

En virtud a los incontables años que con paciencia y perseverancia fuimos rescatando, desde los mágicos rincones que esconde nuestra geografía, uno a uno los ancestrales secretos culinarios que en ellos habitan; nos hemos embarcado en esta fascinante aventura gastronómica de plasmar en una mesa la herencia cultural más preciada que atesoramos.

Impulsados por los agricultores, que cosechan con bendita sabiduría los frutos más preciados de nuestra tierra; por los pescadores artesanales, que gracias a la inmensidad del mar y a lo largo de caletas y peñas nos brindan el recurso divino de su incansable trabajo; decidimos revelar las recetas mejores guardadas para crear platos extraordinarios que fusionan lo más trascendente de nuestra historia.

Hoy sentimos el orgullo de saber que detrás de cada plato existen personas maravillosas, que nos ofrendan los más preciados ingredientes, y expertos cocineros, que llegados de todas las regiones del país, se dan cita en un lugar mágico en el que, más que una pasión, se predica un verdadero sentimiento por la gastronomía.

"consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions."

"el consumo de carnes crudas o poco cocidas, pollo, mariscos, o huevos, puede aumentar el riesgo de enfermedades transmitidas por alimentos, especialmente si usted tiene ciertas condiciones médicas"

EMBARCADERO41 FUSIÓN



Paravillosos detalles de sabores y sensaciones, dorados por las expertas manos de la experiencia ancestral, que anuncian la inagotable fuente de inspiración de nuestra inmensa creatividad gastronómica.



PIQUEOS
CALIENTES



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

CAUSA FUSI3N / FUSION CAUSA DUO

Softly mashed yellow potato base infused with lime and yellow pepper, stuffed with crab meat and soft mayonnaise and delicious mashed sweet potato covered with flambee seafood in yellow pepper sauce, both crowned with crispy sweet potato strings.

\$ 14.50



SUGGESTED WINE PAIRING:
MALBEC, SAUVIGNON BLANC

CHONCHOLI DE CHOCLO CON PULPO ANTICUCHERO / GRILLED STREET CORN WITH OCTOPUS MARINATED IN PANCA CHILI PEPPER

Street-style grilled octopus in soft anticucho (panca pepper and spices) sauce, served with sautéed Andean corn, garnished with golden potatoes, rocoto carretillero and ocopa sauce.

\$ 10.90



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

POSEIDÓN / A SAMPLER OF DELICIOUS SEAFOOD APPETIZERS

Crusty panko shrimp, deep fried causa dips (mashed potato softly flavored with yellow pepper), crispy ceviche balls and delicious parmesan scallops au gratin.

\$ 29.90



SUGGESTED WINE PAIRING:
MERLOT

WANTANES RELLENOS DE AJI DE GALLINA / WONTON STUFFED WITH CHICKEN IN A DELICIOUS CREAMY SAUCE

Delicious fried Wontons stuffed with shredded chicken and mildly spicy yellow pepper and pecans cream sauce.

\$ 9.00



SUGGESTED WINE PAIRING:
CHARDONNAY

PAPA A LA HUANCAINA / POTATOES IN HUANCAINA SAUCE
Traditional Peruvian starter, potato slices covered with a creamy Huancaína sauce.

\$ 5.50



SUGGESTED WINE PAIRING:
MALBEC, MERLOT

TEQUEÑOS RELLENOS DE LOMO SALTADO CON MOZZARELLA / FRIED WONTON STUFFED WITH PERUVIAN "LOMO SALTADO" AND MOZZARELLA CHEESE
A WonTon style wrap stuffed with sautéed beef tenderloin with onions and tomatoes, mozzarella cheese, served with 4 different dip sauces.

\$ 9.50



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

CONCHITAS A LA PARMESANA / PARMESAN SCALLOPS AU GRATIN

Peruvian scallops marinated with white wine topped with parmesan cheese and butter au gratin.

