AUTENTICO

real peruvian flavor

Hello, I'm Danny Pain, and I'm thrilled to welcome you to AUTENTICO. This restaurant is the culmination of years filled with dreams and aspirations. My primary mission is to share the vibrant essence of my Peruvian culture and my deep passion for Peruvian food with the Northern Virginia community.

Each dish on our menu is inspired by cherished family traditions lovingly passed down from my grandmother to my mother, and from my mother to me. As you explore our offerings, you'll experience the zesty tang of ceviche, the comforting warmth of lomo saltado, and a tapestry of flavors that celebrates the richness of Peruvian cuisine.

Every bite is crafted with love and authenticity, bringing a sense of home to your dining experience. I'm genuinely excited to have you here with us, and I hope you savor this celebration of vibrant flavors, freshness, and the joy of family.

Welcome to our table!

Danny Pain
CHEF / OWNER

EXPLORE OUR MENUS

CEVICHES

Fresh fish cured in lime with traditional Peruvian garnishes—bright and refreshing.

Upgrade to mahi mahi +$5 on any ceviche.

CLASICO* 20
Fresh fish in our classic leche de tigre with ají limo simple, bright, and traditional.

MIXTO* 23
Fresh fish, shrimp, calamari, and octopus in our vibrant leche de tigre—balanced and full of flavor.

EL BRAVO* 26
Our premium mixto ceviche with fish, shrimp, calamari, octopus, mussels, & scallops—bold and abundant.

EL TIGRE* (Chef's Pick) 23
Creamier and juicier than a traditional ceviche, with ají limo and rocoto in our vibrant leche de tigre.

QUE PALTA* 25
Fresh mahi mahi in our ají amarillo leche de tigre with avocado chunks—creamy, smooth, and vibrant.

TRES LECHES* 23
Creamy ceviche featuring three leche de tigre flavors: rocoto, ají limo, and ají amarillo.

TRILOGIA DE AJIES* 21
Spicy ceviche with fish marinated in leche de tigre infused with ají amarillo, ají limo, & rocoto.

CARRETILLERO* 26
Classic ceviche topped with crispy fried calamari—fresh, bold, and full of texture.

CEVI-CHARRON* 23
Classic ceviche with golden fried fish—rich, crispy, and deeply satisfying.

UN GUSTITO* 14
A smaller portion of our classci ceviche— bright and refreshing.

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TIRADITOS

Thinly sliced fish with vibrant Peruvian sauces.

Upgrade to mahi mahi +$3 on any tiradito

SOL DEL PERU* 17
Ají amarillo pepper sauce —bright, citrusy, and smooth.

FUEGO DEL MAR* 17
Rocoto pepper sauce—bold, spicy, and vibrant

BOTIJA LIMEÑA* 17

TIRADITO TASTING* 25
Three tiraditos, three distinct flavors—perfect to share.

FROM THE SEA

CEVICHE DE CAMARONES 22
Fresh shrimp —creamy, bright, & full of flavor.

CEVICHE DE PULPO 23
Tender octopus —delicate, savory, & full of ocean flavor.

MAR PICADO 23
Chopped shrimp, octopus & calamari—bright, smooth & ocean-rich

LECHE DE TIGRE

LECHE DE TIGRE* 17
Chilled lechde de tigre served in a glass with fish, shrimp, onions, corn, and cancha **(ADD FRIED CALAMARI $4)**

LECHE DE TIGRE SPICY SHOTS * 14
Three chilled shots—clásico, ají amarillo, and trilogía

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UNGUSTITOCLASICOCARRETILLEROMARPICADOELBRAVODELMARMIXTO

COLD APPETIZERS

Fresh, chilled Peruvian starters— light, vibrant, and full of flavor.

PAPA A LA HUANCAÍNA (GF) (House Favorite) 13
Sliced potatoes with creamy huancaína sauce (aji amarillo and cheese)

OCOPA 13
Sliced potatoes with creamy huacatay herb, peanut, and aji amarillo sauce.

