

ALORA

Menu

STARTERS

GREEN PAPAYA SALAD

Cured beef | cucumber | carrots | peanuts | thai chili | crispy garlic | nước mắm

18

DRUNKEN MUSSELS

Schwarzbier | Chardonnay | lemon thyme | ficelle bread

23

THAI BASIL & CHILE CHICKEN WINGS

Nước mắm | pineapple | peanuts | crunchy noodles | pickled mango

17

PERUVIET CEVICHE

Fresh fish of the day | Cuzco corn | cancha | sweet potato | leche de Tigre | nước mắm

23

CAUSA DE CANGREJO

Blue crab | yellow potato | avocado purée | Ají amarillo | chili | panko

18

AJÍ DE GALLINA CRISPY SPRING ROLL

Yellow pepper chicken stew | cabbage | olive mousseline

16

MAINS

SHAKING LOMO SALTADO

6 oz Beef tenderloin | huayro potatoes | garlic rice

33

CÀ-RI SHRIMP

Gulf shrimp | yellow curry | mắm tôm | sweet potato | coconut foam | vermicelli noodles

28

AL PASTOR PORK CHOP

Lemongrass | apple jicama salad | cilantro rice

35

SOUTHERN FRIED FISH

Yuca root | mango rocoto slaw | cilantro tartar

30

PASTA ALLA HUANCAINA

Chicken Milanese | a la brasa glaze | queso fresco | linguine-sesame seeds

25

OCTOPUS ANTICUCHO

Grilled octopus | Ají panca | huancaina sauce | crispy lotus root | choclo

28

SEAFOOD PARIHUELA

PEI mussels | gulf shrimp | octopus | catch of the day | chicha de jora

34

SIDES

Patata bravas with rocoto Aioli 12

Satay stir fry veggies 9

Chaufa fried rice 10

Add-on: Chicken -5, Beef -9, or Shrimp (3) - 12

The Culinary Stories of Peru with a Vietnamese Twist