

amazing colors and sounds of the Amazon Jungle... traveling, celebrating, sharing the flavors and joys of Peru and having fun with respect and gratitude to the Earth." -Gaston Acurio

"Our menu is like traveling throughout Peru from the Pacific Ocean to playing in the desert to touring the Andes mountains, the reflection of the Lake Titicaca over the Altiplano, through the

A JOURNEY

Signature Cocktails

Pisco, lime, sugar, egg white Reg 13 Mosto Verde 15 Reserve Pisco 16

Chingon Tanteo tequila, mezcal, lime, and a chingon pepper ice sphere Reg 13

La Guapa Fid street gin, lavender, rhubarb, lemon, sparkling rose topper Reg 13 Bottle 50 (serves 4) **El Cholito** Reg 13

Pisco, cucumber, jalapeno, ginger, bitter bianco, vermouth Bottle 50 (serves 4)

La Rosita Vodka, rose, bitter bianco, benedectine Reg 12

Bottle 46 (serves 4) Tanta paloma Dobel tequila, grapefruit, squirt

Reg 13 Bottle 50 (serves 4) El Macho Almighty spirits bourbon, vermouth, gran classico, teapot bitters, orange peel Reg 13

Sangria white wine, orange juice, grapefruit, lemon Reg 12 Bottle 46 (serves 4)

Private barrel diamante margarit Dobel private barrelreposado, triple sec, lime

Reg 13

Sparkling **Rotating Selection** Ask your server White **Rotating Selection** Ask your server Red **Rotating Selection** Ask your server

Peruvian Travel Index

Causa

Whipped

Potato

Nikkei

Influence

Chinese

Influence

Japenese

Leche de Tigre Cebiche Peruvian Marinade Pepper **Starters**

Causas Causa Limena roasted chicken salad, avocado mousse, huancaina, tomato, quail egg 12 Causa Cebichera heart of palm, fennel and peppers aji amarillo 12

> Street food **Anticuchos**

Chef's Tip

"Layered peruvian potato puree

pepper, fresh lime juice and salt

and topped with creamy avoca-

do, hearts of palm, and a light

hint of fennel."

infused with aji amarillo

Anitcucho de Pollo chicken thigh, buttered choclo, rustic potatoes, polleria

Para Picar

sauce, chalaca 13

Chef's Tip

Polleria sauce."

"Our grilled buttery and rich bone-

less chicken leg meat skewers,

which are accompanied by slow roasted sweet potato, buttered

peruvian corn and finished with a

tangy Aji Amarillo and Aji Rocoto

Empanadas

Empanada de pollo aji de gallina chicken stew, aji amarillo, gruyere, rocoto cream

Empanada de tamal choclo, sweet corn, quinoa, queso, aji amarillo

Chef's Tip

"A south american classic. Dough with

different fillings and fried crispy until golden brown and dressed with fresh

chalaca, a citrus onion salad."

Jalea Catch of the day, shrimp, calamari, lightly fried, topped with avocado, and a citrus chalaca salad 24

"Pork fried rice that is finished on our hot stone bowl, creating a caramalized crust of rice. Topped with a shrimp omelet flipped to perfection and finshed with our spicy and tangy nikei Quinoa Seafood Chaufa



Lomo Saltado

beef tenderloin stir-fry with red onions, tomatoes, cilantro, garlic, soy sauce, rustic potatoes, rice

Chef's Tip

"A peruvian style paella with the fresh-

est seafood. Shirmp, scallop, calamari,

mussles, and a prawn are surrounded by the earthy and spicy aji amarillo rice. Finished with a rocoto aioli for a little extra heat.

Tallarin Saltado

chicken chicharron, udon noodles, bean sprouts, aji amarillo kimchi, xo sauce

21

- Gaston Acurio

Cancha

Fried

Kernel

Cebiches

Cebiche Clasico

Chef's selection fish, leche de tigre, onions, cilantro lg 21 sm 11

Choclo

Peruvian

Corn

Empanada

Savory filled

pastry

Chef's Tip

cancha"

"Our Fresh Catch of the day

marinated in our house made

by tender slow roasted sweet

classic leche de tigre accompanied

potato, sweet choclo and crunchy

Anticucho

Skewer

Wines (Glass)

Beers

Our Menu

Take the journey into food

Bottled

Cusquena

Peruvian lager 5% 7

La Rusa

Pisco, st.elder, orange, lemon, campari ice

Reg 13

Bottle 50 (serves 4)

Cebiche de Esquina Chef's selection fish, octopus, calamari, shrimp, and topped with fried calamari, leche de tigre de rocoto, onions, cilantro lg 23 sm 12 Chef's Tip "Four different types of only the freshest seafood, our catch of the day, shrimp, calamari and octopus which have been marinated in a spicy and aromatic Aji Rocoto infused leche de tigre. Finished with a delightful crunch from a fried calamari"

Aji Amarillo, fresh lime juice and salt and topped with creamy avocado and a roasted chicken salad" Anitcucho de Pulpo octopus, aji panca, chimichurri potatoes, garlic chips, botija olive aioli Chef's Tip

18

"Fork tender grilled spanish octo-

pus brushed with our fragrant Aji Panca infused Anticuchera sauce

atop slow roasted organic chimich-

urri seasoned fingerling potatoes

botija olive aioli.."

and garnished with a rich peruvian

Chef's Tip

"Small mounds of peruvian

potato puree infused with spicy

Sides

Taro Chips served with polleria sauce

> Side of White Rice garlic, onion, choclo

Side of Fried Yuca served with huancaina sauce

> Side of beans pork, chicken broth

French Fries served with huancaina sauce

Verdura Nikkei

asparagus, broccoli, shitake mushroom, spicy nikei sauce

13

Quinoa Solterito fresh lima bean hummus, organic quinoa, fresh cheese, and toast points

13

Chef's Having Fun

(entrees)

Pollo a la Brasa

amish chicken roasted peruvian style, bean stew, rice with choclo, rustic potatoes, spring salad, and traditional peruvian sauces

> whole 36 half 24

> > Chaufa Aeropuerto

pork fried rice, shrimp omelet, spicy nikei sauce, green onions 25

Chef's Tip

sauce."

shrimp, calamari, bell peppers, bean sprouts, and stir fried quinoa

Vegetarian 21

Chef's Tip "One of the worlds most nutritious

foods; Quinoa. It is stir fried over our open fire wok. It is mixed with season-

al and freshly diced veggies. Topped with our in house pickled salad."

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Pescado Frito Boneless catch of the day, lightly fried, and served with steamed bok choy, quinoa chaufa, spicy nikei sauce

Tea Rishi Artisan Flavors

Chef's Tip "A lightly fried chicken wok fried with a healthy portion of udon noodles. Sauteed with fresh vegetables and topped with a fried egg, ready to be mixed into the noodles." **Desserts Alfajores** Short bread cookies made in house every day. Filled with a rich dulce de leche filling, creating a beautifully sweet bite that dissolves in your mouth. 12 Coffee Colectivo coffee 3 Decaf Colectivo coffe 3 Digestive Perfecto Amor **Gran Clasico** Baileys 9