CHOROS A LA CHALACA (GF) 17
six mussels, chalaca (tomato, onion, lime & corn salsa, and a touch of leche de tigre)

CONCHITAS A LA CHALACA (GF) 15
Four half shell scallops, chalaca (tomato, onion, lime & corn salsa, a touch of leche de tigre)

COCKTAIL DE CAMARONES (GF) 17
Chilled shrimp with avocado in a zesty house cocktail sauce with a touch of pisco

PALTA RELLENA (GF) 15
Fresh avocado filled with creamy chicken salad or quinoa, lightly dressed and finished with our house sauce.

PULPO AL OLIVO (Chef's Pick) 22
Tender octopus with creamy botija olive sauce, served with avocado and crispy crackers.

CAUSA RELLENAS

Aji amarillo & lime seasoned potato mixture, layered with avocado & choice of filling.

POLLO (GF) 15
Chicken salad & avocado, finished with house sauce.

ATUN (GF) 15
Tuna salad & avocado, topped with ají amarillo sauce.

PULPO (GF) 19
Tender octopus & avocado, finished with Peruvian botija olive sauce.

CAUSITA SAMPLER (GF) 22
A causa tasting featuring pollo, atún, & pulpo.

CAUSA SALTADA 21
Causa filled with egg, tomato, and avocado, topped with tenderloin lomo saltado.

CAUSA ACEVICHADA 20
Avocado-filled causa topped with fresh ceviche.

CAUSA RELLENA

TUNA PALTA RELLENA CHOROS CHALACA ACEVICHADA CAUSITA SAMPLER
PAPA HUANCAINA COCKTAIL CAMARONES PULPO AL OLIVO OCOPA SALTADA

HOT APPETIZERS

Hot, crispy Peruvian starters—bold, savory, and crafted to share.

CONCHITAS A LA PARMESANA (GF) (Chef's Pick) 22
Six scallops in shell, topped with cheese, white wine, and butter, broiled to a bubbly golden finish.

LOMO FRIES (most popular) 19
Lomo saltado* over crispy French fries, drizzled with signature Auténtico sauces. (ADD TWO FRIED EGGS* +$3)

ROCOTO SHRIMP (12 PCS) 19
Crispy shrimp coated in sweet & spicy rocoto sauce, finished with red peppers & green onions.

PAPITAS RELLENAS 14
Two crispy potatoes stuffed with ground beef, raisins, olives, & egg, served with salsa criolla & spicy limo sauce.

CHICHARRONES 18
Crispy pork chunks served with papas doradas, Peruvian corn, salsa criolla, & huacatay herb cream.

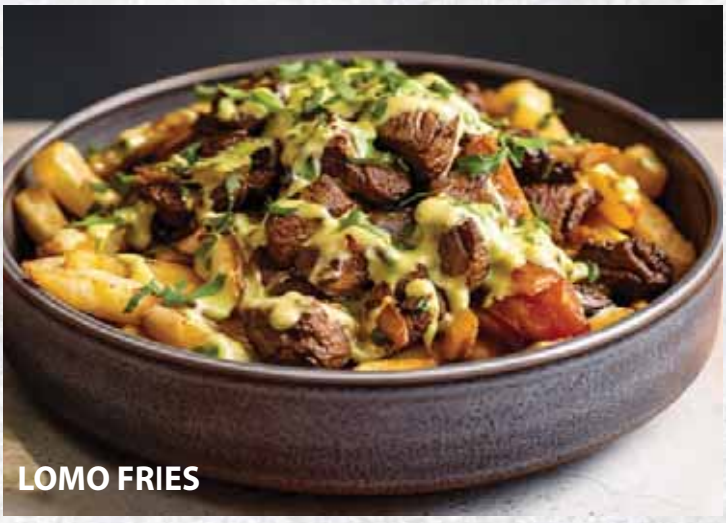
THREE-SAUCE CALAMARI 17
Crispy fried calamari served with our trio of bold, house-made sauces & alsa criolla.