S/. 12.50



SUGGESTED WINE PAIRING:
MALBEC, CABERNET SAUVIGNON

ANTICUCHOS DE LOMO FINO CON CHOCLO CROCANTE / BEEF TENDERLOIN KABOBS SERVED WITH SAUTEED PEPPERED CORN.

Delectable charbroiled beef tenderloin skewers marinated in "anticucho" sauce and Peruvian crispy corn.

\$ 9.90



Generosas porciones rescatadas de los cálidos desajes marinos, que evocan la frescura de nuestro litoral y el empuje de nuestra gente para convertir la salvaje belleza de sus corrientes en bocados exquisitos.

PIQUEOS
FRÍOS



SUGGESTED WINE PAIRING:
CHARDONNAY

PIQUEO FRÍO CON CAUSA / COLD APPETIZER WITH "CAUSA"

Peruvian appetizer, catch of the day ceviche, mashed potatoes causa stuffed with crab meat and "T-ra-d-to" fish in yellow pepper sauce.

\$ 24.50

II FERIA GASTRONÓMICA INTERNACIONAL DE LIMA
MISTURA

AWARD WINNING
MISTURA
FOR THE BEST CAUSA

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY



CAUSA EMBARCADERO41 / OUR SIGNATURE "CAUSA"

Savory mashed potatoes causa, stuffed with crab meat, crowned with chorrillana sauce (onions, tomatoes and panca pepper) sweet potato chips

\$ 12.90

SUGGESTED WINE PAIRING:
CHARDONNAY



MAKI CAUSA ACEVICHADA / NIKKEI CAUSA MAKI

Exquisite rolled mashed potato, stuffed with crab meat, covered with rocoto ceviche sauce, togarashi and hondashi spices.

\$ 10.50

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC



TRIADA DE TIRADITOS / "T-RA-D-TO" THIN SLICES OF FISH IN THREE DIFFERENT SAUCES

Deliciously fresh thin cuts of fish marinated in lime covered in rocoto pepper, yellow pepper and parmesan sauces.

\$ 19.50



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC

CHORITOS A LA CHALACA / MUSSELS "A LA CHALACA"

Appetizing mussels covered and marinated with finely chopped onions, tomatoes and lime sauce.

\$10.50



SUGGESTED WINE PAIRING:
CHARDONNAY

CAUSA DE CANGREJO / CAUSA SPICY MASHED YELLOW POTATO STUFFED WITH CRAB

Softly mashed yellow potatoes rolled stuffed and crowned with crab meat. With avocado cream sauce

\$ 9.50

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, SYRAH



PIQUEO TRES CEVICHES / CEVICHE TRIO

Triplet of ceviches marinated in Rocoto sauce, green sauce and classic lime ceviche sauce.

\$ 25.00



SHOTS DE LECHE DE TIGRE

"Tiger's milk" is the Peruvian term for the citrus-based marinade that cures the seafood in a ceviche that contains freshly squeezed lime juice, limo pepper and cilantro. In Peru, the invigorating potion is often served alongside ceviche in a small glass and believed to be both a hangover cure as well as an aphrodisiac.

\$ 10.50



Gotas de limón y trozos de seres marinos mágicos, caídos desde el azul infinito de nuestro cielo marino, que le dan vida al más simple y exquisito de los tesoros culinarios nacidos en esta bendita tierra.

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CEVICHES



SUGGESTED WINE PAIRING:
CHARDONNAY, SAUVIGNON BLANC

CEVICHE EMBARCADERO41

Our specialty, classic seafood ceviche and black mussels ceviche crowned with stone crab claws, garnished with glazed sweet potatoes and Andean corn.

\$15.50



SUGGESTED WINE PAIRING:
CHARDONNAY, WHITE ZINFANDEL

CEVICHE FUSIÓN / ROCOTO PEPPER FUSION CEVICHE

Delectable fish ceviche covered with rocoto pepper cream. Served with glazed sweet potatoes and Andean corn.

