

◆ EMPANADAS ◆

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

beef 15 shrimp 16

vegetariana 14 chicken 14



*EMPANADA
SAMPLER*

A tasting of four empanadas 26

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

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

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

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

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

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

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 aji amarillo topped with
pecorino cheese 34

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

arroz con comaron
Whole grilled jumbo prawns servered over arborio rice,
aji amarillo-squach with chupe sauce and uchukuta
36

CHEF SPECIALS SIGNATURE DISHES

pato acebichado
Maple Leaf Farm duck with aji amarillo
and lime juice served over a quinoa tamal
and seasonal vegetables 49

catch of the day
Whole grilled fish,
capers, garlic chips, parsley mashed potatoes
and green salad M.P.

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

la huatia
(for 2 or 3 people)
Whole beef shank slow cooked in aji
panca red wine and herbs sauce,
with linguini in smoked aji Amarillo,
and pecorino cheese 99

◆ MARISCOS Y CARNES ◆

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

scallops
Grilled sea scallops, green quinoa tamale,
warm cherry tomatoes in aji Amarillo broth 34

plancha marina
Prawns, calamari, catch of the day, portobello
mushrooms, aji panca sauce, and lime sauce 36

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

cordero
Cilantro-braised lamb shank,
cannellini bean and rice tacu tacu,
seco sauce and raddish salad 39

◆ 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

mercado

Hawaiian white tuna, in smoked aji amarillo leche de tigre, habanero pepper, cilantro, choclo and cancha 19

california

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

mixto

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

cebiche tasting

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

nikei

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

bandeja de cebicheria

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

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*

cremoso

Catch of the day, avocado, choclo, cancha in creamy rocoto leche de tigre 19

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*

yuquitas

Huancaína crispy yucca croquettes, and rocoto huancaína sauce 9

pastel de choclo

Peruvian corn and sweet corn, aji amarillo, butter, with mushroom and raisin filling 16

quinoa salad

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

tuna salad

Ahi tuna tataki, seasonal greens, radish, beets and avocado in passion fruit dressing 17

verduras nikei

Seasonal vegetables, and garlic spicy sauce 14

◆ 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