CHICHARRÓN DE PESCADO 18
Crispy fried fish pieces served with yuca, salsa criolla, & house tartar sauce. (MAHI MAHI +$4)

SALCHIPAPAS 14
Crispy sliced sausage & French fries, finished with signature Auténtico sauces. (ADD TWO FRIED EGGS* +$3)

HUANCA-YUCA 12
Crispy fried yuca served with creamy huancaína sauce.

TAMAL PERUANO (GF) 9
Corn tamal stuffed with chicken or pork, served with salsa criolla, a classic Peruvian comfort bite.



SIGNATURE WONTONS

Golden, crispy wonton bites filled with bold Peruvian flavors

PERUVIAN BITES (House Favorite) 13
Crispy wontons filled with creamy ají de gallina.

ACEVICHADO BITES (NEW) 12
Crispy cheese filled wontons topped with our creamy & tangy acevichado sauce.

CHIFA BITES (NEW) 13
Crispy pork wontons with sweet and tangy ají amarillo–maracuyá sauce

HUACHANA BITES 13
Crispy wontons filled with Peruvian Huachana chorizo & cream cheese.

HUANCAYUCAHUACHANABITESanticuchosLOMOFRIESCHICHARRONES
CAUSAFRITASALCHIPAPASPAPITASRELLENASCONCHITASALAPARMESANA

ON THE GRILL

PARRILLADA AUTENTICO 90
New York strip steaks*(2), Ribeye steaks*(2), Flap steaks*(2), Beef short ribs*(2), Chorizos(3), chicken breasts(2), and one anticucho* skewer, Served with papas doradas, chimichurri, and two large sides.

PLANCHITA 38
One short rib*, one flap steak*, two hot dogs, two fried eggs*, plantains, yuca, sauteed onions, peppers, and tomatoes. Served with rice. **(STEAK UPGRADE +$8)**

NEW YORK STRIP STEAK 31
Grilled New York Strip* (10oz) served with rice, fries, & sweet green salad.

RIBEYE STEAK 30
Grilled Ribeye steak* (10oz) served with rice, fries, & sweet green salad.

PARRILLADA JR. 58
Choose either New York strip* or Ribeye steaks*(2), beef short ribs*(2), chorizos(2), chicken breasts(2). Served with two large sides of your choice.

COSTILLITAS 28
Grilled beef short ribs* served with rice, fries, & sweet green salad.

POLLO AL GRILL 24
Grilled chicken breast served with rice, fries, & sweet green salad.

PIQUEO ANTICUCHERO 42
A delightful sampler featuring grilled anticuchos*, octopus, chicken thighs, and shrimp in anticuchera sauce. Served over papitas doradas and corn, topped with huancaína, huacatay, and chimichurri.

ANTICUCHOS DE CORAZÓN 20
Two savory grilled beef heart* skewers served with papas doradas, Peruvian corn, spicy limo sauce. **(ONE SKEWER ONLY- $10)**

PULPO ANTICUCHERO 28
Octopus tentacles marinated in anticuchera sauce, grilled to perfection, served over papas doradas with huancaína sauce and chimichurri.

POLLO ANTICUCHERO 22
Juicy grilled chicken thighs in anticuchera sauce, served with papas doradas, huacatay cream, and chimichurri.

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SEAFOOD & SALTADOS

SEAFOOD

JALEA MIXTA 35
Crispy deep-fried fish, calamari, & shrimp served over a bed of fried yuca, topped with salsa criolla. Served with tartar sauce. **(MAHI MAHI +$8)**

JALEA BRAVA 45
Jalea mixta served with choice of leche de tigre* or mini classic ceviche*. **(MAHI MAHI +$10)**

ARROZ CON MARISCOS GF 30
Peruvian paella featuring shrimp, mussels, calamari, & octopus cooked with rice, infused with vibrant Peruvian spices.

