

## SIGNATURE COCKTAILS



**Pisco Sour**  
 Peru's national cocktail – pisco, lime, sugar, egg white, bitters  
 Reg 13 - Mosto Verde 15 - Reserve Pisco 16



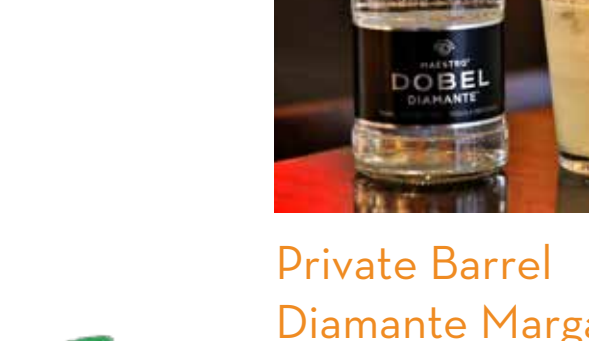
**El Chingon 13**  
 Tanteo tequila, mezcal, lime, chingon pepper ice sphere



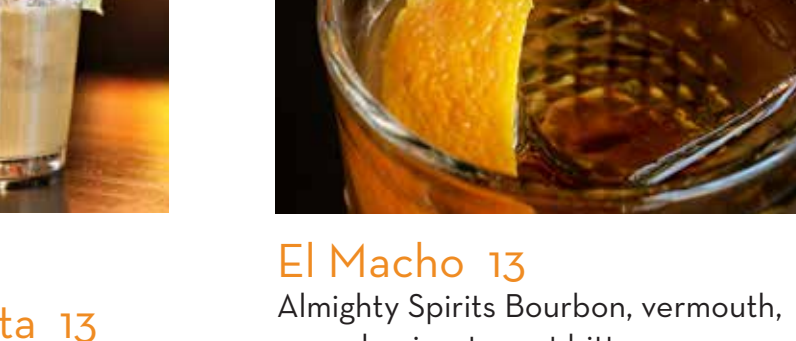
**La Rusa**  
 pisco, St. Elder, orange, lemon, campari ice  
 Reg 13  
 Bottle 50 - serves four



**La Guapa**  
 Fid Street gin infused lavender, rhubarb, lemon, sparkling rosé  
 Reg 13  
 Bottle 50 - serves four



**Sangria**  
 white wine, orange juice, grapefruit, lemon  
 Reg 12 // Bottle 46 - serves four



**Tanta Paloma**  
 Dobel tequila, grapefruit, squirt  
 Reg 13 // Bottle 50 - serves four



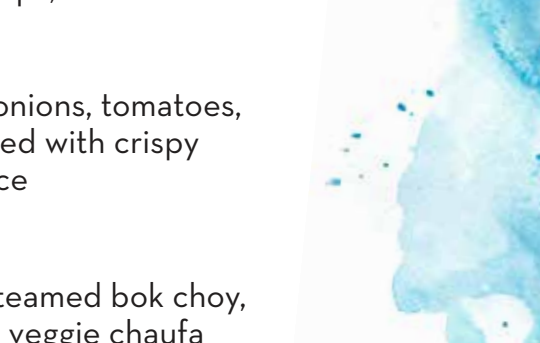
**La Rosita**  
 vodka, rose, bitter bianco, benedictine  
 Reg 12  
 Bottle 46 - serves four



**El Cholito**  
 Pisco, cucumber, jalapeno, ginger, bitter bianco, vermouth  
 Reg 13  
 Bottle 50 - serves four



**Private Barrel**  
 Diamante Margarita 13  
 Dobel private barrel reposado, triple sec, lime, salt



**El Macho 13**  
 Almighty Spirits Bourbon, vermouth, gran classico, teapot bitters, orange peel

## WINES BY THE GLASS & BEER

**Sparkling - White - Rosé - Red**  
 ask your server about today's rotating selection

**Bottled**  
 Cusquena Peruvian lager 5% 7

## TANTA EXPERIENCIA

\$60 per person, no substitutions, served family-style, minimum two guests

**Nigiri Pobre**  
 torched wagyu flank steak, topped with quail egg, chalaca, ponzu gel

**Tiradito Nikkei**  
 ahi tuna, passionfruit leche de tigre, avocado, sesame, pickled daikon + carrots

**Causa Bachiche**  
 peruvian whipped potato + basil pesto topped with grilled pulpo anticucho, avocado mousse, kale crisps, olive aioli

