

# APPETIZERS

- PAPAS A LA HUANCAÍNA

6.95

A feast for the senses! Potatoes covered with Andean cream –milk, cheese, Peruvian yellow pepper and the secrets of Huancaayo. \*Palitos de Yuca a la Huancaína - Market Price
- CAUSA CON RELLENO DE POLLO

7.95

Yellow potato cake inspired by the land of the Incas, with Peruvian yellow pepper and magical lime, stuffed with chicken salad and vegetables, seasoned with a criollo touch to steal your heart.
- CAUSA DE LANGOSTINOS CON PALTA

10.95

Our famous potato dish combining tasty shrimp, Peruvian avocado and red peppers... a unique and magical flavor!
- CAUSA MONTADA CON PULPITO AL OLIVO

11.95

Generous portion of causa served with bits of boiled octopus, bathed in a soft cream made of black Botija olives from southern Peru.
- CAUSA DE CANGREJO CON PALTA

13.95

Our favorite potato dish stuffed with delicious crabmeat and punta avocado, bathed in a succulent Peruvian yellow pepper sauce.
- ANTICUCHOS "ESTADIO NACIONAL" \*

9.95

Pieces of veil heart madly in love, laying in a secret marinade mix from our wise chef, skewered in wild sugar cane and brought to a smoking fire.
- CHORITOS A LA CHALACA "UN CLÁSICO" \*

12.95

Steamed mussels with a wonderful cutlery salad from the port of Callao, with Arequipan onions, tomatoes, peppers, lemon and Juan’s special touch. Unbeatable!
- TAMALES DE POLLO Ó CERDO

7.95

Mashed Mote corn wrapped in banana leaves, stuffed with nuts and Botija olives. Served with salsa criolla -onion, pepper and lemon. A delight!
- CONCHITAS A LA PARMESANA

15.95

Seashells covered with our sensational white sauce and parmesan gratinée.
- ENTRADA COMBINADA\*

19.95

The perfect trio! Tamalito, Huancaína potatoes and fresh ceviche for a whole new experience!

# CEVICHES | TIRADITOS | CARPACCIOS

- CEVICHE PUCUSANA 105 "NUESTRO PLATO NACIONAL" \*

11.95

Marinated fish in fresh Chulucanas’ lime juice, mixed with Arequipan onions,cilantro and a touch of rocoto pepper. \*Yellow pepper sauce or rocoto reduction - Market Price
- CEVICHE ANCONERO\*

13.95

Marinated fish in fresh Chulucanas’ lime juice, mixed with Arequipan onions, cilantro and sprinkled with northern aji limo. \*Ceviche Anconero Mixto - Market Price
- CEVICHE ROJIBLANCO\*

13.95

Traditional fish ceviche wrapped in a virgin and rocoto cream. A tribute to my country, culture and flag of my Peru. \*Ceviche Rojiblanco Mixto - Market Price
- CEVICHE EN CREMA DE PISCO 105\*

13.95

Marinated fish in fresh Chulucanas’ lime juice mixed with Arequipan onions, cilantro and a touch of Pisco 105. Like silk in your mouth, blending perfectly with sweet potatoes in honey. \*Ceviche Mixto En Crema De Pisco 105 - Market Price
- CEVICHE ORGÍA DE MARISCOS\*

14.95

Mixed and marinated raw seafood swimming in “Leche de Tigre”. Plenty of texture and flavor to ensure sensations we should not even tell. \*Yellow pepper sauce or rocoto reduction - Market Price
- CEVICHE DE PULPO

19.95

Marinated octopus in fresh Chulucanas’ lime juice, mixed with Arequipan onions,cilantro and a touch of rocoto pepper.
- TRILOGÍA DE CEVICHES "PARA COMPARTIR" \*

29.95

A platter of our three most popular ceviches: virgin cream, yellow pepper cream and rocoto cream. \*Trilogía de Ceviches Mixto - 36.95
- TETRA DE CEVICHES "PARA COMPARTIR" \*

42.95

A platter of our four most popular ceviches, progressively from non-spicy to spiciest: virgin cream, yellow pepper cream, anconero and rocoto cream. \*Tetra de Ceviches Mixto - 49.95
- TIRADITO TRADICIONAL\*

11.95

Thinly cut fresh fish slices bathed in our Chulucanas’ lime juice and northern ají limo.
- TIRADITO A LA CREMA DE ROCOTO\*

11.95

Our extravagant tiradito is smothered in a delicious rocoto cream to give happiness.
- TIRADITO INTI RAYMI\*

12.95

Delicate tiradito slices marinated with the best Chulucanas’ lime and bathed in our Peruvian yellow pepper cream. It will make you feel like a real son of Inti.
- TRILOGÍA DE TIRADITOS\*

19.95

You might never be able to match our creation. Our tiraditos are wrapped in a fresh Peruvian yellow pepper sauce, rocoto serrano cream and our secret virgin cream.
- TIRADITO DE PULPO AL OLIVO

14.95

Shaved tender pieces of baby octopus bathed in a Peruvian Botija olive sauce.

