



SERVING AUTHENTIC PERUVIAN CUISINE SINCE 2016

HOT APPETIZERS

- TAMAL PERUANO** Served with salsa criolla. 9
- ANTICUCHOS** Grilled beef heart served with papas doradas, Peruvian corn, & spicy limo sauce. 18
- POLLO ANTICUCHERO** Grilled chicken thighs served with papas doradas, huacatay cream & chimichurri. 17
- PULPO ANTICUCHERO** Grilled octopus served with papas doradas, huancaína sauce, corn, & chimichurri. 26
- CONCHITAS A LA PARMESANA** Sea Scallops (6) au gratin with white wine, butter, and parmesan cheese. 19
- CHICHARRONES** Fried pork served with papas doradas, Peruvian corn, salsa criolla, & spicy rocoto sauce. 16
- 3 SAUCE CALAMARI** Fried Calamari served with three dipping sauces. (Pio-Pio, Aji Amarillo, & Spicy Limo) 16
- ROCOTO SHRIMP** Fried shrimp tossed in sweet & spicy Rocoto sauce with red peppers & green onions. 17
- PERUVIAN BITES** Fried wontons filled with "Aji de Gallina" served with Pio-Pio Sauce. 12
- HUACHANA BITES** Fried wontons filled with Peruvian Huachana chorizo & cream cheese.-- 12
- HUANCA-YUCA** Crispy fried yuca served with Huancaína dipping sauce. 11
- PAPITAS RELLENAS** Fried stuffed potatoes (2) filled with seasoned ground beef, raisins, olives, & eggs. 14
- CHICHARRON DE PESCADO** Fish fritters served with yucca, salsa criolla, & tartar sauce. (MAHI MAHI \$3) 17
- SALCHIPAPAS** Fried hot dog slices & French fries topped with homemade sauces. (ADD TWO FRIED EGGS \$3) 13
- LOMO FRIES** Lomo Saltado over French fries topped with homemade sauces. (ADD TWO FRIED EGGS \$3) 17
- CAUSA FRITA** Fried Causa topped with choice of Lomo Saltado or Picante de Camarones. 17

COLD APPETIZERS

- 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** 13
Avocado halves filled with Chicken salad or Quinoa

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

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.
- KIDS SALCHIPAPA** French fries & hot dog slices.
- KIDS NUGGETS** Chicken Nuggets with rice or fries.

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

ALL CEVICHESES 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
- CEVI-CHARRON** Ceviche & Chicharron 20
- TRES LECHEs** Creamy Ceviche with three flavors (Rocoto, Aji limo, and Aji Amarillo) 20
- CARRETIILLERO** Ceviche with Fried Calamari. 25 | 28
- 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 PROTEIN GRILLED CHICKEN \$6 | STEAK BITES \$7 | GRILED SHRIMP \$8

- *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
- LOMO SALAD** Lomo Saltado (Steak or Chicken) served over house salad. 17
- HOUSE SALAD** Romaine lettuce, cucumbers, onions, & cherry tomatoes with house dressing. 6

SOUPS

- AGUADITO** Cilantro infused soup with chicken, potatoes, rice, & veggies. 9
- SOPA CRIOLLA** Beef noodle soup with potatoes, milk, eggs, and angel hair. 17
- CHUPE DE CAMARONES** Creamy shrimp chowder with rice, potatoes, eggs, corn, peas, and carrots. 23

SANDWICHES

*chicken may contain bones

- PAN CON CHICHARRON** Fried pork, sweet potatoes, salsa criolla on Ciabatta bread with sweet potato fries. 14
- POLLO A LA BRASA SANDWICH*** Pulled rotisserie chicken, brioche bun, mayo, provolone cheese, grilled onions & peppers, Served with fries. 13
- CHICKEN SALAD SANDWICH*** Chicken salad on toasted sandwich bread served with fries. 12

THE BEST CEVICHE IN THE DMV!

ENTREES

SALTADOS

TENDERLOIN STEAK 27 *ADD \$3.00 TO
CHICKEN 20 SHRIMP 24 BASE PRICE

PERUVIAN STIR-FRY WITH CHOICE OF PROTEIN STIR-FRIED WITH ONIONS, TOMATOES, CILANTRO & PERUVIAN YELLOW PEPPERS. SEASONED WITH SOY SAUCE, VINEGAR, & OTHER SPICES.

