



A P P E T I Z E R S

CHICKEN CHICHARRONES

Chicken thigh strips marinated and deep fried served with tangy carrot slaw and spicy yellow Peruvian chili pepper and cilantro sauce. 12.50

FRIED CALAMARI

Crispy calamari rings marinated in smoked paprika, served with a spicy Peruvian rocoto chili sauce. 16.50

CEBICHE*

Mahi and shrimp, thinly sliced and macerated in fresh lime juice, red onion and spices, topped with fried calamari 16.50

MAHI SKEWERS

Two marinated and grilled mahi skewers served with yuca fries, house made slaw and Aji amarillo lime sauce 17.50

BAKED SCALLOPS PARMESAN

Two wild caught jumbo sea scallops served on the shell with spicy Peruvian rocoto chili sauce, Parmesan cheese, butter and a splash of fresh lime juice. 24.00
Add 1 Scallop. 13.00

FRIED QUESO FRESCO

Wonton wrapped queso fresco served with huancaína sauce 14.00

BEEF EMPANADAS

Juicy stir-fried beef filet mignon and Peruvian spices wrapped in two turnovers. 13.00
Add 1 Empanada 7.00

SEAFOOD EMPANADAS

Shrimp, scallop and a four cheese blend with sofrito wrapped in two turnovers. 14.00
Add 1 Empanada 8.00

VEGETARIAN EMPANADAS

Spinach and four cheese blend with Peruvian spices wrapped in two turnovers. 12.00
Add 1 Empanada 6.25

S A L A D S

PERUVIAN CHARRED CAESAR SALAD *

Charred baby romaine lettuce, Parmesan and queso fresco cheeses, peppered bacon and cilantro croutons served with an aji amarillo Caesar dressing. 14.50

PEAR & GOAT CHEESE SALAD

Mixed greens, goat cheese, dried cranberries and pear matchsticks tossed with yogurt and pecan vinaigrette. 9.50

WARM CAPRESE

Warm, slow roasted tomatoes and fresh Cepponelli mozzarella with caper balsamic vinaigrette accompanied by basil crostinis and organic greens. 13.50

PINEAPPLE SALAD

Mixed greens, grilled pineapple, toasted hazelnuts and coconut tossed in a pineapple balsamic vinaigrette 9.50

ENTREES

CHICKEN SKEWERS

Grilled chicken skewers on a bed of jasmine rice, served with Mexican street elote grilled and rolled in queso fresco, cilantro and chipotle 28.50

PROSCIUTTO & ORECCHIETTE

Brown butter tossed orecchiette on a bed of English pea purée, served with sliced prosciutto 28.00

FAROE ISLAND SALMON

Pan seared salmon filet served with roasted baby carrots, yuca cakes, and arugula tossed in a Champagne sauce. 29.00

CHILEAN SEA BASS

Quinoa encrusted Chilean sea bass served with tacu-tacu, grilled asparagus and aji amarillo cream sauce 39.50

SEARED SCALLOPS

Three seared scallops accompanied by parsnip purée and carrot flan with zucchini, topped with rose brown butter 38.00

SEAFOOD RICE *

Sauteéd U-10 scallop, shrimp, green New Zealand mussels, and calamari combined with Peruvian spices, sofrito and rice. 28.00

LOMO SALTADO

Pan seared beef filet mignon strips or cremini mushrooms sautéed with onions, tomatoes, yellow Peruvian peppers and spices tossed with hand cut French fries over jasmine rice. 28.00

ROASTED SHORT RIBS

Slow roasted short ribs served with arugula and squash & goat cheese risotto, topped with a Pisco & Luxardo cherry sauce. 42.00

TIERRA Y MAR (SURF & TURF)

7oz. USDA Choice grain-fed Angus filet mignon served with jumbo scallop and shrimp skewer with warm chimichurri brown butter accompanied by grilled French green beans and squash and goat cheese risotto. 43.00

DELMONICO RIBEYE

Pan seared 14oz USDA Choice boneless Delmonico ribeye, highly marbled and wet aged for 21 days. Served with sautéed mushrooms with bacon, truffle mashed potatoes and a Brandy & garlic pan sauce 59.00

NORTHERN PERUVIAN STYLE LAMB SHANK

Bone-in braised New Zealand lamb shank simmered in Andes Mountains beer, cilantro, red onions and red bell peppers served with pinto beans and jasmine rice, topped with red onion Peruvian relish. 39.50

PORK MEDALLIONS

Marinated and grilled pork tenderloin medallions topped with red pepper chimichurri, served with yuca tots and French green beans grilled and topped with a kalamata olive & toasted pecan relish 29.50

MACHU PICCHU PORK CHOP

Marinated and grilled 14oz double bone pork chop topped with spicy rocoto chili jam served with grilled asparagus and Yukon and leek purée 34.00

 Gluten Free

 Vegetarian

* Can be made gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness