# SHARING MENU

## TASTE PERU TOGETHER

### LOS WANTANES — 25

Sixteen crispy fried wontons featuring four signature flavors: Peruvian Bites, Acevichado Cheese Bites, Chifa Bites, & Huachana Bites. Each served with its signature sauce.


LOS WANTANES

### PIQUEO FRÍO — 40

A vibrant array of cold Peruvian appetizers featuring Ceviche Clásico*, creamy Papa a la Huancaína, Ocopa Arequipena, Causa de Pollo, Causa de Atún & vegetarian Palta Rellena. A flavorful introduction to traditional Peruvian cuisine, perfect for sharing


PIQUEO FRIO

### PIQUEO CALIENTE — 38

A chef-selected assortment of Papa Rellena, Peruvian Bites, Rocoto Shrimp, crispy Huanca Yuca, and Huachana Bites. A delicious platter that showcases the rich and diverse flavors of Peruvian cuisine.

### PIQUEO ANTICUCHERO — 45

A sampler of grilled beef heart anticuchos*, octopus, chicken thighs, and shrimp in anticuchera sauce. Served over papitas doradas & corn, topped with huancaína, huacatay, & chimichurri.


PIQUEO CALIENTE

### EL GRAN MARINO — TILAPIA 80 — MAHI MAHI 92

Three full portions of Peruvian favorites: Ceviche Clásico, Jalea Mixta, and Arroz con Mariscos. A generous seafood feast made for sharing.

### SEÑOR JALEA — TILAPIA 70 — MAHI MAHI 80

An abundant platter of crispy fish,calamari, shrimp, and mussels served over fried yuca and finished with salsa criolla. Our largest jalea, perfect for sharing


PIQUEO ANTICUHERO

### DON CRIOLLO — 70

Choose three different Peruvian classics, served in full portions. A generous feast made for sharing: Ají de Gallina, Arroz con Pollo, Carapulcra, Cau Cau, Seco de Carne, Seco de Cordero, or Lomo Saltado.

** CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

# CEVICHES

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

Upgrade to mahi mahi +$6 on any ceviche.

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

**MIXTO*** 24
Fresh fish, shrimp, calamari, and octopus in our vibrant leche de tigre—balanced and full of flavor.

**EL BRAVO*** 27
Our premium mixto ceviche with fish, shrimp, calamari, octopus, mussels, and scallops—bold and abundant.

**EL TIGRE** 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.

**EL FUEGO*** 21
Spicy ceviche with fish marinated in leche de tigre infused with ají amarillo, ají limo, & rocoto.

**CARRETILLERO*** 27
Classic ceviche topped with crispy fried calamari—fresh, bold, and full of texture.

**CEVI-CHARRON*** 24
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 +$4 on any tiradito

**SOL DEL PERU*** 18
Ají amarillo pepper sauce—bright, citrusy, and smooth.

**TENTACION ROJA*** 18
Rocoto pepper sauce—bold, spicy, and vibrant

**BOTIJA LIMEÑA*** 18
Peruvian black olive sauce—creamy, savory, and smooth.

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

## FROM THE SEA

**CEVICHE DE CAMARONES** 23
Tender shrimp in a creamy, citrusy leche de tigre—bright, refreshing, and full of flavor.

**CEVICHE DE PULPO** 24
Tender octopus —delicate, savory, & full of ocean flavor.

**PICADITO** 24
A refreshing mix of chopped shrimp, octopus, & calamari tossed in citrusy leche de tigre.

## 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)**

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

CEVICHEPULPOBOTIJALIMENAELFUEGOELTIGRETRESLECHESQUEPALTA
UNGUSTITOCLASICOCARRETILLEROPICADITOELBRAVOSOLDELPERUMIXTO

# 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.



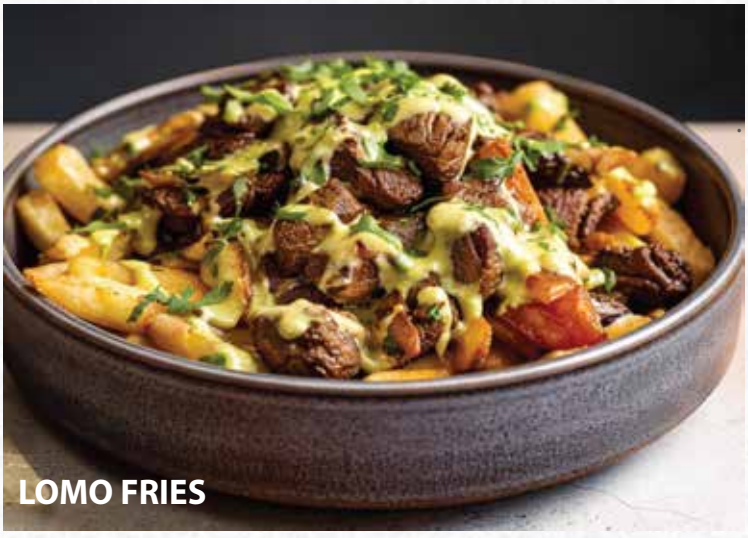

**CONCHITAS A LA PARMESANA** (GF) (Chef's Pick) 22
Six scallops in shell, topped with cheese, white wine, and butter, broiled to a bubbly golden finish.

