



ISCO DE MAR

PERUVIAN CUISINE & CEVICHE

ANTICUCHOS

Peru's Famous Veal Heart Street Food

Grilled skewers served with roasted potatoes, Peruvian Corn,
in Rocoto and Huacatay Herb Sauces (3 Pieces)

POLLO / Chicken 16 **CORAZON** / Beef Heart 19

CARNE / Beef Tenderloin 26 **PESCADO** / Mahi Mahi 23

APPETIZERS / PIQUEOS

PULPO AL OLIVO CON CAUSA FRITA 29

Octopus in olive sauce served with fried causa

PULPO EN SALSA ANTICUCHERA 29

Tender pieces of octopus marinated in anticuchera sauce and Pisco.
Accompanied with golden potatoes, and trio de cremas.

PAPA RELLENA DE CARNE 10

Peruvian style deep fried potato stuffed with ground beef

CHALAQUITAS DE SCALLOPS 23

(6pcs) Peruvian scallops (half-shell) topped with onions,
tomatoes, lime juice & corn

CONCHITAS A LA PARMESAN 23

(6pcs) Peruvian scallops (half-shell) topped with melted Parmesan cheese.

CAUSAMAKI PISCO DE MAR 35

(9pcs) Causa rolls stuffed w/ avocado & salmon, topped with fish ceviche, served sushi-style

CAUSAMAKI CRISPY 36

(9pcs) Causa crispy rolls stuffed with avocado, shrimp and crab meat
on top, served sushi style.

TRIO DE CREAMAS 20

Broiled potato served with huancaína, ocopa and rocoto sauce

PAPAS A LA HUANCAINA 14

Boiled golden potatoes covered with Huancaína sauce - a delicious creamy
sauce of yellow pepper, cheese and evaporated milk.

YUCA A LA HUANCAINA 14

Fried cassava served with huancaína sauce.

OSTRAS A LA CHALACA 22

(6pcs) Fresh oysters served with served of yellow tiger milk and
tomatoes, onions and Peruvian corn

LECHE DE TIGRE ESPECIAL "CARRETELLIRA"

"Tiger's Milk" Ceviche Cocktail served with fried calamari

Basa 23 **Mahi Mahi** 29 **Seafood** 27

LECHE DE TIGRE 18

"Tiger's Milk" Ceviche Cocktail

Basa 18 **Mahi Mahi** 24 **Seafood** 22

CHORROS A LA CHALACA 16

(6pcs) "Callao-style mussels" served with tiger milk and tomatoes, onions and
Peruvian corn

CHICHARRON DE CALAMAR 24

Lightly battered deep-fried Calamari served with fried yucca comes with side of
Peruvian salsa and tartar sauce.

CHICHARRON DE PESCADO 22

Lightly battered deep-fried fish cubes served with fried yucca comes with side
of Peruvian salsa and tartar sauce.

GUACAMOLE CON TOSTONES 15

Guacamole with fried green plantains

OUR CEVICHE BAR

A unique opportunity to experience the complexity and diversity of Peruvian ceviches.

For each dish, choose one protein and one Tiger's Milk from the list below.

CEVICHE CLASSICO

Basa 23 **Mahi Mahi** 26

Sliced fish marinated in lime juice with sliced onions,
sweet potato, Peruvian corn

CEVICHE CARRETELLERO

Basa 28 **Mahi Mahi** 31

Sliced fish marinated in lime juice with sliced onions, sweet potato,
Peruvian corn and fried calamari

CEVICHE DE MARISCOS

Basa 31 **Mahi Mahi** 34

Seafood, fish marinated in lime juice with sliced onions,
sweet potato, Peruvian corn

OCTOPUS CEVICHE

 29

Octopus marinated in lime juice with sliced onions,
sweet potato, Peruvian corn

CEVICHE CAMARON

 24

Shrimps marinated in lime juice with sliced onions, sweet potato, Peruvian corn

TIRADITO DE AJI AMARILLO

 19

Peruvian raw fish dish served with a spicy
citrus sauce made with aji amarillo peppers

SALADS / ENSALADAS

ENSALADA DE AGUACATE Y MANGO

 12

Fresh avocado, mango cubes tossed with red onions, tomatoes, cilantro, olive
oil, lime juice, salt, pepper. Served on mixed greens.

