
◆ CEBICHES ◆

The national dish of Peru, made with 100% sustainably caught fish and shellfish, briefly marinated in "leche de tigre"

clásico

Catch of the day in a classic leche de tigre, with red onion, habanero, corn, sweet potatoes 19

california

Wild salmon, shrimps, avocado, in creamy aji amarillo leche de tigre, topped with crispy purple tortilla 19

bandeja de cebicheria

Cebiche clásico, tiradito la mar, causa limeña and nigiri antichuero 69

cebiche tasting

A selection of our most popular cebiches: Clásico, Mixto, and Nikei 34

mixto

Catch of the day, shrimps, calamari, octopus, in rocoto leche de tigre 19

nikei

Ahi tuna, red onion, japanese cucumber, daikon, avocado, nori, in a tamarind leche de tigre 19

veggie

Seasonal vegetables, avocado, onions, habanero in rocoto and choclo leche de tigre 16

NIGIRIS NIKEI

The creations of over 100 years of Japanese & Peruvian traditions

pobre \$18

Wagyu skirt steak, quail egg, chalaca, and lomo saltado sauce

criollo \$18

Ahi tuna, creamy aji amarillo and chalaca

anticuchero \$18

King salmon, anticuchera sauce, avocado and potatoes thread

nigiri tasting \$26

A selection of two each of our nigiris

◆ TIRADITOS ◆

*The spirit of Japanese sashimi
Peruvian Style*

la mar

Hawaiian white tuna, chalaca, cancha in aji amarillo leche de tigre 19

nikei

Ahi tuna, passion fruit leche de tigre, and honey nikei sauce 19

verde

King salmon in creamy jalapeño pepper, avocado leche de tigre, chalaca 19

trio

Catch of the day in rocoto leche de tigre, king salmon belly in jalapeño pepper leche de tigre, hawaiian white tuna in aji amarillo leche de tigre 34

ENSALADAS Y VEGETARIANO

*Salads and appetizers inspired
by Peruvian ingredients*

verduras nikei

Seasonal vegetables, and garlic spicy sauce 14

quinoa salad

Seasonal organic tomatoes, organic Peruvian quinoa, burrata cheese, and basil dressing 17

el vegan de cebicheria

Whole grilled organic Romanesco, aji amarillo leche de tigre, pachicay sauce and garlic chips 19

◆ CAUSAS ◆

*Whipped potatoes topped with
seafood or vegetarian ingredients*

limeña

Dungeness crab, avocado, salmon caviar, quail egg, and creamy aji amarillo sauce 16

nikei

Ahi tuna tartar, avocado, nori, and rocoto cream 15

vegetariana

Seasonal vegetable salad and aji amarillo 13

causa tasting

A selection of each of our causas 29

◆ EMPANADAS ◆

HOMEMADE SAVORY PASTRIES FILLED WITH FRESH INGREDIENTS, AND SERVED WITH DIPPING SAUCE

beef 15 chicken 14
mushroom 14 choclo 14



EMPANADA SAMPLER

A tasting of four empanadas 26

◆ CROQUETTES ◆

chupe
Oregon Bay shrimp croquettes,
rocoto cream and uchukuta 16

yuquitas
crispy yucca croquettes with rocoto
huancaína sauce 9



FRITTER Sampler

A selection of empanadas, croquettes
and yuquitas 29

ANTICUCHOS

TRADITIONAL GRILLED SKEWERS INSPIRED BY THE FOOD CARTS ON THE BUSTLING STREETS OF PERÚ

pescado
Catch of the day, yucca,
corn, and rocoto cream 22

carne
Sirloin, fingerling potato,
corn, and pollería sauce 20

pollo
Chicken, sweet potato, chalaca,
and huacatay cream 16

corazón
Beef heart, fingerling potato,
corn and rocoto carretillero sauce 18

pulpo
Octopus, potato, garlic, olive
aioli, piquillo pepper and arugula salad 28

mixto
Catch of the day, beef, chicken, and aji panca
anticuchera sauce 34
add pulpo 49

PLATOS DE FONDO

◆ QUINOA/ ARROZ/ PASTA ◆

quinoa chaufa (vegetarian)
Wok-fried quinoa, bell peppers, seasonal
vegetables, and fried egg 24
add seafood 8

chaufa aeropuerto
Pork fried rice, vegetables, mushrooms,
shrimp, egg tortilla, and spicy garlic sauce 27

pasta criollo
Squid ink pasta with shrimp and
calamari stewed in Peruvian ajis topped with
uchukuta 34

arroz la mar
Shrimp, clams, mussels, calamari,
catch of the day, vegetables and arborio rice 34

◆ MARISCOS Y CARNES ◆

salmon la mar
Grilled wild salmon, shrimp,
seasonal vegetables, mushrooms,
aji panca and coconut milk 32

plancha marina
Prawns, calamari, catch of the day,
seasonal vegetables, aji panca
and lime 36

mar y montaña
Grilled Swordfish, roasted fingerling
potatoes, grilled baby zucchini, fried
egg, tari sauce and spring onion
in lomo saltado juice 39

lomo saltado
Traditional Peruvian style beef
tenderloin, tomatoes, cilantro, garlic, soy
and oyster sauce, potatoes, and rice 36

el pobrecito
Grilled American wagyu skirt steak,
black lentil tacu-tacu, organic mushroom
escabeche, chimichurri and
fried duck egg 39

pernil crocante
Crispy pork shank,
Peruvian corn pudding, wheat salad,
and adobo sauce 49