

LIMITED MENU WHILE WE REMODEL OUR I

APPETIZERS		CEVICHES* FISH CURED IN LIME JUICE SERVED WITH		
	_	ALL CEVICHES PRICED WITH TILAPIA (MAHI MAHI UPGRADE \$4.00		
TAMAL PERUANO Served with salsa criolla.	9			
ANTICUCHOS Grilled beef heart served with papas doradas, Peruvian corn, & spicy limo sauce.		CLASICO Classic fresh fish & Aji Limo Ceviche.MIXTO Fish, Calamari, Octopus, & Shrimp Ceviche.22		
PULPO ANTICUCHERO Grilled octopus served with papas doradas, huancaina sauce, corn, & chimichurri.	SUPER MIXTO Mixto Ceviche with Mussels. 24 MAHI MAHI AVOCADO Aji Amarillo & Avocado. 23			
PERUVIAN BITES Fried wontons filled with "Aji de Gallina" served with Pio-Pio Sauce.	12	2 UN GUSTITO Mini Classic Ceviche 12		
HUANCA-YUCA Crispy fried yuca served with Huancaina dipping sauce.	11	TRES LECHES Creamy Ceviche with three flavors (Rocoto, Aji limo, and Aji Amarillo) FISH MIXT		
HUACHANA BITES Fried wontons filled with Peruvian Huachana chorizo & cream cheese.	11	PASSION Aji Amarillo & Maracuya Ceviche. 19 22 HUANCAINA Aji Amarillo & Huancaina Ceviche. 19 22		
CONCHITAS A LA PARMESANA Sea Scallops (6) au gratin with white wine, butter, and parmessan cheese.	19	YELLOW CREAM Creamy Aji Amarillo Ceviche. 19 22 HUACATAY Aji Amarillo & Huacatay Ceviche. 19 22		
PAPA A LA HUANCAINA Sliced hard-boiled potatoes covered in Peruvian yellow pepper sauce.	12	TRILOGIA Spicy Ceviche with mix of Peruvian Chili Peppers (Aji Amarillo, Aji Limo, Rocoto)		
COCKTAIL DE CAMARONES Shrimp tossed with pisco infused golf sauce & pieces of avocado.		PICADITO Chopped Seafood Ceviche. 21 CEVICHE DE PULPO Creamy Octopus Ceviche. 22		
CHOROS A LA CHALACA steamed mussels covered with spicy Peruvian style salsa.	15	CEVICHE DE CAMARONES Shrimp Ceviche. 20 LECHE DE TIGRE Ceviche juice in a glass with fish and shrimp ADD FRIED CALAMARI +\$3		
PALTA RELLENA Avocado halves filled with Chicken salad or Quinoa	LECHE DE TIGRE SHOTS 3 SPICY SHOTS - 12 Classic, Yellow, & Trilogia)			
CAUSA RELLENAS LAYERS OF WHIPPED POTATOES, AVOCADO & CHOICE OF FILLING		*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.		
CHICKEN Layers of chicken salad & avocado.	13			
TUNA Layers of tuna salad & avocado.	13	SALADS ADD CHICKEN \$6.00		
	14 17 18	*SWEET GREENS Mixed greens, avocado, grapes, cherry tomatoes, dried cranberries, feta cheese & passion fruit vinaigrette.		
<u></u>		*QUINOA SALAD Quinoa, mixed greens, red peppers, avocado, onions, cherry tomatoes & passion fruit vinaigrette		

PIO PIO BOWLS .	ADD AVOCADO \$2.50				
SIGNATURE BOWL RI	ice, pulled chicken, black beans,	13			

3 plantains, fajita veggies, lettuce, yellow sauce, cheese.

12 VEGGIE BOWL Build your veggie bowl

\$8.00 INCLUDES KIDS JUICE BOX KIDS MENU-

KIDS POLLO 1/4 Dark Chicken with rice or fries. KIDS BOWL Build your kids chicken bowl.