# THE MOST TRADITIONAL

- AJÍ DE GALLINA\*\*

8.95

Delicious pieces of shredded chicken breast covered in Peruvian yellow pepper cream, milk, Piso bread and topped with parmesan cheese. Color, texture and flavor in full harmony.
- ARROZ CON POLLO\*\*

8.95

A Peruvian icon –rice with chicken fragrant with touches of fresh coriander, made to be desired by everyone.
- FRÉJOLES CON SECO\*\*

12.95

Tender pieces of meat cooked in a variety of Peruvian peppers, onions and secret ingredients, indulging you in a whole new experience. The delicious beans will leave you speechless!
- LOMO SALTADO\*

13.95

Soft pieces of steak, bright tomatoes, Peruvian yellow peppers and onions sautéed in a fiery wok. Served with crunchy French fries and delicious white rice. \*Available with Chicken, Seafood, Shrimp, Mixed, Veggie - Market Price

- TACU LOMO\*

15.95

Delicious crispy puree based on canary beans, rice and Peruvian peppers. Served with pieces of sautéed loin with onions, tomatoes and Peruvian yellow pepper, then put on the fire with our very Peruvian Pisco 105 and covered in our oriental sauce. \*Available with Chicken, Seafood, Shrimp, Mixed, Veggie - Market Price
- LOMO AL FERROCARRIL\*

19.95

Soft pieces of steak, bright tomatoes, Peruvian yellow peppers and onions sautéed in a fiery wok, mounted with 2 fried eggs and delicious sweet plantains.
- MI FAVORITO, IY LO DICE JUANI\*

21.95

Linguini with a basil, spinach and fresh Peruvian Paria cheese cream sauce, accompanied with a juicy grilled churrasco steak. \*Corvina a la plancha - Market Price
- RAVIOLES ANDINOS\*

22.95

Italian influence made Peruvian, raviolis stuffed with Ají de Gallina, Seco de Res and Lomo Saltado.
- RISOTTO FILLET\*

32.95

Huancaína reduction, Peruvian yellow pepper and fresh Peruvian Paria cheese accompanied by juicy pieces of fillet mignon in a lomo saltado reduction topped with Arequipan onions and tomatoes.
- JUAN CHIPOCO "IRON MAN"\*\*

36.95

Tender pieces of fillet mignon, jumbo shrimps and jumbo scallops cooked in a fiery wok, combined with mushrooms, onions, tomatoes and cilantro in soy sauce, wine and Pisco 105. Accompanied by Andean potatoes, steamed corn and Peruvian Paria cheese. Served with Peruvian yellow pepper chimichurri.

# FROM THE PERUVIAN SEA

- JALEA REAL

16.95

Crisp pieces of fish and finely selected mixed seafood, with an unmatched taste, accompanied by golden cassava, tartar sauce and topped with salsa criolla –onion, pepper, lemon and tomato. \*Fish Jalea, Calamari Jalea, Shrimp Jalea - Market Price
- SOPA PARIHUELA "LA LEVANTA MUERTOS"

16.95

A restoring and aphrodisiacal soup from the sea that will win you with its addictive flavor and the essence of sturdy crabs and mixed seafood smothered with Pisco 105.
- SUDADO DE PESCADO

13.95

Succulent fillet of fresh fish cooked slowly in a secret seafood broth with colorful tomatoes and tender Arequipan onions. \*Sudado Mixto - Market Price
- PESCADO A LO MACHO

16.95

Golden piece of fish and fiery Pisco 105 wrapped in a secret seafood creamy sauce that only our chef knows how to prepare. \*Pargo Entero a lo Macho - Market Price
- ARROZ CON MARISCOS

13.95

Selected grains dancing in a hot pan along with fresh fruits of the sea and a secret sauce with its peppery aroma and a touch of parmesan cheese.
- ARROZ ESPECIAL CON MARISCOS

15.95

Selected grains and mixed seafood flambéed in our secret 105 sauce based in a cilantro cream and a seafood reduction, chicha de jora, dark beer, vegetables and a touch of salsa criolla.
- ARROZ CHAUFA DE MARISCOS

