

◆ EMPANADAS ◆

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

beef 15 shrimp 16
vegetarian 14 chicken 14

★ EMPANADA SAMPLER

A tasting of four empanadas 26

◆ SANGUCHES ◆

PERUVIAN CLASSICS ON ACME BUN

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

burger a lo pobre
Grilled short ribs, gouda cheese,
organic fried egg, tomato,
and huacatay cream 16

pollo anticuchero
Grilled organic chicken breast,
avocado, anticuchera sauce,
and huacatay cream 16

burger la mar
Grilled Hawaiian white tuna,
coleslaw, tari sauce and
seasonal salad 19

bandeja criolla
beef anticucho, chicken empanada, quinoa tamale, pork belly
chicharon, yuquitas and house sauces 55

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 20

pulpo
Octopus, potatoes, garlic, olive
aioli, and piquillo peppers 20

corazón
Beef heart, fingerling potato, corn,
and polleria sauce 18

carne
Sirloin, fingerling potato,
corn, and polleria sauce 19

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

mixto
Catch of the day, beef, chicken, and
aji panca anticuchera sauce 28
add octopus 7

PLATOS DE FONDO

PERUVIAN CLASSICS AND MODERN MAIN COURSES

quinoa chaufa (vegetarian)
Wok-fried quinoa, bell peppers, seasonal
vegetables, and fried egg 19
add seafood 6

chaufa aeropuerto
Pork fried rice, vegetables,
mushrooms, shrimp, egg tortilla,
and spicy garlic sauce 24

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

lomo saltado
Traditional Peruvian style stir-fry beef
tenderloin, cilantro, soy and oyster
sauce, fried potatoes, and rice 30