ENSALADA AGUACATE

 12

Fresh avocado cubes tossed with red onions, tomatoes, cilantro,
olive oil, lime juice, salt/pepper. Served on mixed greens.

ENSALADA VERDE

 9

Garden salad made with fresh field green, tomatoes, sliced onions,
olives, olive oil, lime juice, salt and pepper.

SALAD ADD-ONS

Skirt Steak 17 **Grilled Chicken Breast** 10 **Salmon** 13

SOUPS / SOPAS

PARIHUELA

 29

A variety of seafood and fish soup

CHUPE DE CAMARON

 24

Shrimp chowder Peruvian style

CHILCANO DE LA CASA

 16

Peruvian fish soup

CALDO DE GALLINA

 17

Chicken soup Peruvian style

SOPA DE MINISTRONE

 19

Minestrone soup

SANCOCHADO DE RES

 19

A hearty Peruvian soup made with beef and lots of vegetables.

CAUSAS

Our causas celebrate the diversity of Peruvian cuisine. Layers of creamy mashed potato & aji amarillo paste, avocado on top and filled with:

CAUSA CRANGREJO 19

Delicious causa covered with exquisite crab pulp, bathed in a succulent rocoto sauce

CAUSA ACEVICHADA DE PULPO 21

Delicious causa covered with exquisite fresh octopus ceviche

CAUSA LIMEÑA 13

Chicken causa

CAUSA ACEVICHADA 18

Causa topped with fresh fish ceviche.

CAUSA ATUN 14

Tuna causa

CAUSA DE CAMARONES 16

Shrimp causa

CHAUFAS

Latin style rice sauteed, brown reduction of sauce with scrambled eggs, bean sprouts, scallions.

VEGGIE 18 CHICKEN 20 LOMO 24.5

MIXTO 21 SHRIMP 23 SPECIAL 25 SEAFOOD 29

AEROPUERTO CHAUFAS

Peruvian Airport chaufa rice & noodles, peppers and Chinese cabbage.

CHICKEN 21 LOMO (Beef Tenderloin) 25.5 MIXTO 22

SHRIMP 24 SPECIAL 26 SEAFOOD 29

QUINOA CHAUFAS

Stir fried organic quinoa, mushrooms, scrambled eggs, beans sprouts & scallions

VEGGIE 20 CHICKEN 23 LOMO (Beef Tenderloin) 27.5

MIXTO 25 SHRIMP 27 SPECIAL 29 SEAFOOD 32

CHURRASCO CHAUFAS 35

12oz New York Steak served w/ veggie stir fried rice.

PISCO CHAUFAS 33

Lomo Clásico (Beef Tenderloin) served w/ veggie stir fried rice.

SPECIAL (Steak, Chicken & Shrimp) - MIXTO (Steak & Chicken)

CHEFS SPECIALS

LOMO FINO SALTADO 35

Peruvian chinese influence 8oz stir-fried Filet Mignon, red onions, tomatoes, soy sauce, home fries.

TACU TACU CON LOMO SALTADO 30

Delicious and crispy pan-friend rice & canary beans, served with lomo clásico saltado

CHICKEN 27 SEAFOOD 32

CHURRASCO A LA LIMEÑA 34

12 oz Strip Steak anticuchero, with spaghetti in pesto sauce and papa a la huancaína

CHURRASCO ESCABECHADO 33

12 oz New york Steak , with escabeche tacu tacu, plantain, fried egg

TACU TACU EN SALSA DE MARISCOS 34

Delicious and crispy pan-fried rice & canary beans tacu tacu, served with seafood in our homemade creamy sauce.

TACU TACU DE AJI DE GALLINA 34

Delicious and crispy made of white rice and grandma's aji de gallina. Served with soft pieces of beef tenderloin, jumbo shrimp, onions and tomatoes, all flambeed in a lomo saltado reduction.

PATO ANTICUCHERO 29

Duck magret in anticuchera sauce, norteño rice, carrots, peas.

LOMO A LO POBRE 29

Juicy cuts of beef tenderloin, onion, tomato, and cilantro, stir fried wok style. Mounted with 2 fried eggs and the best sweet plantains. Accompanied with crunchy french fries and delicious white rice. You deserve it!

