



EL GRAN INKA PERUVIAN CUISINE

## MIAMI SPICE LUNCH MENU \$22.00

(Saturday and Sunday 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

#### PESCADO 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.

**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*