SANDWICHES.

potatoes, rice, & veggies.

SOUPS_

*chicken may contain bones

FISH | MIXTO 19 | 22

12

9

13

12

red peppers, 12

POLLO A LA BRASA SANDWICH* Pulled rotisserie 14 chicken, brioche bun, mayo, provolone cheese, grilled onions & peppers, Served with fries.

AGUADITO Cilantro infused soup with chicken,

PAN CON CHICHARRON Fried pork, sweet potatoes, 14 salsa criolla on Ciabatta bread with sweet potato fries.

CHORI-PAN grilled chorizo on Ciabatta bread with chimichurri, lettuce, & mayonaisse. Served with fries.

CHICKEN SALAD SANDWICH* Chicken salad on toasted sandwich bread served with fries.

ENTREES

19

24

26

fried eggs.

ARROZ TAPADO Upside down rice bowl with beef, raisins, olives, parsley topped with fried egg & plantains.

SECO DE CARNE Tender beef stewed in cilantro & beer sauce. Served with rice, canary beans, & salsa criolla.

SECO DE CORDERO Tender chunks of Lamb stewed in cilantro & Chicha de Jora (fermented corn beer) Served with rice, canary beans, salsa criolla, & yuca.

PASTA DEL MAR Linguine pasta & seafood tossed in creamy seafood sauce

*TALLARINES VERDES Peruvian pesto tossed with linguine pasta. Served with choice of protein.

*TALLARINES A LA HUANCAINA Huancaína sauce tossed with linguine pasta. Served with choice of protein

SKIRT STEAK 25 | ANTICUCHOS 25 | MILANESA DE POLLO 22

*ARROZ CHAUFA Stir fried rice with Asian spices, eggs, peppers, snow peas, & green onions.

AJI DE GALLINA Shredded chicken in spicy creamy

BISTEK A LO POBRE* Grilled Skirt steak served with

rice, plantains, fries, mixed green salad, & topped with 2

POLLO AL GRILL Grilled chicken breast served with

ARROZ CON MARISCOS Peruvian style seafood

white rice, french fries, & mixed green salad.

paella served with salsa criolla.

sauce over hard boiled potatoes. Served with rice.

*AEROPUERTO Fried rice & noodles with Asian spices, eggs, peppers, snow peas, bean sprouts, & green onions.

CHICKEN 20 | STEAK* 21 | SHRIMP 24 | MIXED 23

***VEGETARIAN OPTION AVAILABLE**

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WEEKEND SPECIALS

LA PARRILLADA Grilled Steak, Anticuchos, Chorizo, Chicken Thighs. Served with papas doradas, plantains, rice, sweet green sald, & chimichurri.

GRILLED CHICKEN Grilled chicken thighs, chorizo, rice, plantains, sweet green salad& chimichurri.

50 DUO MARINO The perfect seafood pairing! Ceviche clasico (Tilapia) & Arroz con Mariscos (MAHI UPGRADE \$4.00)

GRILLED STEAK Grilled steak, chorizo, rice, plantains, **25** sweet green salad & chimichurri.

KIDS GRILLED CHICKEN Grilled Chicken served with **14** rice and french fries.

<u>POLLO A LA BRASA</u>

<u>CHICKEN OPTIONS</u>	PRICE	<u>SIDES</u>	WHITE MEAT
1/4 CHICKEN	12.50	2 SIDES	+ \$0.50
1/2 CHICKEN	15.50	2 SIDES	+ \$0.50
1 WHOLE CHICKEN	28.00	2 SIDES	+ \$2.00
1 WHOLE CHICKEN	35.00	(4 SIDES)	+ \$2.00
2 WHOLE CHICKENS	60.00	(6 SIDES)	+ \$4.00

CHOOSE YOUR SIDES

HOUSE SALAD | COLESLAW | FAJITA VEGGIES | PASTA SALAD CILANTRO LIME RICE | WHITE RICE | BLACK BEANS

45

21

25

20

28