\$12.00

SUGGESTED WINE PAIRING:
CHARDONNAY, SAUVIGNON BLANC



CEVICHE MIXTO / SEAFOOD A FISH CEVICHE

Traditional mixed seafood and fish ceviche in our special lime and Peruvian spices marinated.

\$ 12.50

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC



CEVICHE DE CORVINA / SEABASS CEVICHE

Delicious Seabass ceviche, marinated in lime juice, limo pepper, chopped cilantro and fresh onions. Served with Andean corn and glazed sweet potatoes.

\$ 13.90

CEVICHE DE PESCADO / CATCH OF DAY CEVICHE

Our classic catch of the day ceviche, marinated in lime, limo pepper, fresh onions and cilantro.

\$ 10.50

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC
WHITE ZINFANDEL



CEVICHE A LOS 4 AJÍES / CEVICHE IN FOUR PERUVIAN CHILI PEPPERS

Peruvian seafood ceviche covered with 4 different sauces made of sweet and spicy peppers.

\$13.50



Mágica influencia asiática, fusionada con los más deliciosos frutos de nuestras diferentes regiones, convertida en néctar picante que marina y potencia lo más selecto de nuestros secretos culinarios



TIRADITOS



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

TIRADITO A LA CREMA DE AJÍ AMARILLO / CREAMY YELLOW PEPPER "T-RA-D-TO"
Creamy yellow Peruvian pepper sauce covers sliced ceviche-style fish

\$ 10.50



SUGGESTED WINE PAIRING:
WHITE ZINFANDEL, CHARDONNAY

LÁMINAS DE ATÚN ACEVICHADAS / NIKKEI CEVICHE TUNA SLICES
Appetizing tuna slices covered in rocoto pepper Nikkei sauce.

\$ 12.00



SUGGESTED WINE PAIRING:
CHARDONNAY

TIRADITO DE CORVINA CON PULPO AL LIMÓN / "T-RA-D-TO" THINLY SLICED CUT SEABASS AND OCTOPUS

Finely sliced Seabass and octopus marinated in lime and limo pepper sauce.

\$11.00



SUGGESTED WINE PAIRING:
WHITE ZINFANDEL
SAUVIGNON BLANC

TIRADITO A LA CREMA DE ROCOTO / FISH "T-RA-D-TO" WITH A CREAMY ROCOTO PEPPER SAUCE

Tasty rocoto pepper sauce envelops our special thinly sliced cuts of fish, flavored in lime

\$10.50



Riqueza oceánica liberada del celo marino, por nuestros pescadores artesanales, para derramar sus ilusiones sobre el mineral ardiente que dominan los brazos talentosos de nuestros expertos parrilleros.

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AL
CARBÓN



SUGGESTED WINE PAIRING:
MERLOT, CHARDONNAY

PARRILLA MARINA ACOMPAÑADA DE PAPAS A LA PARMESANA / CHARGRILLED SEAFOOD SERVED WITH PARMESAN CRUSTY POTATO

Chargrilled seafood, tuna and marinated octopus in anticucho sauce (panca pepper and Peruvian spices), served with parmesan potatoes

\$ 25.90



SUGGESTED WINE PAIRING:
WHITE ZINFANDEL, CHARDONNAY

LOMO DE ATÚN A LA PARRILLA EN SALSA TERIYAKI CON TEMPURA DE CEBOLLITA CHINA / GRILLED TUNA WITH TERIYAKI SAUCE

Grilled tuna loin covered with teriyaki sauce, served with thai rice.

\$ 17.90



MARIDAJE PERFECTO:
CABERNET SAUVIGNON, MALBEC

LOMO DE ATÚN AL PEPPER STEAK CON FETUCCINI Y CHAMPIGNONES / TUNA PEPPER STEAK WITH FETUCCINI AND MUSHROOMS

Grilled tuna loin in pepper sauce with Fettuccini in a creamy mushroom sauce

\$ 17.90



MARIDAJE PERFECTO:
CHARDONNAY, SAUVIGNON BLANC

PULPO A LA PARRILLA / GRILLED OCTOPUS IN "PANCA" CHILI PEPPER SAUCE

Chargrilled octopus in anticucho sauce (panca pepper and spices) served with asparagus and golden potatoes

\$ 19.50



Sabores y colores que rescatamos de todos los rincones de nuestro país para rendirle culto a la memoria y a nuestros sentidos, combinando la mágica sabiduría del pasado, los ingredientes del presente y la inagotable fuente de inspiración de nuestro futuro.



