



LIMITED MENU WHILE WE REMODEL 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**
- POLLO ANTICUCHERO** Grilled chicken thighs served with papas doradas, huacatay cream & chimichurri. **17**
- 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**

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**

KIDS MENU \$8.00 INCLUDES KIDS JUICE BOX

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

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^{SPICY}** 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.

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**

SOUPS

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

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**
- CHICKEN SALAD SANDWICH*** Chicken salad on toasted sandwich bread served with fries. **12**
- CHORI-PAN** grilled chorizo on Ciabatta bread with chimichurri, lettuce, & mayonnaise. Served with fries. **13**

THANK YOU FOR YOUR UNDERSTANDING

ENTREES

- ARROZ TAPADO** 19 Upside down rice bowl with beef, raisins, olives, parsley topped with fried egg & plantains.
- SECO DE CARNE** 24 Tender beef stewed in cilantro & beer sauce. Served with rice, canary beans, & salsa criolla.
- SECO DE CORDERO** 26 Tender chunks of Lamb stewed in cilantro & Chicha de Jora (fermented corn beer) Served with rice, canary beans, salsa criolla, & yuca.
- MILANESA DE POLLO** 22 Breaded chicken breast served with rice, fries, plantains & mixed green salad.
- PASTA DEL MAR** 25 Linguine pasta & seafood tossed in creamy seafood sauce
- ARROZ CON MARISCOS** 28 Peruvian style seafood paella served with salsa criolla.
- AJI DE GALLINA** 22 Shredded chicken in spicy creamy sauce over hard boiled potatoes. Served with rice.
- BISTEK A LO POBRE*** 25 Grilled Skirt steak served with rice, plantains, fries, mixed green salad, & topped with 2 fried eggs.
- POLLO AL GRILL** 20 Grilled chicken breast served with white rice, french fries, & mixed green salad.
- PICANTE DE CAMARONES** 24 Shrimp in spicy creamy seafood sauce over potatoes. Served with rice.
- PICANTE DE MARISCOS** 26 Seafood in spicy creamy seafood sauce over potatoes. Served with rice.

***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

***VEGETARIAN OPTION AVAILABLE**

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

***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**

SHARING PLATES

- DUO MARINO** The perfect seafood pairing! Ceviche clasico (Tilapia) & Arroz con Mariscos (MAHI UPGRADE \$4.00)
- CAUSITA SAMPLER** Trio of Causitas (chicken, tuna, Crab meat)
- PIQUEO FRIO** 45 Ceviche Clasico, Papa a la Huancaína, Causa de Pollo, Causa de Atun, Palta Rellena (quinoa)
- PIQUEO ANTICUCHERO** 17 Anticuchero Sampler (Anticuchos, Octopus, Chicken thighs, & shrimp in anticuchera sauce) Served over papitas doradas & corn covered in Huancaína sauce. & chimichurri.

POLLO A LA BRASA

CHICKEN OPTIONS	PRICE	SIDES	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