

DINNER MENU

CEVICHE & TIRADITOS

All of our Fish is sustainably sourced

- CEVICHE CLASICO seasonal fish, rocoto, lime juice, onion, cancha, yam, choclo 15*
- CEVICHE CHINO ahi tuna, ponzu jalapeno citrus, onion, wonton chip, sesame seeds, avocado 15
- CEVICHE MIXTO shellfish, seasonal fish, calamari, onion, cilantro, yam, cancha, corn 15*
- CEVICHE COCÓ seasonal fish, shellfish, jalapeño, cilantro, onion, cancha, choclo, yam, coconut 15*
- TIRADITO SALMON salmon sashimi ceviche, passion fruit citrus, cilantro, purple corn, onion, aji Amarillo 15*
- CEVICHE SAMPLER tasting of all ceviches 38

STARTERS TO SHARE

- ARUGULA CON QUINOA organic arugula, crispy quinoa, tomato, olives, cheese, cilantro, onion, lime dressing 10*
- KALE SALAD organic baby kale, dried cranberries, walnuts, cheese, tomato, spiced mango vinaigrette 10*
- CESAR SALAD romaine lettuce, spice huacatay anchovy caesar dressing, queso fresco, garlic croutons 10
- CHORITOS pan roasted p.e.i mussels, Spanish chorizo, creamy aji panca broth, grilled garlic bread 15*
- GAMBAS AL PISCO skilled roasted prawns, aji miso and Peruvian chile sofrito, pisco flambe, garlic bread 14
- TEQUEÑOS wonton fritters filled with crab, shrimp and cream cheese, aji amarillo chile dip 12
- EMPANADA DE POLLO pulled chicken stew, aji Amarillo cream sauce, aji verde aioli 10
- JALEA Lima style fried seafood with calamari, shrimp, scallop and fish, yuca, cancha, huacatay tartare sauce 14
- CHICHARRON DE POLLO crispy fried chicken, aji Amarillo, salsa criolla, five-spice mayo 12
- ANTICUCHO CAMARONE & CHORIZO prawn & chorizo skewers, chargrilled with corn, yuca, aji criollo sauce 14*
- TOSTADA DE TINGA homemade tortilla, chipotle stewed chicken, seda beans, avocado, cabbage, cheese, sour cream 10
- SOPA DEL DIA ask server for soup of the day cup 6

CAUSAS

Mashed yellow andean potato infused with peruvian chilies & lime. Lightly spicy, creamy, and stunning

- CAUSA ATUN ahi tuna, avocado, olives, tomato, egg, sesame seeds, rocoto aioli 15*
- CAUSA SANTA ROSA beet salad, carrot, green peas, avocado, olives, tomato, egg, aji amarillo aioli 10*
- CAUSA POLLO chicken salad, avocado, olives, tomato, egg, aji amarillo aioli 10*
- CAUSA SAMPLER tasting of all three causas 22*

MAIN ENTREES FISH & SEAFOOD

- PESCADO A LO MACHO whole fried branzino, seafood stew, aji amarillo cream sauce, white rice 33
- PESCADO CON RISOTTO pan seared salmon, crispy risotto cake, aji panca cream sauce, sautéed spinach, mango salsa criolla 25
- ARROZ CON MARISCOS clams, mussels, shrimp, scallops, calamari and fish with aji panca cilantro rice, green peas, salsa criolla 29*
- MARISCADA SALVADOREAN SEAFOOD STEW, prawns, scallops, clams, mussels, calamari, fish, crab, reduce wine, coconut milk, rice 29*
- TRUCHA ENCEBOLLADA skillet roasted Idaho trout, caramelized shrimp, onion, tomato, cilantro, soy sauce, white rice 26*
- BLACKENED SNAPPER Rocoto cajun snapper, purple mashed potatoes, sautéed spinach, salsa criolla, huancaína sauce 25*
- TALLARINES VERDES CON ALMEJAS fettuccine, onions, spicy creamy pesto sauce, mussels and clams 22

MEAT & POULTRY & VEGETABLES

- LOMO SALTADO sautéed tenderloin steak strips, onion, tomato, cilantro, French fries, soy sauce, rice 24* (*A LO POBRE 28*)
- BISTEK grilled New York steak, caramelized onions, gallo pinto, fried egg, plantains, chimichurri 30*
- ADOBO DE CHANCHO slow braised pork, aji panca sofrito, roasted yam, seda beans, salsa criolla 22
- CHULETA DE CHANCHO tamarind glazed pork chop, hand cut French fries, kale salad, chimichurri 25*
- CHULETAS DE CORDERO Australian lamb chops, purple mashed potato, sautéed spinach, demi-glaze, huancaína sauce 33
- POLLO A LA BRASA Mary's farm free range rotisserie chicken, hand cut French fries, green salad, cilantro dressing 19*
- AJI DE GALLINA pulled chicken stew, aji amarillo cream sauce, egg, slice potato, olives, walnuts, white rice 19
- CHICKEN FAJITAS chicken breast, red and green bell peppers, onions, cilantro, seda beans, flour tortillas 19
- VEGETALES SALTADO sautéed vegetables, onions, tomato, spinach, bell peppers, carrots, yuca, brown rice 17*
- PICANTE DE VERDURAS sautéed vegetables, quinoa, aji amarillo cream sauce, brown rice 17

SIDES

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| YUCA FRITA yuca fries, aji verde aioli 6 | SAUTÉED SPINACH 6 | PLANTAIN CHIPS 5 |
| PURPLE MASHED POTATOES 5 | GARLIC BREAD 3 | GALLO PINTO 5 |
| CAMOTE FRITO sweet potato fries, aji verde aioli 6 | BROWN RICE 3 | PLATANO FRITO 5 |

NOTICE: CONSUMING RAW OR UNDER COOKED DAIRY, MEAT, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

*ALL STARRED ITEMS CAN BE MADE GLUTEN FREE, ASK YOUR SERVER

A 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

CORKAGE FEE \$18 PER 750ML

A 4% SURCHARGE WILL BE ADDED TO YOUR BILL TO HELP COVER COSTS OF SF EMPLOYEE MANDATES.