

MOCHICA

PERUVIAN KITCHEN & BAR

Brunch

Sat & Sun 10:00am - 2:30pm

Cesar Salad Mochica With anchovy, huancaína & butter brioche croutons	10
Quinoa Salad Organic quinoa, baby greens, Peruvian cancha, choclo, feta, smoked trout passion fruit vinaigrette	13
Fried Chicken Mary's organic free range chicken, buttermilk quinoa polenta & Oxaca grated cheese	15
Crab Cake Fresh local Dungeness crab, sweet aji rocoto sauce, arugula & parmesano	17
French Toast Berries, mascarpone, pure maple syrup (2 per order)	10
Tacu Tacu Breakfast Two fried eggs, white beans-rice cake & plantains	12
Mochica Scramble Chicken apple sausage, wild mushrooms, goat cheese, crispy potatoes & toast	14
Potrero Omelet With Chanterelle mushrooms, arugula, house oven dried tomato & goat cheese	13
Butifarra Peruvian classic breakfast sandwich with sliced pork loin, crema de rocoto, aji Amarillo salsa criolla	10
Pan con Lomo Stir fried NY strip sirloin with tomato, onion, cilantro and soy sauce, topped with French fries and crem de rocoto	12
Aji de Gallina Chicken breast stewed in aji amarillo sauce, botija olives, hard-boiled egg & steamed rice	15
Lomo Saltado Stir fried beef tenderloin, onions, tomatoes, cilantro & soy sauce, served with fries and rice (add fried egg \$2)	15
Seafood Paella Peruvian style seafood Paella with fresh seasonal fish, mussels, clams, shrimp & calamari in saffron-pimento sauce	18
Pork Adobo Aji panca-cuzquena beer braised, potato torte & chimichurri Peru	15
Chicharrones: Calamari or Pato Crispy squid or duck marinated in aji amarillo & lime juice with crema de rocoto aioli	13
Mochica Breakfast Tamal Fresh corn tamal, salsa criolloa	8
Fugasa (Peruvian pizza-like) Smoked salmon, crème fraiche, capers, huancaína sauce	11
Empanadas House made pastry filled with choice of aji de gallina or carne	9/10

Sides

Crispy Potatoes	5
Bacon	5
Green Salad	4
Tacu Tacu	3
Egg	2
Market Fruit	7
Toasted Bread	3
Yucca Fries	5
Plantains	5

1469 18th Street, San Francisco, California, 94107 415.278.0480

LA COCINA DE CARLOS

ALTAMIRANO CHEF-OWNER

MOCHICA

PERUVIAN KITCHEN & BAR

Para empezar

Peruvian corn & beet salad 8

With tomatoes, onions, feta cheese, choclo & aji amarillo vinaigrette

Quinoa Salad 8

Organic quinoa, mixed greens, tomatoes, choclo, queso fresco, passion fruit vinaigrette

Papita la Huancaína 8

Roasted potatoes, aji amarillo-feta cheese sauce, Botija olive & hard-boiled egg

Cebiches, Tiradito y Mas

Cebiche Mixto 16

Fresh fish, mussels & clams, shrimp in lime juice- aji rocoto leche de tigre

Cebiche Mochica 21

Fresh fish in three leche de tigre: aji rocoto, aji amarillo & jalapeno

Cebiche Chino – Peruano 16

Ahi tuna, ginger, scallions & hoisin-rocoto leche de tigre

Cebiche de Pescado 14

Fresh fish in aji rocoto infused leche de tigre

Tiradito de Pescado a la Brasa 16

Thinly sliced fresh fish with creamy aji amarillo, leche de tigre & choclo

Tibio de Camarones 16

Warm cebiche with tiger shrimp braised in a cramy aji amarillo-beer sauce, served with crispy yucca

Oysters a la Chalaca 13

Fresh shucked oysters with Peruvian corn sarsita & toasted nori

Small Plates

Hongos 9

Fried portabella mushroom marinated in Nikkei sauce with aji rocoto dipping sauce & queso anejo

Chicharrones de Pollo 12

Chicken thigh marinated in aji amarillo, lime juice, salsa criolla & spicy crema de rocoto aloli

Chicharrones de Calamari 12

Fresh squid, breaded & fried, served with aji amarillo aioli

Costillita de Chancho 12

Pork spareribs, inca kola BBQ sauce, carapulcra (Peruvian dried potatoes stewed)