**Lomo Saltado**  
 wok stir-fried beef tenderloin with red onions, tomatoes, garlic, soy-oyster sauce, cilantro, served with crispy rustic potatoes, choclo rice

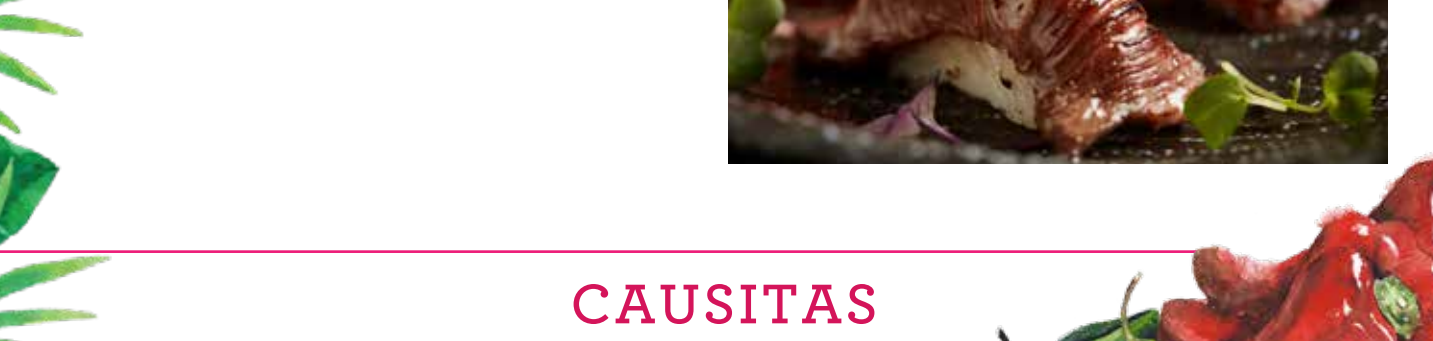
**Pescado Frito**  
 boneless catch of the day, lightly fried, steamed bok choy, spicy nikkei sauce served with quinoa veggie chaufa

