARDONNAY**
2016, Napa Valley Sequoia Grove

**ROSÉ OF GRENAQUE “WHISPERING ANGEL”** 16
2018, Provence D’esclans

RED LIGHT TO HEAVY

**PINOT NOIR** 17
2014, Santa Maria Valley Nielson

**TEMPRANILLO** 14
2015, Ribera Del Duero Cillar De Silos

**MALBEC** 15
2017, Argentina Trivento

**CABERNET SAUVIGNON** 17
2016, Paso Robles Justin

**MERLOT** 20
2015, Napa Valley Duckhorn

PERUVIAN CLASSICS

**17**

**PISCO SOUR**
pisco quebranta, lime juice, egg white, angostura bitters
choice of traditional, maracuya, guava or chicha morada

**PISCOJITO**
pisco quebranta, lime juice, fresh mint
choice of traditional, passion fruit, guava or berry

PERUVIAN MODERN

**17**

**LIMA LIMON**
vodka, yuzu, lemon, basil, togarashi, tajin salt

**NAKED & FAMOUS IN LIMA**
mezcal, yellow chartreuse, aperol, lime

**CANCHA OLD FASHIONED**
bourbon infused cancha, agnostura bitters, orange bitters

**COCO & LUCUMA**
añejo rum, crème de cacao, coconut, lucuma, pineapple

NON-ALCOHOLIC

**9**

**CHICHA MORADA**
purple corn, pineapple, apple, spices

**EXOTIC MOJITO**
passion fruit purée, mango purée, mint, lime, soda

**FRESH LEMONADE**
seasonal citrus, fruits