



STARTERS

FUSION SAMPLER \$20
Get a taste of the many Peruvian appetizers. Crispy yuca, anticuchos, choritos a la chalaca, giant corn, fried calamari & leche de tigre.

YUCA FRITA CON CHICHARRON Y PLATANO FRITO \$16
Your choice of crunchy boneless chicken, pork, or fish bites served with a side of fried yuca and plantains.

ANTICUCHOS \$15
Peruvian original, two grilled beef hearts in anticuchera sauce served with grilled potatoes & giant corn.

CHORITOS A LA CHALACA \$15
Spicy mussels with onion & leche de tigre.

JALEA \$21
A taste of the sea. Crispy calamari, fish, shrimp & yuca topped with giant corn, cancha & salsa criolla. Served with remoulade dip.

POLLO A LA BRASA

WHOLE CHICKEN \$30 / HALF CHICKEN \$18
Rotisserie chicken served with your choice of two sides.

SIDE DISHES

WHITE RICE \$3
PLANTAINS \$6
PERUVIAN BEANS \$3
FRIED YUCA \$7
FRENCH FRIES \$6
MIXED GREEN SALAD \$7

CEVICHE

CEVICHE DE PESCADO \$20
White fish in lime juice & aji rocoto marinade.

CEVICHE MIXTO \$22
White fish, prawns, mussels, scallops and calamari in lime juice & aji rocoto marinade.

TIGER MILK | LECHE DE TIGRE \$17
Made using lime juice, sliced onion, chilies, and the flavorful juices of the ceviche. Served with mixed fried seafood.

A LA CARTE

FUSION SALMON \$23
Grilled salmon topped w/ mango salsa, served over creamy quinoa risotto & steamed vegetables.

PESCADO A LO MACHO \$24
Sautéed prawns, calamari, mussels, clams, baby shrimps, onions, aji amarillo sauce over pan fried red snapper, served with rice.

ARROZ CON MARISCOS (PAELLA) \$24
Sautéed calamari, scallop, prawns, black mussels, baby shrimps, clams and fish over aji amarillo sauce & white wine; cooked with arborio rice

PICANTE DE MARISCOS \$25
Sautéed prawns, scallops, baby shrimp, white fish, potato, clams, black mussels sautéed with garlic, onion & creamy aji amarillo sauce. Served with a side of rice.

BISTEK A LO POBRE \$28
Grilled New York steak served with fried plantains, french fries, fried egg & rice.

TACU TACU A LO POBRE \$28
Grilled New York steak, mixed rice & beans, onions, garlic & yellow pepper. Served with fried plantains. Add one egg for \$1.50 | Add two eggs for \$2.50

PARRILLADA \$28
Grilled New York steak, two anticuchos, grilled prawn skewer marinated in aji panca sauce, served with giant corn, grilled potatoes, and mixed green salad.

LOMO SALTADO / POLLO SALTADO \$20
Choice of stir-fried steak or chicken, onion, tomato, cilantro, garlic, red wine vinegar & soy sauce. Served with french fries & a side of rice.

MARISCADA (PARIHUELA) \$26
Crab, shrimps, calamari, mussels, clams, fish with onion, tomatoes and fish stock. Served with a side of rice.

TALLARINES VERDES (PESTO LINGUINE) \$13
Sautéed garlic, onions, white wine & spinach basil pesto topped w/ parmesan cheese.
- Add grilled New York steak for \$11
- Add grilled chicken breast for \$8

SOFT DRINKS

CHICHA MORADA \$3.50 / Jar \$9.50
Sweet purple corn drink
MARACUYA \$3.50 / Jar \$9.50
Passion fruit juice
INCA KOLA \$4
COKE / SPIRTE \$3.50

BEERS / PISCO SOUR

CUZQUENA \$5 **MODELO ESPECIAL** \$5
CRISTAL \$5 **PISCO SOUR** \$12
CORONA \$5 **MARACUYA SOUR** \$12

Ask your server for wine selections



DESSERTS

PERU NEGRO \$10
Chocolate lave cake & lucuma ice cream
HELADO DE LUCUMA \$6
Sweet and caramelly ice cream
ALFAJORES \$9
Served with rum and raisins ice cream
FLAN \$8
Sweet roasted milk