**Alfajores**  
 shortbread cookies, dulce de leche center, served with house made lucuma ice cream



## TAKE THE JOURNEY INTO FOOD. - *Gaston Acurio*

### PERUVIAN TRAVEL INDEX



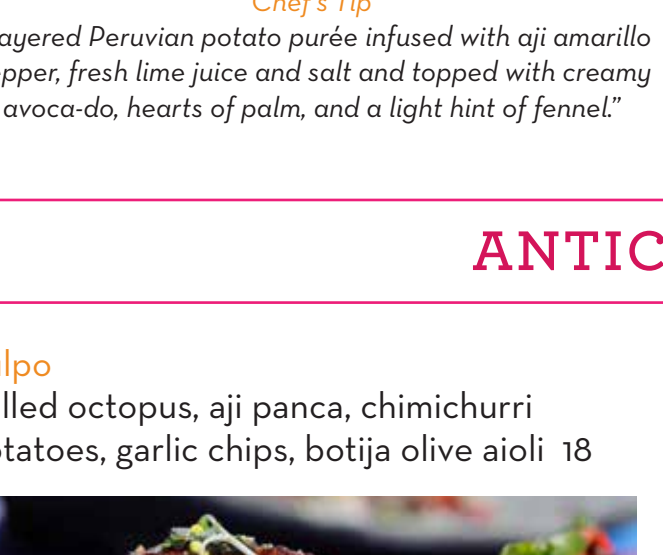
## CEBICHERO COUNTER

\*consuming raw or undercooked meats may increase your risk of foodborne illness

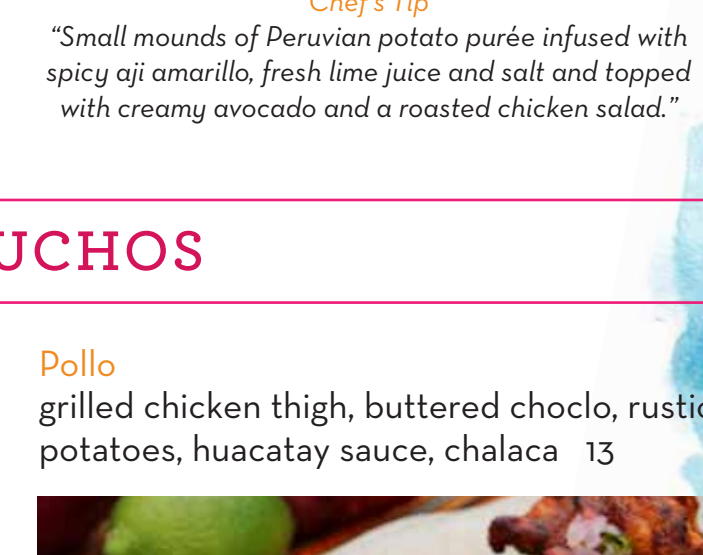


**Cebiche Clásico**  
 chef's selection fish, leche de tigre, red onions, cilantro 1g 21 - sm 11

**Chef's Tip** – "Our fresh catch of the day marinated in our house made classic leche de tigre served with tender slow-roasted sweet potatoes, sweet choclo, and crunchy cancha."



**Cebiche de Esquina**  
 chef's selection fish, octopus, calamari, shrimp, leche de tigre de rocoto, red onions, ciltantro, cancha 1g 23 - sm 12



**Tiradito Nikkei**  
 ahi tuna, passionfruit leche de tigre, torched avocado, sesame, pickled daikon + carrots 22



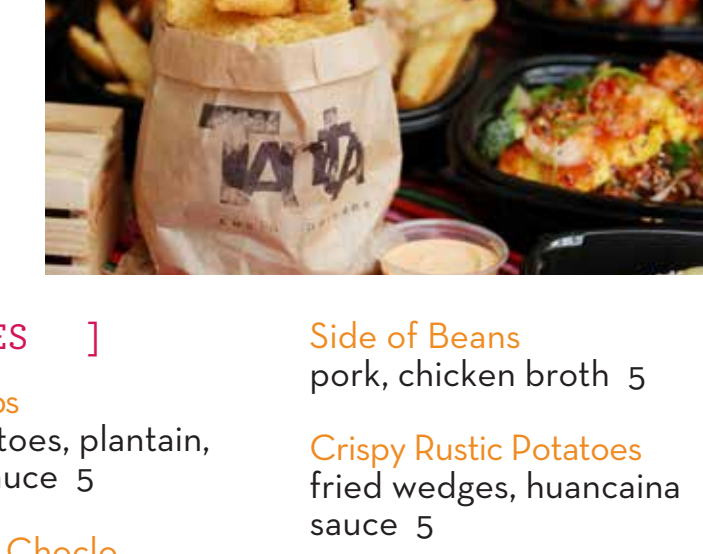
**Nigiri Pobre**  
 prime skirt steak, quail egg, chalaca, ponzu gel 12 - two pieces



