

## ◆ 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*

### quinoa salad

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

## ◆ 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

tacu churrasco  
Grilled NY Strip steak, cilantro sauce,  
cannellini beans and rice tacu-tacu,  
criolla salad 54

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

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