Pastelito Serrano 10 (add smoked trout 5)

Peruvian corn cake with potato, soffrito & queso fresco salsa fusion

Papita Rellena 8

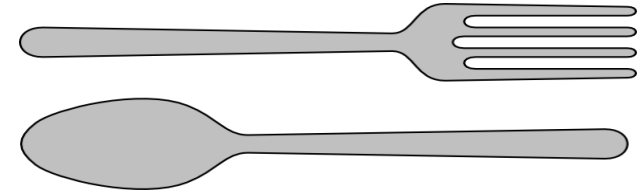
Crispy potato ball stuffed with beef picadillo & ocopa-rocoto sauce

Mac n cheese 10

With Applewood smoked bacon, 4 cheeses, & huancaína sauce

Humita Negra 12

Peruvian black sweet tamal with squid ink & salsa tuco



Scallops Carlitos 17

Pan seared fresh scallops, picantito de choclo, toasted nori

Palta Rellena 8

Avocado stuffed with grilled veggies in lime-oregano mayo

Bolitas de Yucca 10

Crispy yucca balls stuffed with ham & cheese, served with aji amarillo sauce

Tequenos 12

Crispy wontons stuffed with prawns & Oaxaca cheese, avocado puree & tamarindo sauce

Pulpito a la Parilla 13

Grilled baby octopus a la parilla with mashed potato & spicy sarsita

Anticuchos

Grilled skewers served with crispy potato & spicy sarsa panchita

Choice of:

Corazon 12 / Carne 13 / Pollo 12 / Pork Belly 9
Cherry Tomato 8 / Pumpkin 8 / Pescado 12

Empanadas Peruana

Fresh pastry with a variety of fillings

Choice of:

Aji de gallina 9 / Carne 10 / Hongos 8
(Hechos en Casa)

Causas

Chilled, whipped potatoes infused with beets & aji amarillo, with various toppings

Choice of:

Baby octopus 9 / Chicharrone de pollo 8
Tuna tartar 10 / Smoked salmon 9

18% gratuity added to parties of 6 or more
Corkage \$20

LA COCINA DE CARLOS ALTAMIRANO CHEF-
OWNER

Chef Recomendada

Chanco Adobado 19

Slow cooked pork shoulder in Peruvian aji panca-Cusquena beer sauce, roasted Japanese sweet potato & berros

Pescado Mochica 20

Catch of the day, oven roasted filet, purple potato, Botija olives & Shiitake mushroom

Calamari Relleno 18

Grilled stuffed calamari with Spanish chorizo, raisins & olives over green salad & rocoto aioli

Ojo de Costilla 16oz. 38

Natural fed ribeye with yucca fries & chimichurri andino

Tuna Nuovo Andino 21

Grilled ahi tuna with tacu-tacu, al jugo, plantain & panca chili aioli

Cau Cau 19

Fruit of the sea stewed in aji amarillo-palillo, mint, choclo

La Especialidad de Mochica

Seafood Paella 20

Peruvian style seafood Paella with fresh seasonal fish, mussels, clams, shrimp & calamari in saffron-pimento sauce

Paella Negra 21

Peruvian style seafood Paella with fresh seasonal fish, mussels, clams, shrimp & calamari in saffron-calamari ink base

Quinotto (vegetarian) 16

Quinoa risotto with seasonal vegetables, in pimento-huancaina sauce & mushroom anticucho

Arroz Chaufa 17

Chinese inspired Peruvian fried rice with BBQ pork, prawns, asparagus & scrambled eggs

Lomo Saltado 19 Add fried egg \$2

Stir fried beef tenderloin, onions, tomatoes, cilantro & soy sauce, served with fries and rice

Seco de Cordero 20

Lamb shank slow braised in a spinach beer base with panamito beans & salsa criolla

Aji de Gallina 17

Shredded chicken breast stewed in aji amarillo sauce with potato, botija olives & hard-boiled egg

Paiche Escabechado

Peruvian Amazonian fish, roasted with Japanese camote & escabeche

Sides

Yucca fries 7

Papas al ajo 6

White rice 3

Sauteed spinach 6

Sweet potato fries 6

Platano frito 7

Tacu-tacu 3

El Special del Fin de Semana

Pargo Relleno 21

Potato chips crusted stuffed snapper fillet with shrimp, yucca cake & chupe sauce

Pollo Barracho 19

Organic Mary's half chicken with salsa fusion & yucca fries