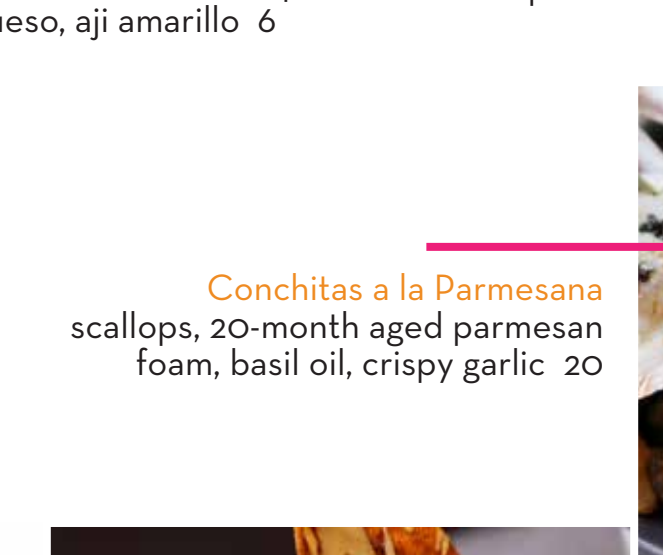
## CAUSITAS



**Causa Cebichera**  
 hearts of palm, fennel, peppers aji amarillo 12



**Causa Limena**  
 roasted chicken salad, avocado mousse, huacatay, cherry tomato, quail egg 12



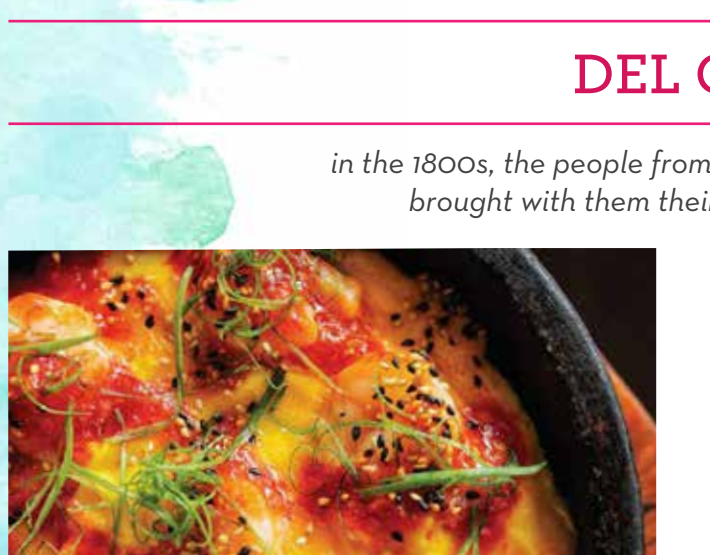
**Causa Clásica**  
 red crab, red tobiko, avocado, cherry tomato, huancaina 20



**Chef's Tip** – "Layered Peruvian potato purée infused with aji amarillo pepper, fresh lime juice and salt and topped with creamy avocado, hearts of palm, and a light hint of fennel."

**Chef's Tip** – "Small mounds of Peruvian potato purée infused with spicy aji amarillo, fresh lime juice and salt and topped with creamy huacatay and a roasted chicken salad."

## ANTICUCHOS



**Pulpo**  
 grilled octopus, aji panca, chimichurri potatoes, garlic chips, botija olive aioli 18



**Pollo**  
 grilled chicken thigh, buttered choclo, rustic potatoes, huacatay sauce, chalaca 13

**Chef's Tip** – "Fork-tender, grilled Spanish octopus brushed with our fragrant aji panca-infused anticuchera sauce atop slow-roasted organic chimichurri and garnished with a rich Peruvian botija olive aioli."

**Chef's Tip** – "Our grilled buttery, rich boneless chicken thigh skewers served with slow-roasted sweet potatoes, buttered tangy aji amarillo and aji rocoto polleria sauce."

## PARA PICAR

**Chef's Tip** – "Empanadas, a South American classic. Dough with different fillings and fried crisp until golden brown and dressed with fresh chalaca, a citrus salad."



**[ EMPANADAS ]**  
 aji de gallina chicken stew, aji amarillo, parmesan, rocoto cream 6



**[ HOUSE CHIPS ]**  
 taro, potatoes, plantain, polleria sauce 5



**Quinoa Tamal**  
 choclo, sweet corn, quinoa, queso, aji amarillo 6



**Arroz con Choclo**  
 garlic, onion, peruvian corn 5



**Conchitas a la Parmesana**  
 scallops, 20-month aged parmesan foam, basil oil, crispy garlic 20



**Jalea**  
 catch of the day, shrimp, calamari, avocado, cherry tomatoes, citrus chalaca salad 24

## DEL CHIFA

in the 1800s, the people from antano immigrated to peru and brought with them their amazing culinary culture



**Chaufa Aeroporto**  
 pork fried rice, shrimptolet, veggieis, scallions, toasted sesame, spicy nikkei sauce 25



**Lomo Saltado**  
 wok stir-fried beef tenderloin with red onions, tomatoes, garlic, soy-oyster sauce, cilantro served with crispy rustic potatoes, choclo rice 32



