

LUNCH MENU (\$22.00)
(Monday through Saturday only)

APPETIZERS

CEVICHE DE PESCADO

Classic fish ceviche marinated in lime juice, garlic and Peruvian chili. Garnished with red onions, glazed sweet potatoes and Peruvian choclo corn.

PAPA RELLENA

Crispy pan-fried stuffed potatoes with chopped tenderloin, Peruvian black olives, raisins, chopped boiled eggs and spices. Served with red onion criolle salsa.

FRIED CALAMARI

Tender inside crispy outside, calamari rings. Served with fried yucca and tartar sauce.

ENTREES

MAHI-MAHI A LA CHORRILLANA

Mahi-Mahi filet grilled and smothered with a white wine sauce with tomatoes, onions, cilantro, green peas, garlic, and Peruvian spices. Served with steamed potatoes and choclo rice.

AJI DE GALLINA

One of our classic recipes. Soft shredded chicken breast in Amarillo-chili cheese sauce topped with chopped pecans. Served with choclo rice and steamed potatoes.

CHANCHO AL AJO

Roasted pork loin. Confit garlic and Hoison sauce, green onions, red peppers, served with white rice

DESSERTS

DELICIA DE LUCUMA

Delicate lucuma cream (a Peruvian-exotic fruit)

CREMA VOLTEADA

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

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