
◆ 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, topping 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

◆ 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 jalapeno pepper, avocado leche de tigre, chalaca 19

trio

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

ENSALADAS Y VEGETARIANO

*Salads and appetizers inspired
by Peruvian ingredients*

tuna salad

Ahi tuna tataki, seasonal greens, radish, beets and avocado in passion fruit dressing 18

quinoa salad

Seasonal organic tomatoes, organic Peruvian quinoa, burrata cheese and basil dressing 18

veggie salad

Seasonal lettuce, beet, avocado, corn, palm hearts and tomatoes in choclo dressing 14

verduras nikei

Seasonal vegetables and spicy garlic 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, aji amarillo, and crispy artichoke 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 choclo 14
mushroom 14 chicken 14



EMPANADA SAMPLER

A tasting of four empanadas 26

◆ CROQUETTES ◆

chupe
Oregon Bay shrimp croquettes,
rocoto cream and uchukuta 16
yuquitas
Crispy yucca croquettes and rocoto
huancaína sauce 9



FRITTER Sampler

A tasting of chicken empanadas croquettes
and yuquitas 26

◆ SANGUCHES ◆

HOMEMADE SANDWICHES ON ACME BUN

quinoa burger
Panko crusted quinoa, lettuce,
mango rocoto chutney,
and tzatziki sauce 13

crab sanguche
Dungeness crab with mayonnaise,
avocado, cherry tomatoes, tari sauce,
lettuce in an acme bread 19

burger a lo pobre
Grilled ground prime beef, gouda cheese,
organic fried egg, tomato,
and huacatay cream 16

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 potatoes, chalaca,
and huacatay cream 16

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

pulpo
Octopus, potatoes, garlic, olive
aioli, piquillo peppers and arugula salad 29

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

PLATOS DE FONDO

PERUVIAN CLASSICS AND MODERN MAIN COURSES

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

lomo saltado
Traditional Peruvian style stir-fry beef
tenderloin, cilantro, garlic, soy and oyster
sauce, potatoes, and rice 34

salmón
Grilled atlantic salmon, rice-quinoa chaufa with seasonal
vegetables, lemongrass and coconut milk sauce 32

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

jalea
Peruvian style seafood,
yucca, avocado, chalaca,
and cebichera sauce 24

