

De La Barra Cebichera

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

- *CARRETILLERO 23
fish of the day, shrimp, octopus, crispy calamari, sweet potato, choclo, cancha, spicy leche de tigre
- *CLASICO (GF) 23
fluke, cilantro, aji limo pepper, red onions, choclo, classic leche de tigre
- *PULPO AL OLIVO 18
sliced octopus, olivo sauce, piquillo peppers, avocado, chimichurri, crackers
- *BACHICHE 19
fluke tiradito, 24 month aged parmesan cheese, leche de tigre, colatura, garlic chips, basil oil
- *NIKKEI 19
tuna tataki tiradito, candied tuna, chives, tamarind, leche de tigre, sesame butter, pickled vegetables
- *CEBICHE SAMPLER 29
a tasting of cebiche clasico, carretillero and olivo

Las Causas

whipped peruvian potatoes and aji pepper

- CRAB 19
beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomatoes, quail egg
- *NIKKEI 16
aji amarillo pepper causa, salmon and shrimp tartare, nori, avocado, rocoto huancaína, cucumber, smoked trout egg
- SALAD (V) 14
pesto causa, beets pate, sunchokes tartare, rainbow carrots, asparagus, smoked heirloom tomatoes
- ESCABECHE 18
clasica causa, avocado, tomato, fish tempura, hot escabeche sauce
- *LA CHALANITA 28
causa tasting of nikkei, crab and salad served in a hand carved traditional fisherman's boat

Los Sanguches

our favorite peruvian sandwiches

- PAN CON CHICHARRON 15
crispy pork belly, sweet potato, criolla sauce
- PAN CON PESCADO 15
fish tempura, cebiche sauce aioli, criolla sauce, tartare sauce

Piqueos Frios

salads and cold appetizers

TOSTADA	10
blue corn tortillas, tuna, avocado, olive oil, garlic chips, peppers, leche de tigre	
QUINOA CAPRESE	18
burrata cheese, heirloom tomato red quinoa, aji amarillo dressing	
NIKKEI NOODLES	21
cold salad, grilled steak, cucumber, daikon kimchi, radish, nori, tamagoyaki goma dare dressing	
TORREJAS DE CHOCLO	22
peruvian corn fritters topped with seafood, confit vegetable leche de tigre	

Piqueos Calientes

hot flavorful starters

CONCHITAS A LA PARMESANA	22
grilled scallops, 24-month parmesan cheese foam, lime, garlic crumbs	
EMPANADAS	14
ají de gallina, chicken, ají amarillo, pecans, manchego cheese	
CHICKEN (GF)	14
free range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce	
CORAZON (GF)	13
veal heart, confit potatoes, choclo, tari sauce, chalaca	
OCTOPUS	24
pesto potato cream, peruvian botija olive aioli, crispy capers, garlic, potato, aji amarillo aired bread, foam	

De Nuestra Cocina Caliente

novo andean fare and asian-peruvian fusions

SUDADO NORTEÑO 28

fish of the day, clams, calamari, octopus, shrimp, aji amarillo, kabocha, chicha de jora, onions, tomaotes

ARROZ CEBICHERO 33

seafood rice, shrimp, calamari, clams, octopus, aji amarillo, kabocha, beer, chicha de jora, and leche de tigre

PICANTE DE LANGOSTINOS 27

spicy and creamy shrimp stew with aji amarillo, potatoes, queso fresco, peas served with white rice and choclo

BRANZINO CHIFA 29

steamed fillet with all the chinese/peruvian flavors, vegetables, shitake, katsubushi, white chaufa rice

Los Clasicos

plates for sharing

LOMO SALTADO 34

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

EL ACHUPADO 33

bucatini noodles, seafood in chupe sauce, pesto huacatay, rocoto aioli

SALMON FUSION 32

salmon, bok choy, kale, broccolini, peruvian pepper curry, coconut milk, white chaufa rice

CHAUFA AEROPUERTO 27

chinese sausage, roasted pork, quinoa, pan fried rice, shrimp omelet, nikkei sauce, pickled salad

WHOLE FISH NIKKEI 69

florida yellowtail snapper, peruvian japanese spicy sauce, bok choy, white chaufa rice

(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.