



EL GRAN INKA PERUVIAN CUISINE

## MIAMI SPICE DINNER MENU (\$35.00)

### APPETIZERS

#### ANTICUCHO PERUANOS

Truly a Peruvian original classic, Veal heart skewers marinated in 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 mash 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 complementary glass of Sangria with your Miami Spice Menu.**

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*