CRIOLLO
FUSIÓN

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC



AJÍ DE CAMARONES / SPICY SHRIMP IN A THICK YELLOW
PEPPER SAUCE

*sautéed shrimp, in white wine, covered in "aji Amarillo", yellow
pepper mildly spiced sauce.*

\$ 12.90

SUGGESTED WINE PAIRING:
CHARDONNAY



CAU CAU DE MARISCOS / SEAFOOD STEW WITH POTATOES, PERUVIAN STYLE

Delectable seafood stew in yellow pepper sauce, flavored in andean mint.

\$ 12.90

SUGGESTED WINE PAIRING:
MALBEC



SALTADO DE MARISCOS A LA CRIOLLA / PERUVIAN STIR-FRIED SEAFOOD

Peruvian-style sautéed seafood, served with fries and white rice

\$ 12.50

SUGGESTED WINE PAIRING:
CHARDONNAY



ARROZ CON POLLO / PERUVIAN CILANTRO RICE WITH CHICKEN
Traditional rice and chicken cooked in cilantro based broth.

\$ 7.90

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC



AJÍ DE GALLINA / A CLASSIC SHREDDED CHICKEN BREAST
IN CREAMY "AJI AMARILLO" SAUCE

*Shredded chicken breast covered with a yellow pepper, cheese and
milk based cream sauce, served with rice and a quail egg.*

\$ 7.90

SUGGESTED WINE PAIRING:
MERLOT, MALBEC



TACU TACU CROCANTE CON SECO DE LOMO /
CILANTRO BEEF STEW WITH PERUVIAN CRISPY RICE AND BEANS

A bed of creamed and crispy rice and beans crowned with cilantro Peruvian beef stew.

\$ 10.50



Figuras mitológicas, rescatadas de la inmensidad salada de nuestro mar soberano, que se funde día a día con ingredientes delicadamente seleccionados para desatar perfumes y sabores entre hornillas y calderos.



NUESTROS
PESCADOS



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

CORVINA A LA PARRILLA MONTADA SOBRE CONCHAS Y LANGOSTINOS / CHARGRILLED SEABASS OVER SAUTEED SHRIMP AND SCALLOPS

Savory grilled sea bass, served with scallop shells and shrimps sautéed with yellow pepper sauce garnished with a delicious lima beans puree, crowned with yellow pepper.

\$ 19.00



SUGGESTED WINE PAIRING:
CHARDONNAY, WHITE ZINFANDEL

PESCADO Y LANGOSTINOS A LA THAI / FUSION THAI FISH AND SHRIMP

shrimp and fish marinated with sweet Thai sauce. Served with fried rice and tempura green onions.

\$ 14.50



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC

PESCADO SUDADO / STEAMED FISH WITH ONIONS AND TOMATOES

Catch of the day fish fillet slowly cooked in a colorful Peruvian creole broth and white wine. Served with white rice and Andean corn.

\$ 11.90



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC

PESCADO EN SALSA CHORRILLANA / FISH FILLET ON THE GRILL COVERED WITH ONIONS AND TOMATOES

Grilled catch of the day fish fillet covered with a spicy sautéed onion and tomato sauce. Served with rice and Andean corn.

\$ 14.00



Cual emblema radiante entre las nubes, las más tiernas porciones de carne blanca y roja, como emulando la bandera que defendemos desde nuestra trinchera culinaria.



CARNES
Y AVES



SUGGESTED WINE PAIRING:
MERLOT, CHARDONNAY

CANELONES RELLENOS DE AJÍ DE GALLINA / AJI DE GALLINA CANNELLONI
Stuffed Cannelloni with shredded chicken breast in a creamy yellow pepper sauce Au gratin.

