

DINNER MENU (\$35.00)
(Sunday through Friday only)

APPETIZERS

ANTICUCHOS PERUANOS

Truly a Peruvian original classic, Veal heart skewers marinated in mild aji panca sauce and accompanied with golden-brown potatoes.

CEVICHE DE PESCADO

Classic, timeless, fish ceviche. Marinated in lime juice, garlic and aji. Garnished with red onions, sweet potatoes and peruvian corn.

CEVICHE DE TUNA NIKKEY

A Peruvian/Japanese fusion ceviche made with ahi tuna, soy sauce, sésame oil.

ENTREES

LOMITO AL SECO

Grilled tendersteak, served with rustic mush potatoes and coriander sauce, topped with Angel hair potatoes.

ARROZ CHAUFA CON MARISCOS

Aphrodisiacal mix of fried rice and shellfish. Chinese style with a Peruvian flavor.

RISOTO DE QUINOA

Quinoa Risotto, served with seasonal mushrooms, Butternut Squash, green onions and red peppers topped with aged parmesan.

DESSERT (Choice of one)

CREMA VOLTEADA

This smooth and perfectly creamy dessert is a Peruvian take on flan.

SUSPIRO A LA LIMENA

Traditional Peruvian dessert made with milk custard and a touch of port wine, topped with merengue.

DELICIA DE LUCUMA

Delicate lucuma cream (a Peruvian-exotic fruit)

Enjoy a complimentary glass of house wine with your Miami Spice Dinner

Price are per person and does not include tax and gratuity

Consuming raw or undercook meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions