

## LUNCH MENU

### CEVICHE & TIRADITOS

<p>CEVICHE CLASICO <i>Halibut, rocoto, . . . . \$17*</i> lime juice, onion, cancha, yam, choclo</p> <p>CHINO <i>Ahi tuna, ponzu jalapeno citrus, . . . . \$17</i> onion, micro cilantro, scallions, sesame seeds, wonton chip</p> <p>MIXTO <i>Shellfish, halibut, calamari, lime. . . \$17*</i> juice, onion, cilantro, rocoto, yam, cancha, choclo</p>	<p>TIRADITO SALMON <i>Salmon sashimi . . . . \$17*</i> ceviche, passion fruit citrus, micro cilantro, purple corn, onion, aji amarillo</p> <p>TIRADITO PESCADO <i>Halibut sashimi . . . \$17*</i> ceviche, tamarindo, onions, micro cilantro, purple corn, rocoto citrus</p> <p>SAMPLER <i>Tasting of all ceviches &amp; . . . . . \$46</i> tiraditos</p>
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### SALADS

<p>ARUGULA CON . . . . . \$11*</p> <p>QUINOA <i>Organic arugula, crispy quinoa, tomato, olives, cheese, cilantro, onion, lime dressing</i></p>	<p>KALE SALAD <i>Organic \$11*</i> <i>baby kale, dried cranberries, walnuts, cheese, tomato, onions, creamy cilantro</i></p>	<p>CESAR SALAD <i>Heart \$10*</i> <i>of Romaine, creamy huacatay caesar dressing, parmesan cheese, garlic croutons</i></p>
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### STARTERS

<p>EMPANADA DE POLLO (2) <i>Pulled . . . . . \$11</i> <i>chicken stew in aji amarillo cream sauce salsa criolla, aji verde aioli</i></p> <p>CHICHARON DE POLLO <i>Crispy fried . . . . \$11</i> <i>chicken, aji amarillo, salsa criolla, five-spice mayo</i></p> <p>BIRRIA TACO'S <i>Slow stewed beef with . . . . \$18</i> <i>dried chillies and spices served with a side of consommé</i></p> <p>CALAMARI FRITO <i>Lightly fried. . . . . \$14</i> <i>calamari, salsa criolla, huacatay tartare sauce</i></p> <p>AGUADITO DE POLLO <i>Peruvian style. . . . \$8</i> <i>chicken cilantro soup</i></p>	<p>TOSTADA DE TINGA (2) <i>Corn tortilla, . . . . \$11</i> <i>chipotle stewed chicken, seda beans, cabbage, sour cream, queso fresco</i></p> <p>MEJILLONES <i>Pan roasted mussels, . . . . . \$16*</i> <i>Spanish chorizo, creamy aji panca broth, garlic bread</i></p> <p>ALBONDIGAS <i>Lamb Meatballs, green . . . . \$16</i> <i>peas, chillies, shallot &amp; truffle oil, sherry cream sauce, shaved parmesan</i></p> <p>TEQUEÑOS <i>Wonton fritters filled with . . . . \$17</i> <i>crab, shrimp &amp; cream cheese, aji amarillo honey-chile dip</i></p>
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### CAUSAS

Mashed yellow andean potatoes infused with Peruvian chillies & lime. Traditional Peruvian dish.

<p>CAUSA ATUN <i>Ahi tuna, avocado, olives, . . . \$18*</i> <i>tomato, egg, onion, cilantro, scallions, rocoto aioli</i></p> <p>CAUSA SANTA ROSA <i>Beet salad, . . . . . \$15*</i> <i>carrot, apples, avocado, olives, tomato, egg, salsa criolla, micro greens</i></p>	<p>CAUSA POLLO <i>Chicken Salad, avocado, . . . \$15*</i> <i>olives, tomato, egg, salsa criolla, micro greens</i></p> <p>CAUSA SAMPLER <i>Tasting of all three . . . . \$24*</i> <i>causas</i></p>
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Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of Foodborne Illness - \*Can be made gluten free, ask your server - 18% gratuity will be added to parties of 6 or more - Corkage fee \$18 per 750ml - A 4% surcharge will be added to your bill

## SANDWICHES

SERVED WITH HAND-CUT KENNEBEC FRENCH FRIES OR SALAD

- LECHON ASADO *Pulled pork, coleslaw, tomato, yellow-chili mango mustard, toasted dutch crunch* . . . \$17
- PAN CON LOMITO *Sautéed steak strips, onion, tomato, cilantro, soy sauce, cheese, cilantro aioli, . . . \$19*  
toasted dutch crunch
- FRANCO'S BURGER *½lb all natural steak burger, sweet plantains, lettuce, tomato, cheese, rocoto* . . . \$18  
aioli, brioche bun  
*+ Handcut french fries*
- FISH SANDWICH *grilled Cajun fish, lettuce, tomato, onions, cilantro, huacatay tartare sauce, . . . . . \$16*  
toasted dutch crunch
- CHICKEN SALAD SANDWICH *Peruvian style chicken salad, tomato, lettuce, salsa criolla, fresno* . . . \$15  
peppers, aji amarillo aioli, toasted dutch crunch
- AVOCADO CRABWICH *Crabmeat salad, avocado, mango salsa relish, lettuce, tomato, rocoto aioli,* \$23  
white roll

## MAIN ENTRÉES

- PUPUSAS *Traditional Salvadorean dish, house made corn flour tortilla stuffed with beans and . . . . . \$17*  
cheese, served with pickled cabbage, fresh tomato sauce
- PESCADO & PAPAS *"Fish n chips" - hand dipped in "cuzquena" beer batter with coleslaw & hand. . . \$19*  
cut french fries, huacatay tartare sauce
- FISH TACOS *2 Cajun fish tacos, cabbage, pico de gallo, sour cream, avocado, rocoto aioli, rice & . . . . \$19\**  
seda beans
- LOMO SALTADO *Sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy balsamic* \$24  
glaze, white rice
- AJI DE GALLINA *Pulled chicken stew, aji amarillo cream sauce, hardboiled egg, potato, walnuts, . . . . \$18*  
Kalamata olive, white rice
- POLLO A LA BRASA *Mary's free range rotisserie chicken, hand cut french fries, green salad, . . . . . \$18\**  
creamy cilantro dressing
- CHICKEN FAJITAS *Chicken breast, red & green bell peppers, onions, tomatoes, cilantro, seda . . . . . \$17\**  
beans, flour tortillas
- TORO STEAK SALAD *Sautéed tenderloin steak strips, spring mix, onions, tomato, avocado, . . . . . \$19\**  
creamy cilantro dressing
- TALLARINES AL PISCO *Fettuccine, mussels, clams, onions, peppers, Peruvian chile sofrito, pisco* . . . \$18  
flambé, creamy aji panca sauce
- ADOBO DE CHANCHO *Slow braised pork, aji panca sofrito, seda beans, salsa criolla, white rice* . . . \$19\*
- ARROZ CON MARISCOS *Clams, mussels, shrimp, calamari, scallops & fish with aji panca rice, . . . \$28\**  
cilantro, green peas, peppers, salsa criolla
- MARISCADA (SALVADOREAN SEAFOOD STEW) *Prawns, scallops, mussels, clams, . . . . . \$32\**  
calamari, fish & crab, reduce wine, coconut milk, peppers, onions, peas, white rice
- VEGETALES SALTADO *Stir fried vegetables, soy balsamic glaze, white rice . . . . . \$16\**
- PICANTE DE VERDURAS *Sautéed carrots, zuchini, green peas, bell peppers, broccoli, celery, . . . . . \$16\**  
quinoa, aji amarillo cream sauce, white rice

## SIDES

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| GREEN SALAD <i>Creamy</i> . . \$7<br><i>cilantro dressing</i>               | YUCA FRITA <i>aji verde</i> . . . \$7                             | CAMOTE FRITO <i>Sweet</i> \$7<br><i>potato</i>                 |
| PAPAS FRITAS <i>Hand</i> . . . \$7<br><i>cut french fries, rocoto aioli</i> | PLATANO FRITO . . . . . \$7<br><i>Sweet plantains, sour cream</i> | SAUTÉED SPINACH & \$7<br>MUSHROOMS                             |
| GARLIC BREAD . . . . . \$3  | PLANTAIN CHIPS . . . . . \$7                                      | EXTRA SAUCE . . . . . \$2.00<br><i>+ Rocoto / Aji Amarillo</i> |

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