BEVERAGES / BEBIDAS

HOMEMADE CHICHA 8

Purple corn, fruits, cinnamon, pineapple and lemon juice

INCA KOLA 4

COCA COLA BOTTLE 4

DIET COKE BOTTLE 4

FANTA BOTTLE 4

SPRITE BOTTLE 4

AGUA / WATER 3

LIMONADA 7

MARACUYA 9

SARATOGA SPARKLING

WATER (28 Oz.) 7.5

SARATOGA SPARKLING

WATER (12 Oz.) 4

SIDES / PORCIONES

ARROZ / White Rice 5

ARROZ CON CHOCLO / Rice & Corn 8

PAPAS FRITAS / French Fries 6

MADUROS / Fried Sweet Plantains 6

YUCA FRITA / Fried Cassava 6

FRIJOLES CANARIOS / Canary Beans 6

TOSTONES / Fried Green Plantains 6

ENSALADA / Side Salad 6

ARROZ FRITO / Chaufa Fried Rice 8

SALSA CRIOLLA / Onion Salad 6

CANCHITA 5

MARISCOS / SEAFOOD

TRUCHA ANTICUCHERA 36

Rainbow trout from the high Andes of Peru, onions escabeche, rice and fried potato

ARROZ CON MARISCOS 33

Peruvian style seafood paella

PESCADO A LO MACHO 33

Peruvian Seafood sauce hearty and fragrant served over filet fish with rice

SUDADO DE PESCADO 24

Peruvian Fish sauce hearty and fragrant served over filet fish with rice

JALEA 33

Deep fried seafood combination served with fried yuca

BRANZINO 32

Freshly fried red snapper served with tostones and salad

SALMON AL AJILLO 27

Fresh grilled salmon in creamy garlic and aji amarillo sauce served w/ tostones and rice

CAMARONES INKA 24

Shrimp sautéed in Peruvian aji amarillo sauce served with rice and tostones

PASTAS

LOMO PISCO DE MAR 31

Beef tenderloin sauteed w/ onions, tomato, scallion served with fettucine in huancaína sauce

FETTUCINE VERDE

Peruvian style fettucine with basil pesto sauce, limeno & parmesan cheese (contains nuts). Served with choice of protein (See below)

FETTUCINE A LA HUANCAINA

Peruvian style fettucine with huancaína sauce. Traditional delicious creamy sauce made with yellow pepper, cheese and evaporated milk. Served with choice of protein (See below)

FETTUCINE PROTEIN CHOICES

Skirt Steak 30 New York Steak 34 Breaded Chicken 23

Grilled Chicken 23 Shrimp 26

Milanesa (New York Steak) 34

TALLARIN SALTADO

“Jumping Pasta” Stir fry Peruvian style. Mixed w/ soy sauce, onions, tomato

CHICKEN 21 LOMO (Beef Tenderloin) 24.5 MIXTO 23

SHRIMP 25 SPECIAL 26 SEAFOOD 31

SPECIAL (Steak, Chicken & Shrimp) MIXTO (Steak & Chicken)

FROM OUR KITCHEN

LOMO ESPECIAL 28

Strip of skirt steak sauteed w/red onions, tomato, served w/ home fries and white rice.

LOMO SALTADO CLASICO 24.5

Strip of top round steak sauteed w/ onions, tomato, scallion served w/ fries and white rice.

POLLO SALTEADO 20

Strip of chicken breast strips sauteed w/ onions, tomato, scallion served w/ fries and white rice.

SECO DE RES 32

Traditional Peruvian Beef short rib stew served with rice and beans, or Tacu Tacu.

SECO DE CABRITO 27

Traditional Peruvian Goat stew served with rice and beans or Tacu Tacu.

ENTRANA A LO POBRE 31

Skirt steak served with rice, sweet plantains, homemade fries and fried egg.

PECHUGA ASADA 18

Grilled Chicken Breast served with rice and salad.

AJI DE GALLINA 21

Aji Amarillo and pulled chicken stew; a true taste of Lima home cooking.

TRIO CRIOLLO 28

Peruvian chicken and rice, fish ceviche and potato huancaína sauce

ARROZ CON POLLO 20

Succulent preparation of rice, juicy chicken, papa a la huancaína and salsa criolla. Irresistible!

KIDS MENU

CHICKEN NUGGETS & FRIES 11

SALCHIPOLLITO 14

Crispy chicken, salchicha, fries

SALCHIPAPAS 9

TALLARIN VERDE OR HUANCAINA 15

Linguini with basil pesto limeno or Huancaína sauce.