



LUNCH MENU \$22

APPETIZERS

Causa De Pollo

Delicate potato puree seasoned with aji Amarillo, lime juice, and olive oil stuffed with veggies, mayonnaise and chicken.

Papa a la Huancaína

Slowly steamed potatoes topped with a delicate yellow cheese sauce, slightly spiced with a hint of mild yellow Peruvian chili.

Choritos a la Chalaca

Traditional recipe of mussels, marinated in extra virgin olive oil and lime juice with chopped tomatoes, onions, cilantro and Peruvian corn.

ENTREES

Ceviche de Pescado

Classic fish ceviche, marinated in lime juice, garlic and Peruvian aji Amarillo served with red onions, glazed sweet potatoes and Peruvian corn.

Seco de Res

Tenderloin Medallions prepared in a full flavor cilantro sauce served with Peruvian Canario beans with white rice.

Aji de Gallina

One of our classic recipes, soft shredded chicken breast in a mild yellow Peruvian – chilli cheese sauce, topped with chopped pecans served with white rice and steamed potatoes.

DESSERT

Suspiro a la Limeña

Cheesecake de Lucuma