13.95

Cantonese style rice and seafood cooked in a wok and sautéed with a brown reduction of soy, sesame oil and oyster sauce. \*Available with Chicken, Steak, Shrimp, Mixed, Veggie, Hawaiian - Market Price
- ‘CHINO SANO’\*

26.95

Novo-Andean recipe. Peruvian quinoa in a oriental reduction with Japanese vegetables, pan seared tuna with glazed orange, passion fruit and Peruvian yellow pepper. \*Available with Shrimp - Market Price
- CORVINA “MAMÁ ELE”

20.95

Pan roasted fresh corvina with crabmeat, smothered in smoky red rocoto and red pepper sauce, accompanied with potato cake au gratin.
- CORVINA EN SALSA MIRAFLORES

20.95

Freshly steamed corvina served with fine shrimps, spinach, mushrooms, white creamy Miraflores sauce and steamed veggies.
- CORVINA SUDADA AL ESTILO JUAN

22.95

Poached corvina, ginger, tomatoes, Arequipan onions in a seafood mother sauce and Chilcano fish broth. \*Corvina Mixta al estilo Juan - Market Price
- CORVINA A LA CHORRILLANA "DE CHORRILLOS PARA EL MUNDO"

22.95

Grilled corvina fillet in a reduction based on our delicious ají panca, vinegar, Pisco 105 drops, steamed potatoes and white rice. \*Corvina a la Chorrillana Mixta - Market Price
- TACU TACU EN SALSA DE MARISCOS

15.95

Delicious crispy puree based on canary beans, rice and Peruvian peppers, bathed in a wonderful creamy seafood sauce in which selected seafood celebrate our Peruvian culture.
- TACU CORVINA EN SALSA LAMBAYECANA

20.95

Crispy puree based on canary beans, rice and Peruvian peppers. Served with golden fish, bathed in a succulent cilantro-based sauce, chicha de jora and selected shellfish flambéed with Pisco 105.
- TACU SALMÓN EN SALSA HUANCAMAR\*

21.95

Crispy puree based on canary beans, rice and Peruvian peppers. Served with fresh grilled salmon, coated with Peruvian Huancaína sauce and Peruvian Paria cheese and filled with selected mixed seafood flambéed with Pisco 105. \*Corvina Huancamar - Market Price
- TACU PALLARES AL ESTILO NORTEÑO\*

32.95

Delicious crispy puree based on Lima beans, sweet potatoes, rice and Peruvian peppers prepared with our house seasoning, topped with a exquisite piece of seabass and lobster tail, covered with a gentle reduction of cilantro, chicha de jora and Peruvian dark beer. Pure northern flavor! \*Tacu Pallares al estilo Sureño - Market Price
- TACU LOCRO ESCABECHADO\*

36.95

This time our locro is the protagonist in a tacu tacu version topped with a delicious piece of seabass, lobster tail and jumbo shrimps over a succulent escabeche.
- LINGUINI 105\*

23.95

Tender pieces of grilled churrasco steak and jumbo shrimps put to the fire with Pisco 105 and served over linguini in a traditional Huancaína cream sauce based on Peruvian peppers and fresh Peruvian Paria cheese.
- TRIGOTO DE MARISCOS

26.95

Peruvian wheat in a Huancaína sauce reduction and Peruvian Paria cheese, topped with Pisco 105 flambéed scallops and jumbo shrimps. \*Trigoto Mar y Tierra - Market Price

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\* THESE DISHES MAY NOT BE AVAILABLE AT ALL TIMES DUE TO HIGH DEMAND.



# SPECIALTIES

## CAUSAS

● **EL ACRIOLLADO** 17  
Bites of our traditional Peruvian causa, crunchy fish in a slightly spicy escabeche sauce, accompanied by Peruvian Paria cheese, Botija olives and a boiled egg.

● **LA RICA VICKY** 17  
Peruvian yellow potato topped with crispy calamari in a rocoto tartar sauce with a citrus mango salsa criolla.

● **PERRICHOLI\*** 19  
Peruvian yellow potato, spicy tuna, warm rocoto cream aioli, crispy wrislet (caviar), truffle oil and sea salt in a reduction of chicha morada and Inca gold flakes.

● **MI CAUSITA** 21  
Causa Maki style, stuffed with crabmeat and avocado, topped with kani krab au gratin drizzled with rocoto aioli.

## PERUVIAN ROLLS

● **CHINITO LOCO\*** 18  
Smoked lobster meat, avocado, cream cheese, crispy Huacatay topped with sweet plantain in a rocoto tartar.

● **ACEVICHADO\*** 18  
Shrimp, crystal shrimp cracker, corvina marinated with Chulucanas' lime juice, creamy citrus sauce and "Leche de Tigre".