TACU TACU CON SALSA DE MARISCOS 26
Seafood medley in creamy seafood sauce over tacu tacu.

PESCADO A LO MACHO 28
Succulent seafood in creamy sauce served over fried tilapia or Mahi Mahi filet. Accompanied by rice and papas doradas.
(MAHI MAHI +$5)

PICANTE DE CAMARONES GF 25
Succulent shrimp cooked in a rich & creamy seafood sauce, served over potatoes and accompanied by a side of rice.

MAHI MAHI AL GRILL 24
Grilled Mahi Mahi Filet served with rice, sweet green salad, papas doradas, & salsa criolla.

SUDADO DE PESCADO 23
Tilapia or Mahi Mahi filet, steamed with onions, tomatoes, cilantro, and chicha de jora (fermented corn beer). Served with rice and fried yuca. **(MAHI MAHI +$5)**

QUINOTTO GF 26
Choose between grilled shrimp or mahi mahi filet, served over creamy huancaína quinoa risotto

PASTA DEL MAR 26
Linguine pasta and a medley of seafood tossed in a rich, creamy seafood sauce.

SALTADOS

A flavorful stir-fry with your choice of protein, featuring onions, tomatoes, cilantro, and Peruvian yellow peppers. Seasoned with soy sauce, vinegar, and a blend of spices.

TENDERLOIN STEAK* 29 | CHICKEN 23 | SHRIMP 26

LOMO SALTADO
Stir-fry served over french fries with rice.

TALLARÍN SALTADO
Stir-fry tossed with linguine pasta.

QUINOTTO SALTADO (+$4)
Stir-fry served over Quinoa risotto.

HUANCAÍNA SALTADO (+$4)
Stir-fry served with tallarines a la huancaína.

A LO POBRE SALTADO (+$4)
Lomo saltado with fried eggs* and plantains.

TACU TACU SALTADO (+$3)
Stir-Fry served over tacu tacu **(rice & bean patty)**

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LOMOSALADARROZCONMARISCOSPESCADOFRITOHUANCAINASALTADO

BEEF & CHICKEN

ARROZ TAPADO GF — 20
Upside down rice bowl with savory filling of ground beef, olives, raisins, eggs, & spices. Crowned with two fried eggs and served with sweet plantains.

SECO DE CARNE — 26
Tender chunks of beef stewed in rich cilantro and beer sauce. Served with rice, canary beans, & salsa criolla

SECO DE CORDERO — 30
Succulent braised lamb shank stewed in a flavorful cilantro and chicha de jora (fermented corn beer) sauce.
Served with rice, canary beans, salsa criolla, & yuca.

BISTEK A LO POBRE — 28
Grilled skirt steak* served with rice, plantains, fries, sweet green salad, and topped with 2 fried eggs*

TALLARINES VERDES V
Linguine pasta tossed in Peruvian pesto with choice of protein, served with crispy papas doradas covered in huancaína sauce.

TALLARINES A LA HUANCAÍNA V
Linguine pasta tossed in creamy huancaína sauce with your choice of protein.

CHOOSE YOUR PROTEIN

TENDERLOIN BITES*	27	LOMO SALTADO*	33
BISTEC* SKIRT STEAK	28	MILANESA DE POLLO	25
NEW YORK STRIP STEAK*	33	ANTICUCHOS*	26
RIBEYE STEAK*	32	COSTILLITAS* BEEF SHORT RIBS	31

ARROZ CHAUFA V
Stir fried rice with asian spices, eggs, peppers, snow peas, and green onions.

AEROPUERTO V
Stir fried rice and noodles with asian spices, eggs, peppers, snow peas, diced plantains, & green onions.

