

# LIMITED MENU WHILE WE RENOVATE OUR KITCHEN

## APPETIZERS

- TAMAL PERUANO** Served with salsa criolla. **9**
- ANTICUCHOS** Grilled beef heart served with papas doradas, Peruvian corn, & spicy limo sauce. **18**
- PULPO ANTICUCHERO** Grilled octopus served with papas doradas, huancaína sauce, corn, & chimichurri. **26**
- PERUVIAN BITES** Fried wontons filled with "Aji de Gallina" served with Pio-Pio Sauce. **12**
- HUANCA-YUCA** Crispy fried yuca served with Huancaína dipping sauce. **11**
- HUACHANA BITES** Fried wontons filled with Peruvian Huachana chorizo & cream cheese. **11**
- CONCHITAS A LA PARMESANA** Sea Scallops (6) au gratin with white wine, butter, and parmesan cheese. **19**
- PAPA A LA HUANCAINA** Sliced hard-boiled potatoes covered in Peruvian yellow pepper sauce. **12**
- COCKTAIL DE CAMARONES** Shrimp tossed with pisco infused golf sauce & pieces of avocado. **16**
- CHOROS A LA CHALACA** steamed mussels covered with spicy Peruvian style salsa. **15**
- PALTA RELLENA** Avocado halves filled with Chicken salad or Quinoa **13**

### CAUSA RELLENAS | LAYERS OF WHIPPED POTATOES, AVOCADO & CHOICE OF FILLING

- CHICKEN** Layers of chicken salad & avocado. **13**
- TUNA** Layers of tuna salad & avocado. **13**
- SHRIMP** Layers of shrimp & avocado. **14**
- CAUSITA SAMPLER (CHICKEN, TUNA, CRAB)** **17**
- ACEVICHADA** Ceviche over avocado stuffed Causa. **18**

## SALADS

ADD CHICKEN \$6.00

- \*SWEET GREENS** Mixed greens, avocado, grapes, cherry tomatoes, dried cranberries, feta cheese & passion fruit vinaigrette. **12**
- \*QUINOA SALAD** Quinoa, mixed greens, red peppers, avocado, onions, cherry tomatoes & passion fruit vinaigrette. **12**

## PIO PIO BOWLS

ADD AVOCADO \$2.50

- SIGNATURE BOWL** Rice, pulled chicken, black beans, plantains, fajita veggies, lettuce, yellow sauce, cheese. **13**
- VEGGIE BOWL** Build your veggie bowl **12**

## SOUPS

- AGUADITO** Cilantro infused soup with chicken, potatoes, rice, & veggies. **9**

## POLLO A LA BRASA

### CHICKEN OPTIONS

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

### CHOOSE YOUR SIDES

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

## CEVICHES\*

FISH CURED IN LIME JUICE SERVED WITH ONIONS, CORN, CANCHA & SWEET POTATO.

ALL CEVICHES PRICED WITH TILAPIA (MAHI MAHI UPGRADE \$4.00)

- CLASICO** Classic fresh fish & Aji Limo Ceviche. **19**
- MIXTO** Fish, Calamari, Octopus, & Shrimp Ceviche. **22**
- SUPER MIXTO** Mixto Ceviche with Mussels. **24**
- MAHI MAHI AVOCADO** Aji Amarillo & Avocado. **23**
- UN GUSTITO** Mini Classic Ceviche **12**
- TRES LECHES** Creamy Ceviche with three flavors (Rocoto, Aji limo, and Aji Amarillo) **20**
- PASSION** Aji Amarillo & Maracuya Ceviche. **19 | 22**
- HUANCAINA** Aji Amarillo & Huancaína Ceviche. **19 | 22**
- YELLOW CREAM** Creamy Aji Amarillo Ceviche. **19 | 22**
- HUACATAY** Aji Amarillo & Huacatay Ceviche. **19 | 22**
- TRILOGIA** Spicy Ceviche with mix of Peruvian Chili Peppers (Aji Amarillo, Aji Limo, Rocoto) **19 | 22**
- PICADITO** Chopped **Seafood** Ceviche. **21**
- CEVICHE DE PULPO** Creamy Octopus Ceviche. **22**
- CEVICHE DE CAMARONES** Shrimp Ceviche. **20**
- LECHE DE TIGRE** Ceviche juice in a glass with fish and shrimp **ADD FRIED CALAMARI +\$3** **16**
- LECHE DE TIGRE SHOTS<sup>SPICY</sup>** 3 SPICY SHOTS – **12**  
Classic, Yellow, & Trilogia)

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## ENTREES

- ARROZ TAPADO** Upside down rice bowl with beef, raisins, olives, parsley topped with fried egg & plantains. **19**
- SECO DE CARNE** Tender beef stewed in cilantro & beer sauce. Served with rice, canary beans, & salsa criolla. **24**
- SECO DE CORDERO** Tender chunks of Lamb stewed in cilantro & Chicha de Jora (fermented corn beer) Served with rice, canary beans, salsa criolla, & yuca. **26**
- AJI DE GALLINA** Shredded chicken in spicy creamy sauce over hard boiled potatoes. Served with rice. **21**
- BISTEK A LO POBRE\*** Grilled Skirt steak served with rice, plantains, fries, mixed green salad, & topped with 2 fried eggs. **25**
- POLLO AL GRILL** Grilled chicken breast served with white rice, french fries, & mixed green salad. **20**
- \*ARROZ CHAUFA** Stir fried rice with Asian spices, eggs, peppers, snow peas, & green onions. **21**  
CHOOSE CHICKEN OR STEAK.

\***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

## SANDWICHES

\*chicken may contain bones

- POLLO A LA BRASA SANDWICH\*** Pulled rotisserie chicken, brioche bun, mayo, provolone cheese, grilled onions & peppers, Served with fries. **13**
- PAN CON CHICHARRON** Fried pork, sweet potatoes, salsa criolla on Ciabatta bread with sweet potato fries. **14**