

via • lima

cocina del Perú

DINNER

PERUVIAN POTATOES •

causitas

whipped potato cakes topped with choice of:

crab 11

shrimp 11

chicken 11

tasting 28

papa rellena

potato croquettes filled with raisin, onion, tomato, egg, black olive and choice of:

beef & pork 9

chicken 9

tasting 18

• TEQUEÑOS •

wonton wrappers filled with:

aji de gallina 9

sesame marinated seafood 12

tasting 16

• SALADS •

quinoa salad

seasonal green vegetables tossed with quinoa and house vinaigrette 12

peruvian-russian salad

quinoa fritters, choclo, peas, diced carrot, onion, celery, ham, house-made mayonnaise, served with avocado 13

• THE WOK •

lomo saltado

stir-fried tenderloin of beef with onion, tomato, soy sauce and french fries 26

pollo saltado

stir fried breast of chicken marinated in ginger and garlic, with onion, tomato, soy sauce and french fries 22

airport chaufa

pork fried rice with shrimp, omelet, spicy garlic sauce, topped with crispy rice noodles 23

vegetarian chaufa

fried rice with peppers, bean sprouts, mushrooms, sesame oil, garlic, ginger 20

• PACIFIC COAST •

leche de tigre

spicy marination of ceviche juices with small chunks of fish and choclo 6

ceviches

marinated fish with key limes, red onion, sweet potato, choclo, tri-colored peruvian peppers

market fish

classic leche de tigre 14

seafood

classic leche de tigre 15

market fish

spicy rocoto leche de tigre 14

tasting

28

scallops a la chalaca

topped with tomato, choclo, onion, parsley, lime 18

• CLASSIC SOUTHERN •

solteritos

fava bean, choclo, olive, seasonal vegetables, queso fresco add shrimp 15 · add tofu 15

rocoto relleno

rocoto peppers filled with beef, raisin, onion, tomato, topped with havarti, on a potato gratin 18

• COLONIAL ENTREES •

aji de gallina

chicken with aji amarillo and walnut sauce, topped with kalamata olives, boiled quail egg, served with rice and choclo 19

peruvian roast chicken

marinated with aji panca, garlic, beer, soy sauce, served with french fries and sauces

half 20

jalea mixta

lightly dredged and fried seafood with cilantro, onion, field greens, rocoto sauce and avocado aoli 26

choclo soufflé

savory corn soufflé topped with duck confit 18

arroz con mariscos

shrimp, calamari, scallops, onion, red bell pepper, garlic, peas, aji amarillo and panca pepper puree 26



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DRINKS

● PISCO COCKTAILS ●

all cocktails 12

pisco sour

pisco, fresh lime juice, simple syrup,
egg whites, bitters

pisco habanero sour

pisco, fresh lime juice, simple syrup
infused with habanero peppers, egg whites,
dash of bitters

apripisco

apricot liqueur, pisco, bitters,
lime juice egg white

chilcano

pisco, fresh lime juice, ginger ale, bitters

pisco lychee martini

pisco, st. germaine, lychee juice

la monte carla

pisco, st. germaine, thyme infused simple syrup,
lime juice, fresh blueberries

pisco limanade

lemon juice, simple syrup, pisco,
pineapple juice, orange juice

peru libre

pisco, coca-cola, lime

● LOCAL BEER ●

temperance restless rye

7

ten ninety half wit

7

ten ninety imperial porter

7

five lizzard

7

● SOFT DRINKS ●

chicha morada

purple corn drink
4

inka cola

classic peruvian soft drink
2

● WINES ●

by the glass or bottle

If you like SAUVIGNON BLANC

grapefruit and herbaceous

2014 Chenin Blanc, Sauvignon Blanc, Chardonnay, Peru 9 / 36

2014 Torrontes, Colome, Argentina 9 / 36

2014 Sancerre, Le Petit Broux, France 50

RIESLING

fruity to lightly sweet with a finish
like a Granny Smith apple

2013 Dr. Thanish Berncast 60

2013 Good Karma, Finger Lakes 42

UNOAKED WHITES & SPARKLING

crisp and clean

2013 Pinot Grigio, Conte, Italy 8 / 32

2013 Carricante, Tascante, Sicily 62

NV Pinot Blanc, Belle Jardin Brut 32

NV Toso Brut, Argentina 7 / 35

If you like CHARDONNAY

melon to mild citrus to tropical fruit

2012 Casa Donoso Evolucion Reserva, Chili 8 / 32

2014 White Blend, Tenshen, California 52

PINOT NOIR

bright earthy and silky smooth

2012 Bachelder, Willamette Valley 100

2013 Highway 101, Central Coast California 45

MALBEC

soft plump blackberry

2013 Urano, Argentina 9 / 36

2012 Kaiken Reserve, Argentina 32

WORLD REDS

big and bold

2014 Syrah, Queirolo, Peru 8 / 32

2013 Garnacha, Bodegas Ateca, 10 / 40

2012 Cabernet, Urano, Argentina 9 / 36

2012 Syrah, Rallo, Italy 32

2012 Cabernet, Kaiken, Argentina 50

2010 Cabernet, Tannat, Syrah, Intapalko, Peru 130

2010 Bordeaux, Duc de Rochebois 40

2013 Montepulciano, Piane di Maggio Agriverde 34

● SAKE ●

junmai, manotsuru “crane”

Made from Koshiibuki rice, notes of stone fruit, pistachio
and white chocolate, from the Sado Island of Japan

10

karakuchi, manotsuru “crane”

Made from Koshiibuki rice, notes of citrus and almond
with a silky mouth feel, from Sado Island of Japan

10