

# STARTERS



## PLANT-BASED TAMAL 12

Dough made with corn, quinoa, vegetable stock, and Aji Panca base; filled with mixed vegetables. Served with red onion salad. Variation: Pork filling.

## PAPA A LA HUANCAINA 12.5

Boiled potato in a creamy *Aji Amarillo* sauce. Topped with hard boiled egg and Kalamata olive.

## CAUSA RELLENA 13

Layered mashed potato seasoned with fresh lime juice & *Aji Amarillo* with a chicken salad filling.

## ANTICUCHOS 16

Grilled veal-heart marinated with *Aji Panca*. Served with golden potatoes and *choclo*.

## CHOROS A LA CHALACA (6) 12

Mussels topped with diced red onion, tomato, *choclo*: all seasoned with lime juice and *Aji Limo*.

## EMPANADAS (3) 13

Homemade and baked! Choice of chicken, lomo, guava and cheese, or one of each. Drizzled with powdered sugar.

## CORA TACOS (3) 14

Flour tortillas with the classic '*Lomo Saltado*' (sautéed beef, onions, tomatoes, cilantro).

## YUCA RELLENA 12

Handmade Yuca fries with mozzarella cheese filling. Add: Huancaína Sauce +3

## BRASA TEQUENOS 10

Wonton wrappers filled with Rotisserie chicken and mozzarella cheese. Add: Macho sauce +5

# SALADS

## INCA SALAD 12.5

Quinoa, tomato, onions, avocado, asparagus, green peas, carrots, corn, olive oil and lime juice.

## BRASA SALAD 12

Quinoa, lettuce, cucumber, tomato, avocado onions, asparagus, beets and lime juice. Served with rotisserie chicken on top.

# CEVICHE

*A classic. Barramundi, shrimp, calamari, octopus, mussel; marinated in Classic Tiger's Milk, Aji Limo and served with choclo, potato slices, red onion, and sweet potato purée.*

<b>FISH</b> .....	<b>22</b>
<b>SEAFOOD</b> .....	<b>26</b>
<b>MIXTO (FISH AND SEAFOOD)</b> .....	<b>23</b>
<b>SHRIMP</b> .....	<b>24</b>
<b>FISH AND SHRIMP</b> .....	<b>25</b>

## ORGIA MARINA 29

Creation of the house: ceviche mixto, fish and calamari jalea accompanied with three Choros a la Chalaca.

## VEGAN CEVICHE 17

Avocado, red quinoa, corn; all marinated in lime juice and *Aji Limo*. Served with red onions and *cancha*.

## LECHE DE TIGRE 18

Diced barramundi, shrimp, red onion choclo; all marinated in Classic Tiger's Milk and *Aji Limo*.

## GOLDEN TIGER 24

Diced barramundi, shrimp, red onion, choclo; all marinated in *Aji Amarillo Tiger's Milk*.

## CAUSACHUN CORA! 25

Viva Cora! Layered mashed potato seasoned with fresh lime juice and *Aji Amarillo* with avocado filling and topped with Fish Ceviche.

## TIGER'S MILK SHOT 6

Citrus based used to cure the fish in the classic Peruvian Ceviche. Made with fish, garlic, celery, ginger, lime juice, fish-stock. Choice of Classic Tiger's Milk or *Aji Amarillo Tiger's Milk*.

# JALEA

*Deep fried fish, calamari, shrimp and mussels: served with yucca fries and topped with red onion salad.*

<b>MIXTA</b> .....	<b>23</b>
<b>FISH</b> .....	<b>18.5</b>
<b>CALAMARI</b> .....	<b>18</b>
<b>SHRIMP</b> .....	<b>22</b>

EXECUTIVE CHEF: MACARENA LUDENA  
MANAGER: NASHIELI ORTIZ

# HOUSE SPECIALS



## LOMO SALTADO 37

Stir-fried tenderloin, soy sauce, Aji Amarillo, onions, tomatoes and cilantro. Served over fried hand-cut fingerling potatoes and white rice.