\$ 12.50



SUGGESTED WINE PAIRING:
MALBEC, CABERNET SAUVIGNON

LOMO SALTADO / PERUVIAN STIR-FRIED BEEF TENDERLOIN
A traditional Peruvian dish. Beef tenderloin cut in dices, stir-fried with tomatoes, onions flambee with pisco and soy sauce, served with French fries and white rice.

\$ 11.90



SUGGESTED WINE PAIRING:
MALBEC, CABERNET SAUVIGNON

LOMO SALTADO A LO POBRE / SAUTEED BEEF TENDERLOIN A LO POBRE

A Creole versión of the traditional Peruvian dish. Beef tenderloin cut in dices, stir-fried with tomatoes, onions flambé with pisco and soy sauce, served with French fries and white rice that is topped with an addition of fried egg and sweet plantains

\$ 13.90



SUGGESTED WINE PAIRING:
MALBEC, MERLOT

FETTUCCINI A LA HUANCAINA CON LOMO SALTADO / PERUVIAN STIR-FRIED BEEF TENDERLOIN WITH FETTUCCINI IN HUANCAINA SAUCE

Fettuccini in a creamy Huancaína yellow pepper sauce, served with stir-fried beef tenderloin with onions and tomatoes.

\$ 14.00



Polvos secretos, amasados con las manos divinas de nuestra gente, que desencadenan una nueva colonización entre dos mundos que recíprocamente se confiesan recetas y misterios gastronómicos.



PASTAS

SUGGESTED WINE PAIRING:
CABERNET SAUVIGNON



SPAGHETTI AL PESTO CON MEDALLÓN DE LOMO A LA PARRILLA / AL PESTO SPAGHETTI WITH CHARGRILLED TENDER STEAK
Spaghetti mixed with a creamy pesto sauce, crowned with chargrilled tenderloin beef.

\$ 19.00

SUGGESTED WINE PAIRING:
MERLOT, MALBEC



FETTUCCINI A LA HUANCAINA CON LOMO FINO / FETTUCCINI IN HUANCAINA SAUCE WITH BEEF TENDERLOIN

Sautéed beef tenderloin with Fettuccini in a creamy Huancaína yellow pepper sauce. With fresh white chesse and quail egg.

\$ 19.50

SUGGESTED WINE PAIRING:
CHARDONNAY



ANTICUCHOS DE ATÚN CON SPAGHETTI A LA HUANCAINA / TUNA KABOBS WITH SPAGHETTI IN HUANCAINA SAUCE

Chargrilled Tuna kabobs marinated with spices, served with Spaqhetti sautéed in creamy huancaína yellow pepper sauce.

\$ 19.50



SUGGESTED WINE PAIRING:
MALBEC, MERLOT

SPAGHETTI SALTADO CON LOMO FINO / STIR-FRIED BEEF WITH SPAGHETTI PASTA

Stir-fried Beef Tenderloin flambee with onions and tomatoes, mixed with Spaghetti and soy sauce

\$ 18.90



SUGGESTED WINE PAIRING:
CHARDONNAY, SAUVIGNON BLANC

SPAGHETTI FRUTTI DI MARE

Delicious scallops, calamari, shrimp and octopus sautéed in olive oil and white wine, flavored in peruvian seasoning, mixed with spaghetti.

\$ 17.00



Nuestro cereal por excelencia,
pacientemente cultivado en los campos
norteños, uniéndose en sagrado
matrimonio con texturas y fragancias
heredadas de nuestro asombroso
mestizaje.

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ARROCES Y RISOTTOS



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC

ARROZ CON MARISCOS / SEAFOOD RICE PERUVIAN STYLE

Typical Peruvian Seafood rice sautéed with white wine and creole seasoning. Voted as one of the bests Seafood rice in Lima, Peru...!!!