CHOOSE YOUR PROTEIN

CHICKEN	21	NEW YORK STRIP STEAK*	31
STEAK*	23	RIBEYE STEAK*	30
SHRIMP	25	SEAFOOD	27
MIXED	24	MILANESA DE POLLO	25

CARAPULCRA — 24
Hearty stew of dehydrated potatoes and tender pork, seasoned with Peruvian spices & peanuts, topped with crispy chicharrones. Served with white rice & salsa criolla

CAU CAU GF — 24
Traditional tender beef tripe stew with cubed potatoes, green peas, ají amarillo, and a touch of mint.
Served with white rice.

MILANESA DE POLLO — 23
Crispy breaded chicken breast served with a side of rice, fries, fried plantains, and sweet green salad

AJÍ DE GALLINA — 23
Shredded chicken in spicy creamy sauce over hard boiled potatoes. Served with rice.

ARROZ CON POLLO — 23
Fragrant cilantro-infused rice paired with tender chicken confit, with papa a la huancaína & salsa criolla.

TALLARINES VERDES

TALLARINALAHUANCAINASECODECARNEBISTECKALOPOBREAJIDEGALLINA
ARROZCONPOLLOARROZCHAUFATALLARINESVERDESMILANESADEPOLLO

SANDWICHES, SOUPS & MORE...

From hearty classics to lighter lunch favorites.

CHUPE DE CAMARONES

SOUPS

AGUADITO 16
Cilantro-infused chicken soup with potatoes, rice, and vegetables.

SOPA CRIOLLA 18
Traditional Peruvian beef noodle soup with potatoes, eggs, milk, and angel hair pasta.

CHUPE DE CAMARONES 25
Creamy Peruvian shrimp chowder with rice, potatoes, eggs, corn, peas, and carrots.

SALADS

GRILLED CHICKEN 8 | STEAK BITES 9 | GRILLED SHRIMP 10

SWEET GREEN SALAD (GF) 13
Mixed greens, avocado, grapes, cherry tomatoes, dried cranberries, and feta cheese tossed in a passion fruit vinaigrette.

QUINOA SALAD (GF) 14
Quinoa, mixed greens, red peppers, avocado, onions, cherry tomatoes, and passion fruit vinaigrette.

LOMO SALAD 18
Traditional lomo saltado with steak* or chicken served over mixed greens.

SANDWICHES

PAN CON CHICHARRÓN 16
Crispy fried pork on toasted roll, layered with sweet potatoes & salsa criolla. Served with sweet potato fries.

THE BRASA 16
Pulled rotisserie chicken topped with melted provolone, sautéed onions & peppers, and mayo on a toasted 8" roll. Served with fries.

CHORIPÁN 14
Grilled chorizo on ciabatta bread, topped with lettuce, huacatay mayo, and chimichurri. Served with fries.

CHICKEN SALAD SANDWICH 13
House-made chicken salad on toasted ciabatta with ají amarillo mayo. Served with fries.

PAN CON CHICHARRÓN

KIDS MENU

INCLUDES KIDS JUICE BOX $9.00

KIDS NUGGETS
Chicken nuggets served with rice or fries.

KIDS BOWL
Build your kids chicken bowl.

KIDS POLLO
1/4 dark chicken served with rice or fries.

KIDS SALCHIPAPA
French fries and hot dog slices.

POLLO A LA BRASA & BOWLS

POLLO A LA BRASA

POLLO A LA BRASA

CHICKEN OPTIONS	SIDES	PRICE	WHITE MEAT
1/4 CHICKEN	2 SIDES	13	+0.50
1/2 CHICKEN	2 SIDES	17	+0.50
1 WHOLE CHICKEN	2 SIDES	30	+2.00
1 WHOLE CHICKEN	4 SIDES	38	+2.00
2 WHOLE CHICKENS	6 SIDES	65	+4.00

CHOOSE YOUR SIDES

+FRIED YUCA | +PLANTAINS | +WEET POTATO FRIES | FRENCH FRES
CILANTRO LIME RICE | BLACK BEANS | HOUSE SALAD | COLESLAW
FAJITA VEGGIES | WHITE RICE | **+EXTRA CHARGE**

AUTENTICO BOWLS

ADD AVOCADO TO ANY BOWL $3

SIGNATURE BOWL — CHICKEN 14 | STEAK* 17
Cilantro lime rice, pulled rotisserie chicken, or steak, black beans, plantains, fajita veggies, lettuce, cheese, & choice of sauce.