**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

Flame-grilled Peruvian favorites—bold, smoky, and full of flavor.


PLANCHITA

**PARRILLADA AUTENTICA** 98
New York strip steak*, ribeye steak*, flap steak*, beef short ribs*, chorizos (3), chicken breast, and anticucho* skewer. Served with papas doradas, chimichurri, and two large sides.

**PARRILLADA CLASICA** 65
Your choice of New York strip* or ribeye steak*, beef short ribs*, chorizos (2), and chicken breast. Served with two large sides of your choice.

**NEW YORK STRIP STEAK** 34
Grilled New York Strip* (10oz) served with rice, fries, and sweet green salad.

**RIBEYE STEAK** 35
Grilled Ribeye steak* (10oz) served with rice, fries, and sweet green salad.

**COSTILLITAS** 32
Grilled beef short ribs* served with rice, fries, and sweet green salad.


PARRILLADA AUTENTICA

**PLANCHITA** 42
Grilled Short ribs, flap steak, hot dogs, fried eggs, plantains, yuca, sautéed onions, peppers, and tomatoes. Served with white rice. (Upgrate to NY Strip or Ribeye +$8)

**POLLO AL GRILL** 25
Grilled chicken breast served with rice, fries, and sweet green salad.

**MAHI MAHI AL GRILL** 28
Grilled mahi-mahi fillet (8 oz) served with rice, papas doradas, sweet green salad, and salsa criolla


MAHI MAHI AL GRILL

## LOS ANTICUCHEROS

**ANTICUCHOS DE CORAZÓN** 21
Two savory grilled beef heart* skewers served with papas doradas, peruvian corn, spicy limo sauce.

**POLLO ANTICUCHERO** 19
Juicy grilled chicken thighs in anticuchera sauce, served with papas doradas, huacatay cream, and chimichurri.

**PULPO ANTICUCHERO** 30
Octopus tentacles marinated in anticuchera sauce, grilled to perfection, served over papas doradas with huancaína sauce and chimichurri.

**PIQUEO ANTICUCHERO** 45
A sampler of grilled beef heart anticuchos*, octopus, chicken thighs, and shrimp in anticuchera sauce. Served over papitas doradas and corn, topped with huancaína, huacatay, and chimichurri.

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PARRILLADAAUTENTICAMAHIALGRILLPIQUEOANTICUCHEROPOLLOALGRILL
ANTICUCHOSNYSTRIPPULPOANTICUCHEROPOLLOANTICUCHEROPLANCHITA

# BEEF & CHICKEN

Hearty Peruvian classics—slow-cooked favorites and comforting family recipes.

**ARROZ TAPADO** (GF) 21
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** 31
Slow-braised lamb shank in a flavorfull sauce with cilantro, Peruvian loche squash & chicha de jora (fermented corn beer). Served with rice, canary beans, salsa criolla, & yuca.

**BISTEC A LO POBRE** 28
Grilled skirt steak* served with rice, plantains, fries, sweet green salad, and topped with two 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.

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|---|---|---|---|
| TENDERLOIN BITES* | 27 | LOMO SALTADO* | 33 |
| BISTEC* SKIRT STEAK | 28 | MILANESA DE POLLO | 26 |
| NEW YORK STRIP STEAK* | 34 | ANTICUCHOS* | 27 |
| RIBEYE STEAK* | 35 | COSTILLITAS* BEEF SHORT RIBS | 32 |

**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.

| | | | |
|---|---|---|---|
| CHICKEN | 21 | MIXED | 24 |
| STEAK* | 23 | SEAFOOD | 30 |
| SHRIMP | 25 | MILANESA DE POLLO | 27 |

**CARAPULCRA** 25
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) 25
Traditional tender beef tripe stew with cubed potatoes, green peas, ají amarillo, and a touch of mint. Served with white rice.

**MILANESA DE POLLO** 25
Crispy breaded chicken breast served with a side of rice, fries, fried plantains, and sweet green salad

**AJÍ DE GALLINA** 24
Shredded chicken in spicy creamy sauce over hard boiled potatoes. Served with rice.

**ARROZ CON POLLO** 24
Fragrant cilantro-infused rice paired with tender chicken confit, with papa a la huancaína & salsa criolla.