\$ 11.50



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC

ARROZ EMBARCADERO41 / EMBARCADERO41 RICE

A delicious cilantro and corn beer rice, flavored with "loche" winter squash and sautéed seafood

\$ 11.90



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

ARROZ ORIENTAL / PERUVIAN NIKKEI RICE

Wok fried rice with a combination of mixed seafood, chinese vegetables and noodles in sesame oil crowned with crispy fried wonton in tamarind sauce.

\$ 14.50



SUGGESTED WINE PAIRING:
MALBEC, MERLOT

RISOTTO DE LOMO SALTADO / SAUTEED BEEF TENDERLOIN RISOTTO

Risotto sautéed with Peruvian stir-fried beef tenderloin dices, onions and tomatoes in a creamy sauce.

\$ 14.90

SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY



CHAUFA MARINO / CHINESE PERUVIAN FUSION "CHAUFA" SEAFOOD FRIED RICE

Delectable Fried Rice with seafood, soy sauce, crowned with Quail egg and Wonton pasta.

\$ 11.90

SUGGESTED WINE PAIRING:
CHARDONNAY



RISOTTO DE CAMARONES AL PANKO / YELLOW PEPPER RISOTTO WITH PANKO BREADED SHRIMP

A Peruvian Italy fusion of Risotto with Shrimp, prepared in a reduction of yellow pepper and white wine, fine herbs, parmesan cheese, crowned with crispy Panko Shrimp.

\$ 14.50



SUGGESTED WINE PAIRING:
MALBEC, CABERNET SAUVIGNON

RISOTTO A LA HUANCAINA CON LOMO / HUANCAINA RISOTTO WITH SAUTEÉD BEEF TENDERLOIN

Delicious risotto in yellow pepper huancaína sauce, crowned with stir fry tender loin with soy sauce, flambé in pisco, with hard boil quail egg, fresh cheese, and red pepper

\$ 14.90



SUGGESTED WINE PAIRING:
CHARDONNAY, SAUVIGNON BLANC

CHAUFA CHARAPA / CHARAPA FRIED RICE

Modern cuisine fusion mixes Chinese and Peruvian Amazon customs, Cecina and seafood sautéed with fried rice in sesame oil and soy sauce.

\$ 13.20



La maravillosa fusión de las mejores
menestras con el grano fuerte y
trabajado de nuestro arroz se
improvisa en nuestra sartén para dar
lugar al prodigioso encuentro de lo
sencillo con lo espiritual.



TACU

TACUS



SUGGESTED WINE PAIRING:
MALBEC, MERLOT

TACU TACU A LA NORTEÑA CON DADOS DE LOMO FINO Y HUANCAINA / *A crispy rice dish served with tenderloin beef in a creamy Huancaína cheese sauce.
Delectable rice and beans in coriander sauce with pepper and peas, sautéed in olive oil, crowned with stir fry tender loin in soy sauce and creamy yellow pepper huancaína sauce*

\$ 18.00



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, WHITE ZINFANDEL

TACU TACU DE PALLARES CON PICANTE DE MARISCOS / *SPICY SEAFOOD MEDLEY OVER "TACU TACU" CRISPY RICE AND LIMA BEANS
A Delectable rice dish with Lima beans, and spicy seafood, cooked in a reduction of white wine, yellow pepper and fine herbs.*

\$ 13.50



SUGGESTED WINE PAIRING:
CABERNET SAUVIGNON, MALBEC

TACU TACU DE LOMO SALTADO / STIR-FRIED BEEF TENDERLOIN SERVED WITH "TACU TACU"

Crispy rice and beans with Wok sauteed beef tenderloin, onions and tomatoes, soy sauce and fine herbs.

\$ 15.50



SUGGESTED WINE PAIRING:
SAUVIGNON BLANC, CHARDONNAY

TACU TACU A LOS TRES QUESOS / THREE CHEESE AU GRATIN SEAFOOD "TACU TACU"

Our signature dish . Rice and beans fried in olive oil, with a creamy seafood sauce, covered with three cheeses Au gratin.