VEGGIE BOWL- MAKE IT YOUR WAY — 12
cilantro lime rice, black beans, plantains, lettuce, fajita veggies, onions, tomatoes, cilantro, cheese

CHOOSE SAUCE: YELLOW | SPICY GREEN | JALAPENO CREAM

BEVERAGES

	GLASS	PITCHER
CHICHA MORADA Traditional Peruvian purple corn lemonade.	5	18
MARACUYÁ Passion fruit juice.	4.5	16

	GLASS
FOUNTAIN SODAS Coke products	3.75

	CAN	BOTTLE
INCA KOLA	2.75	3.75

COFFEE | TEA	3
GOLD PEAK ICED TEA	3.5
MILKSHAKES (Lúcuma, mango, strawberry or chocolate).	8

POLLOALABRASACHICHAMORADAVEGGIEBOWLMARACUYACOFFEE
SIGNATUREBOWLFRIEDYUCAFOUNTAINSODAMILKSHAKESJARRITOBOTTLE

SHARING MENU

CAUSITA SAMPLER GF — 22
Trio of causitas topped with chicken, tuna, & octopus. Each layered creation offers a unique taste experience, perfect for sharing.

PIQUEO FRÍO — 38
A vibrant array of cold Peruvian appetizers featuring ceviche clásico*, creamy papa a la huancaína, savory causa de pollo, causa de atún, & vegetarian palta rellena. This sampler is perfect for sharing and offers a delightful introduction to traditional Peruvian cuisine.

PIQUEO CALIENTE — 38
A delightful selection of hot appetizers crafted by our chef, featuring papa rellena, Peruvian bites, spicy rocoto shrimp, crispy hunca yuca, & huachana bites. This sampler is perfect for sharing & showcases the rich and diverse flavors of Peruvian cuisine.

PIQUEO ANTICUCHERO — 42
Anticuchero sampler featuring grilled anticuchos*, octopus, shrimp, and chicken thighs in anticuchera sauce. Served over papitas doradas and corn, topped with huancaína, huacatay, and chimichurri.

	TILAPIA	MAHI MAHI
EL GRAN MARINO A trio featuring classic ceviche*, jalea mixta, and flavorful arroz con mariscos. A perfect feast for seafood lovers!	75	85
SEÑOR JALEA Super sized jalea mixta (fried fish, calamari, shrimp, and mussels on a bed of fried yuca, topped with salsa criolla).	60	70
DÚO MARINO Fresh ceviche*, expertly marinated in lime, paired with savory arroz con mariscos, a delicious rice dish brimming with a variety of seafood. Perfect for sharing or enjoying alone!	45	50

CAUSITASAMPLERPIQUEOCALIENTEDÚOMARINOPIQUEANTICUCHERO
ELGRANMARINODONCRIOLLOPARRILLADAAUTENTICASEÑORJALEAPIQUEOFRÍO

18% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE
ONLY ONE PROMITIONAL DISCOUNT PER CHECK

EASY ORDERING

GET DISCOUNTS

EARN POINTS

VIEW MENUS

BOOK A TABLE

DOWNLOAD AND SAVE!

AJÍ DE GALLINA MILANESA ARROZ CON POLLO ARROZ CHAUFA BISTEK A LO POBRE SECO DE CARNE
VEGETARIAN TALLARINESALA HUANCAINA SECO DE CORDERO AEROPUERTO ENCEBOLLADO