● **BARRANQUITO\*** 19  
Traditional anticucho and avocado topped with sweet plantain, served with cashew aji panca sauce and lightly breaded with Peruvian cancha.

● **WAIKIKI\*** 20  
Spicy tuna, rocoto, crabmeat and asparagus with fillet mignon tartar, pear, truffle oil and a touch of Chulucanas' lime juice.

## LOS CALIENTITOS

● **MALANDRITO** 13  
Chicken cracklings, acholada salsa criolla with ají amarillo chimichurri.

● **DIABLOS AZULES** 14  
Crunchy calamari in a Huacatay "Leche de Tigre" reduction, pineapple, red onions and cilantro.

● **PULPITO A LA HERRADURA** 17.95  
Tender pieces of octopus, previously marinated in Peruvian red dry pepper, Pisco 105 and red wine. Accompanied by golden potatoes, salsa criolla, Peruvian yellow pepper and homemade chimichurri.

● **TOCACHE\*** 19  
Crispy green plantain, hamachi tartar, red caviar, onions, avocado, rocoto cream and arugula salad.

## CEVICHE & TIRADITOS

● **HAMACHI TIRADITO\*** 15  
Delicate pieces of hamachi with a creamy salsa criolla, fried scallions, olive oil and sea salt in a reduction of soy and ginger.

● **CEVICHE GANADOR\*** 15.95  
"Winner Ceviche" Marinated fish in fresh Chulucanas' lime juice and a reduction of roasted rocoto peppers, ginger and celery. \*Ceviche Ganador Mixto - 17.95

● **CEVICHE NATURAL\*** 15.95  
Fine slices of corvina marinated in fresh Chulucanas' lime juice, bathed in a reduction of Huacatay and ají limo. \*Ceviche Natural Mixto - 17.95

● **CEVICHE CALLE CAPÓN\*** 19  
Pieces of tuna, salmon and avocado in a citric reduction of ginger and soy sauce topped with crispy wontons.

## CRUDOS RAW BAR

● **MÁNCORA\*** 65  
The strongest! Fruits from the sea, half lobster tail, oysters, jumbo shrimps, ceviche and choritos a la chalaca, scallops and "Leche de Tigre" shots. Homemade recipe!

## PARA COMPARTIR

● **FUENTE PACÍFICO\*** 49.95  
Ceviche Ganador, Ceviche Natural, Maki and Sushi of the day.

● **COMBO APPETIZER CALIENTE\*** 56.95  
Pulpito a la Herradura, scallops au gratin and crunchy calamari.

ASK FOR SPECIALS

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# DESSERTS

- **TOCINILLO DEL CIELO** 6.95  
Coconut crème caramel with soft caramel on top.
- **SUSPIRO LIMEÑO** 6.95  
Renowned dessert of Peru, beautifully smooth with a cinnamon scent, seductive and leading us to the happiness we deserve.
- **MOUSSE DE LÚCUMA** 6.95  
A soft and creamy combination of lúcuma pulp and chantilly cream with a piece of chocolate on top.
- **MOUSSE DE MARACUYÁ** 6.95  
A creamy and delicious dessert made with pure maracuyá pulp and decorated with a chocolate cookie.
- **TRILOGÍA DE SABORES PERUANOS A LA CUCHARA** 18.95  
Suspiro Limeño, Merengado de Chirimoya and Mousse de Lúcuma.
- **ARROZ CON LECHE** 6.95  
Our rice pudding has the Peruvian touch: the rice is boiled with orange rind, cinnamon and clove, with raisins drunk in Pisco 105. Dusted with cinnamon. Served warm.
- **CHEESECAKE DE LÚCUMA** 6.95  
The lúcuma is a typical Peruvian fruit which we have used in a classic cheesecake over a base of chocolate cookies and a piece of chocolate on top.
- **MERENGADO DE CHIRIMOYA** 6.95  
A soft blend of chirimoya, manjar blanco and chantilly cream, meringue and a piece of chocolate as topping.
- **SOUFFLE DE CREMA CHANTILLY CON FRESAS** 7.95  
Three layers of soft cake stuffed with dulce de leche, strawberries, apricots and chantilly cream bordered with toasted almonds.
- **AMBROSIA TRES CAPAS DE CHOCOLATE** 7.95  
Wet chocolate cake, pisco chocolate truffle and chocolate mousse.
- **CRÈME BRÛLÉE DE GUANÁBANA** 7.95  
The famous crème brûlée now with hints of fresh soursop fruit that sweetens the soul and renews the spirit.