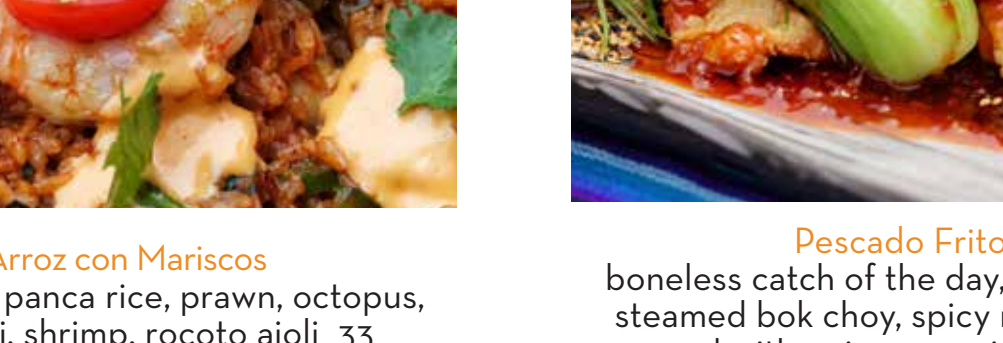
**Quinoa Seafood Chaufa**  
 wok stir-fried quinoa with shrimp, calamari, bell peppers, bean sprouts, scallions 27 - Vegetarian 21



**Verdura Nikkei**  
 asparagus, broccoli, bok choy, shitake mushroom, spicy nikkei sauce 13

**Chef's Tip** – "One of the worlds most nutritious food, Quinoa. It is wok stir-fried over hot open flames, mixed with seasonal fresh veggies, and opped with our house pickled salad."

## CHEFS HAVING FUN - ENTREES



**Pollo a la Brasa**  
 peruvian-style rotisserie amish chicken, served with bean stew, choclo rice, fried rustic potatoes, spring salad, aji sauces  
 whole 36 - half 24



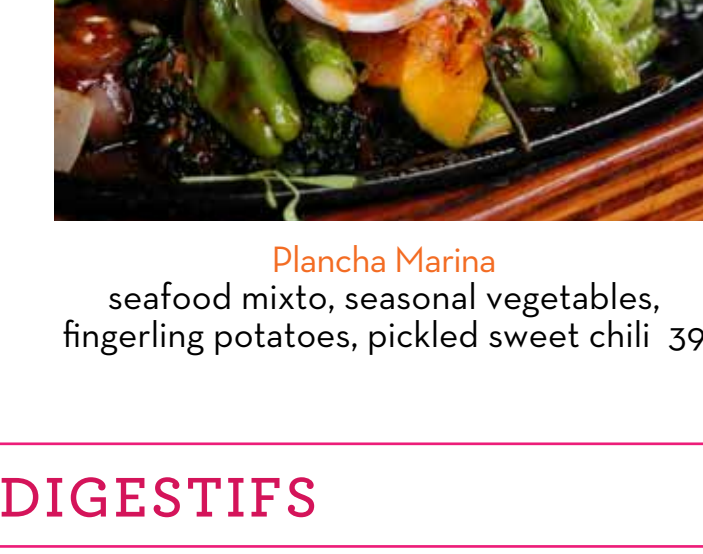
**Arroz con Mariscos**  
 seafood aji panca rice, prawn, octopus, calamari, shrimp, rocoto aioli 33



**Pescado Frito**  
 boneless catch of the day, lightly fried, steamed bok choy, spicy nikkei sauce served with quinoa veggie chaufa 39



**Steak a lo Macho**  
 10 oz. NY steak, octopus, shrimps, crispy bean tacu-tacu, macho sauce 55



**Plancha Marina**  
 seafood mixto, seasonal vegetables, fingerling potatoes, pickled sweet chili 39

## DESSERT & DIGESTIFS



**Alfajores**  
 shortbread cookies made in-house daily filled with rich dulce de leche filling creating a beautifully sweet bite that melts in your mouth, served with house made lucuma ice cream 10



**Pie de Limon**  
 lime lousse, lime custard, almond crumble, italian meringue, lime sorbet 10



**Mousse de Chocolate Fortunate**  
 peruvian chocolate mousse, crispy quinoa, meringues 10

### COFFEE

Colectivo Coffee 3

Decaf Colectivo Coffee 3

### TEA

Rishi Artisan Flavors 4



### DIGESTIFS

Perfecto Amor 10

Gran Clasico 10

Bailey's 9