- LOMO SALTADO** Stir-Fry served over french fries with rice
- TALLARIN SALTADO** Stir-Fry tossed with linguine pasta.
- QUINOTTO SALTADO*** Stir-Fry served over Quinoa Risotto.
- HUANCAINA SALTADO*** Stir-Fry served w/Huancaína Pasta.
- A LO POBRE SALTADO*** Lomo Saltado w/fried egg & plantains.
- TACU TACU SALTADO*** Stir-Fry served over Tacu Tacu.
(TACU TACU = RICE & BEAN PANCAKE)

SEAFOOD

- JALEA MIXTA** Deep fried fish & seafood over a bed of fried yuca, topped with salsa criolla, served with Tartar Sauce. **(MAHI MAHI \$8.00)** 30
- JALEA BRAVA** Jalea Mixta served with Leche de Tigre or Mini Classic Ceviche **(MAHI MAHI \$10)** 42
- ARROZ CON MARISCOS** Peruvian style seafood paella served with salsa criolla. 28
- TACU TACU CON SALSA DE MARISCOS** 25
seafood in creamy seafood sauce over Tacu Tacu.
- PESCADO A LO MACHO** Seafood in creamy seafood sauce over fried tilapia or Mahi Mahi filet served with rice & papas doradas. **(MAHI MAHI \$4)** 27
- PICANTE DE CAMARONES** Shrimp in spicy creamy seafood sauce over potatoes. Served with rice. 24
- PESCADO FRITO** Fried Tilapia or Mahi Mahi filet served with rice, potatoes, salad & salsa criolla. **(MAHI MAHI \$4)** 18
- SUDADO DE PESCADO** Steamed Tilapia or Mahi filet cooked with onions, tomatoes, cilantro, chicha de jora, & beer. Served with rice and yuca. **(MAHI MAHI \$4)** 23
- QUINOTTO** Grilled shrimp or Mahi Mahi filet served over Huancaína Quinoa Risotto 26
- PASTA DEL MAR** Linguine pasta & seafood tossed in creamy seafood sauce 25

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BEEF & CHICKEN

- 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
- BISTEK A LO POBRE*** Grilled Skirt steak served with rice, plantains, fries, mixed green salad, & topped with 2 fried eggs. 25
- BISTEK ENCEBOLLADO*** Skirt steak topped with onions, tomatoes, cilantro. Served w/rice & papas doradas. 23
- MILANESA DE POLLO** Breaded chicken breast served with rice, fries, plantains & mixed green salad. 22
- AJI DE GALLINA** Shredded chicken in spicy creamy sauce over hard boiled potatoes. Served with rice. 21
- ARROZ CON POLLO** Cilantro infused rice & chicken confit served with papa a la huancaína & salsa criolla. 21
- POLLO AL GRILL** Grilled chicken breast served with white rice, french fries, & mixed green salad. 20
- *TALLARINES VERDES** TENDERLOIN BITES* 25
Peruvian pesto tossed with linguine SKIRT STEAK* 25
pasta with choice of protein. Served MILANESA POLLO 23
with papas doradas.
- *TALLARINES A LA HUANCAINA** ANTICUCHOS 25
Huancaína sauce tossed with linguine LOMO SALTADO* 30
pasta and choice of protein. SKIRT STEAK* 25

- *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 | SEAFOOD 26 | MIXED 23

*VEGETARIAN OPTION AVAILABLE

POLLO A LA BRASA

CHICKEN OPTIONS		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

FRIED YUCA* | PLANTAINS* | SWEET POTATO FRIES*
FRENCH FRIES | SALAD | COLESLAW | FAJITA VEGGIES
CILANTRO LIME RICE | WHITE RICE | BLACK BEANS

*EXTRA CHARGE

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

DRINKS

HOMEMADE JUICES

- CHICHA MORADA** (PURPLE CORN LEMONADE) GLASS \$4.50
- MARACUYA** (PASSION FRUIT) PITCHER \$16.00
- FOUNTAIN SODA** COKE PRODUCTS \$3.75
- INKA COLA** (CAN / BOTTLE) \$2.50/\$3.50
- COFFEE | TEA** \$3.00
- JARRITOS** \$3.50
- MILKSHAKES** \$7.00

BREAKFAST

SERVED ALL DAY

- 28 DE JULIO** Chicharrones, Peruvian tamal, fried sweet potatoes, salsa criolla, & Ciabatta bread. 20
- PAN CON CHICHARRON** Fried pork, sweet potatoes, salsa criolla on Ciabatta bread with sweet potato fries. 14
- TAMAL PERUANO** stuffed corn tamal with choice of chicken or pork. Served with salsa criolla. 9

WE LOVE TO CATER!

LET US CATER YOUR NEXT PARTY!

JOIN US FOR HAPPY HOUR MONDAY TO FRIDAY (4PM TO CLOSE)