\$ 18.00



Al calor de las flamas recreamos la fantástica existencia marina en un plato, tentación para humanos y dioses que entrelazan realidad con fantasía en busca de la esencia de la vida: el sabor.



CHICHARRONES
& SOPAS



CHUPE DE CAMARONES / PERUVIAN SHRIMP CHOWDER

A hearty Peruvian style shrimp chowder soup with fresh white cheese and broad beans

\$ 15.00



PARIHUELA / PERUVIAN STYLE BOUILLABAISE

An exquisite seafood based broth soup with a generous variety of fish, shrimp, squid, scallops, crab claws, Peruvian panca pepper and fresh cilantro .

\$ 14.00



PARGO AL AJO CROCANTE / DEEP FRIED RED SNAPPER IN CRISPY GARLIC

A crispy whole fried red Snapper served with a tasty freshly made garlic sauce.

\$ 19.50



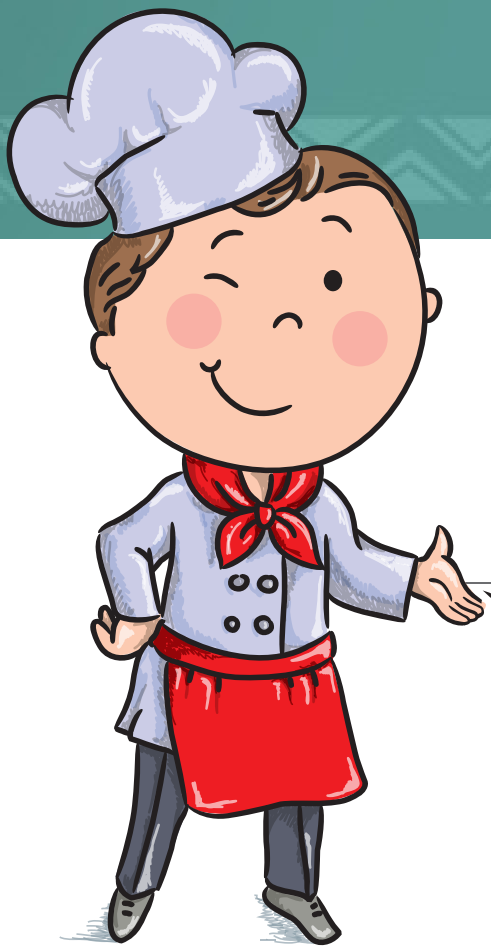
CHICHARRONES

CHICHARRÓN DE PESCADO / *Deep fried lightly breaded fish chunks served with yucca and a special "zarza criolla"* \$ 11.95

CHICHARRÓN MIXTO / *Mixed variety of fish and fresh seafood deep fried seasoned served with yucca and "zarza criolla"* \$ 13.50

CHICHARRÓN DE CALAMAR / *Peruvian style fried Calamari, served with crispy fried yucca and "zarza criolla".* \$ 13.50

JALEA FUSIÓN / *The chef's signature "Jalea" is a mixture of assorted deep fried seafood and a crispy fish filet accompanied with tartar sauce and "zarza criolla".* \$ 14.50



NIÑOS / KIDS

FETUCCINI A LO ALFREDO \$ 7.50
creamy pasta, sauteed with ham, white wine reduction, and milk cream.

MILANESA DE POLLO / PESCADO CON PAPAS FRITAS O PURÉ \$ 7.50
Lightly breaded chicken breast served with fries or mashed potatoes.

CHICHARRÓN DE PESCADO CON PAPAS FRITAS O PURÉ \$ 7.50
Lightly breaded crispy fish fillet served with fries or mashed potatoes.

CAMARONES EMPANIZADOS CON PURE DE PAPA \$ 8.50
Lightly breaded deep fried shrimp served with fries or mashed potatoes.



“consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.”

“el consumo de carnes crudas o poco cocidas, pollo, mariscos, o huevos, puede aumentar el riesgo de enfermedades transmitidas por alimentos, especialmente si usted tiene ciertas condiciones médicas”