TALLARINES VERDES

TALLARINALAHUANCAINASECODECARNEBISTECKALOPOBREAJIDEGALLINA
ARROZCONPOLLOARROZCHAUFATALLARINESVERDESMILANESADEPOLLO

# SEAFOOD & SALTADOS

Fresh seafood and sizzling stir-fries—vibrant Peruvian flavors from sea to wok.

**JALEA MIXTA** 38
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** 48
Jalea mixta served with your choice of Leche de Tigre* or a mini Classic Ceviche*. **(MAHI MAHI +$12)**




**ARROZ CON MARISCOS** (GF) 32
A Peruvian-style paella featuring shrimp, mussels, calamari, octopus, cooked with rice infused with Peruvian spices.

**TACU TACU CON SALSA DE MARISCOS** 26
Crispy Peruvian rice & bean cake topped with shrimp, calamari, octopus, & mussels in a rich, creamy seafood sauce.

**PESCADO A LO MACHO** 29
Crispy fried fish fillet topped with shrimp, calamari, octopus, & mussels in creamy seafood sauce.
Served with rice and papas doradas. **(MAHI MAHI +$6)**

**PICANTE DE CAMARONES** (GF) 25
Succulent shrimp simmered in a rich & creamy seafood sauce, served over potatoes & a side of rice.

**DUO MARINO (MAHI MAHI +$6)** 45
A perfect pairing of our Ceviche Clásico and Arroz con Mariscos, two Peruvian seafood favorites served together.

**SUDADO DE PESCADO** 24
Tilapia or Mahi Mahi fillet, steamed with onions, tomatoes, cilantro, and chicha de jora (fermented corn beer).
Served with rice and fried yuca. **(MAHI MAHI +$6)**

**QUINOTTO** (GF) 26
Creamy Peruvian quinoa risotto with your choice of grilled shrimp or mahi-mahi fillet (+$3).

**PASTA DEL MAR** 28
Linguine pasta tossed with shrimp, calamari, octopus, and mussels in a rich, creamy Peruvian-style seafood sauce.

## SALTADOS

**TENDERLOIN STEAK* 29 | CHICKEN 23 | SHRIMP 26**

A classic Peruvian stir-fry with your choice of protein, wok-tossed with red onions, tomatoes, cilantro, & ají amarillo in our signature Lomo sauce.

**LOMO SALTADO**
Stir-fry served over French fries with rice.

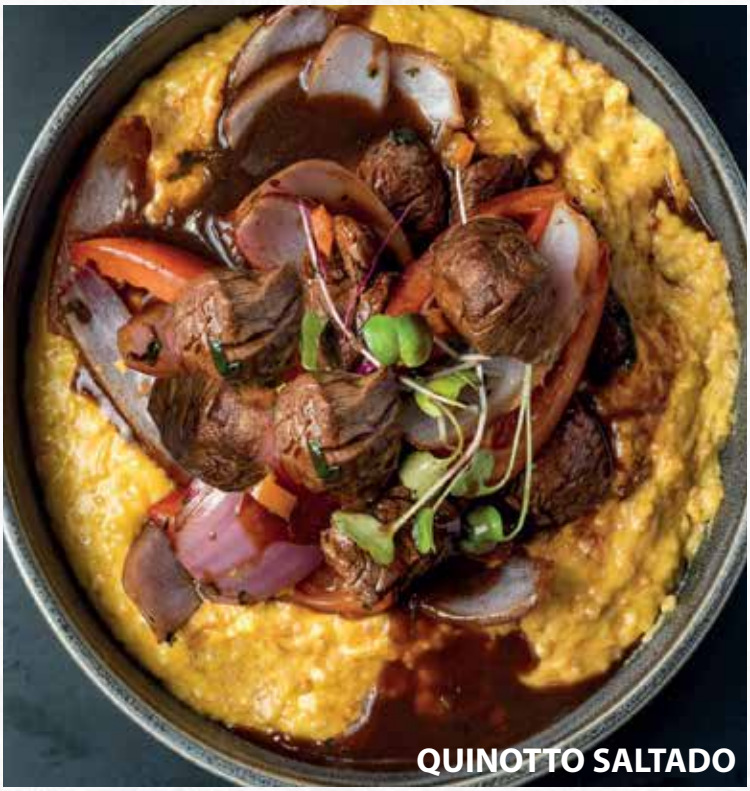
**TALLARÍN SALTADO**
Stir-fry tossed with linguine pasta.

**QUINOTTO SALTADO (+$5)**
Stir-fry served over Quinoa risotto.

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

**A LO POBRE SALTADO (+$3)**
Lomo saltado topped with fried eggs* & plantains.

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

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JALEAMIXTATACUTACUDELMARTALLARINSALTADOSUDADODEPESCADO
LOMOSALADARROZCONMARISCOSPESCADOFRITOHUANCAINASALTADO

# 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.



## 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 |

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SIGNATUREBOWLFRIEDYUCAFOUNTAINSODAMILKSHAKESJARRITOBOTTLE