## CORA ROTISSERIE CHICKEN 20

All natural, Organic, and Farm-Raised chicken. Half chicken marinated in herbs and spices. Served with two sides of your choice.

## AJI DE GALLINA 22

Shredded chicken in a creamy pecan and bread-thickened sauce made with Aji Amarillo. Served with boiled potatoes, white rice, boiled egg, Kalamata olive, and parmesan cheese.

## ASADO CRIOLLO 23

Flavorful Peruvian roast beef cooked with red wine, raisins, and Aji Panca. Served with mashed potato and onion salad.

## TALLARIN VERDE 31

Peruvian-style pesto pasta. Served with a grilled 10 oz Rib Eye Choice and golden potatoes.

Allergens: pecans

## BISTEC ENCEBOLLADO 31

10 oz Rib Eye Choice flambéed with soy sauce, Aji Amarillo strips, onions and tomatoes. Served with white rice and asparagus.

## RIB-EYE A LO POBRE 31

Grilled 10 oz Rib Eye Choice, sweet plantain, fried egg, french fries, and white rice.

## ARROZ CON MARISCOS 34.5

Peruvian seafood paella. Mixed seafood, rice, green peas, red bell peppers; seasoned with Aji Amarillo, topped with red onion salad.

## ARROZ NORTENO 34.5

Northern Peruvian-style cilantro rice. Mixed seafood, rice, green peas, red bell peppers; seasoned with a cilantro and Aji Amarillo base, topped with red onion salad.

## PESCADO A LO MACHO 29

Fried fish fillet bathed with a mixed seafood sauce made with Aji Panca, tomato, cilantro and white wine. Served with golden potatoes, white rice and topped with Parmesan cheese.

*Whole Bronzini a lo Mascho 40 | Salmon a lo Macho 32*

## SUDADO DE PESCADO 24

White fish fillet, tomato, red onion; all simmered with Aji Panca and Aji Amarillo. Served with asparagus and white rice.

*Whole Bronzini Sudado 40 | Salmon Sudado 30*

## WHOLE BRONZINI 30

Fresh and farm-raised. Whole fried seabass served with yuca fries, white rice and onion salad.

## FILETE DE PESCADO FRITO 18.5

Fried fish fillet served with two sides of your choice. Pan seared or breaded & deep fried.

## PAN SEARED SALMON 25

Served with two sides of your choice.

# SOUPS

## PARIHUELA "LEVANTA MUERTOS" 34

Fish, scallops, octopus, calamari, shrimp, mussels; all cooked with Aji Panca base in fish consommé.

## CHICKEN SOUP 17

Chicken tenderloin, angel hair pasta, potato, egg, vegetables. Cora style!

## CHUPE ANDINO: SHRIMP 24 / FISH 19

Peruvian-style chowder: potato, cheese, milk, choclo, fava beans, rice, and poached egg; all cooked in fish consommé flavored with Andean herbs.

# CHAUFA

*Peruvian-style fried rice mixed with scallions, red bell peppers, chopped egg; all sautéed in wok with soy sauce.*

# TALLARIN SALTADO

*Fettuccine pasta, scallions, red onions, red bell peppers, aji amarillo; sautéed in wok with soy sauce.*

<b>BEEF (7OZ)</b> .....	<b>36</b>
<b>CHICKEN</b> .....	<b>18.5</b>
<b>SHRIMP</b> .....	<b>24</b>
<b>SEAFOOD</b> .....	<b>26</b>
<b>MIXTO</b> .....	<b>23</b>
<b>SPECIAL</b> .....	<b>28</b>

# PICK YOUR SIDES

french fries .....	5	a lo pobre .....	6
yuca fries .....	5	sweet plantain .....	5
sweet potato fries .....	5	tostones .....	5
white rice .....	5	asparagus .....	5
onion salad .....	4	broccoli .....	4
regular salad .....	4	avocado .....	6
quinoa stew .....	6	golden potatoes .....	5
sweet potato purée ...	4	mashed potato .....	6
chifles .....	4	choclo .....	4
		lentil stew .....	6

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.