

Cebiches

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

*CARRETILLERO	22
snapper, shrimp, octopus, crispy calamari, sweet potato, choclo, cancha, spicy leche de tigre	
*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	
*CEBICHE SAMPLER	29
clasico, chifa, carretillero	

Tiraditos

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

*BACHICHE	19
snapper, 24 month aged parmesan cheese leche de tigre, colatura, garlic chips, basil oil	
*NIKKEI	17
tuna tataki, candied tuna, chives, tamarind leche de tigre, sesame butter, pickled vegetables	

Causas

whipped peruvian potatoes and ají pepper

CRAB	18
beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomatoes, quail egg	
*NIKKEI	14
ají amarillo pepper causa, salmon tartare, avocado, rocoto pepper sauce, cucumbers, ikura, nori	
SALAD (v)	13
ají amarillo pepper causa, beets pate, rainbow carrots, smoked heirloom tomatoes	
PESTO	18
green potato causa, warm octopus, piquillo peppers, chimichurri, botija olives aioli, huancaína sauce	
*LA CHALANITA	26
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

SMOKED TROUT 19

mini red gems lettuce, crostinni, radish, huacatay vinaigrette, aji amarillo mascarpone

Piqueos

flavorful starters

CONCHITAS A LA PARMESANA 21

scallops, parmesan cheese foam, lime, garlic crumbs

EMPANADAS 14

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

Anticuchos

traditional peruvian dishes prepared on the anticucho grill

CHICKEN (GF) 14

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

CORAZON (GF) 12

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

OCTOPUS 25

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

PLANCHAZA 49

scallops, spanish octopus, jumbo shrimps, vegetables, anticuchera sauce

Peruvian Specialties

plates for sharing

- CHURRASCO A LO POBRE (GF)** 30
black angus ribeye, chimichurri,
cannellini beans 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 with choclo
- SALMON FUSION** 31
salmon, bok choy, kale, broccolini, peruvian pepper
curry, coconut milk, white chaufa rice
- BRANZINO CHIFA** 29
steamed fillet with all the chinese/peruvian flavors,
vegetables, shitake, katsubushi and white chaufa rice
- CHEEKS ASADO** 31
braised and slowly cooked with chicha de jora,
chicha morada, aji panca, served with creamy lima
beans stew with smoked bacon

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 LA MAR** 38
rice, aji panca pepper, aji amarillo,
parmesan cheese, squid ink, seafood jalea
- CHAUFA AEROPUERTO** 26
chinese sausage, roasted pork, quinoa, pan fried rice,
shrimp omelet, nikkei sauce, pickled salad
- EL ACHUPADO** 32
bucatini pasta, shrimp, octopus, calamari,
bell peppers, choclo, rocoto aioli

(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.

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.