

CHEF'S CHOICE

APPETIZER

Ronda Peruana

20

Sampler of: Yucca Fritas/Solterito de Quinoa/Causa de Pollo /Palta a Reina

Lomo Saltado

20

Tender beef sautéed with onions and bright tomatoes in a red wine sauce
Served with crunchy potatoes and white rice.

Tacu Tacu Encebichado

21

Exquisite Ceviche Limeno made of corvina fish served on top of our
delicious Peruvian canary bean tacu tacu.

Red Snapper & crab meat Tacu Tacu

23

Crab-meat in cream of rocoto drizzled over a pan roasted fillet of red
snapper, topped over our Canary bean Tacu Tacu.

Lomo Mar Y Tierra Tacu Tacu

23

A delicious mix of tender beef, calamari, octopus and shrimp sautéed with
crunchy onions and bright red tomatoes cooked on the grill. Served on
top of Peruvian Canary Yellow beans Tacu Tacu.

Escabeche de Paiche Tacu Tacu

24

Our Paiche is farmed raised in the Amazonian basin in Peru. Pan roasted
fillet of Amazonian Redtail Bass in a vinaigrette Peruvian Panca chile sauce
with crispy pickle onions. Served over our delicious Peruvian Canary bean
Tacu Tacu.

Skirt Steak Tacu Tacu en Rajas Poblanas

24

Our chef's prime choice; a fusion of our Peruvian & Mexican cuisines.
Tender skirt steak marinated in Aji Panca based sauce topped with Poblano
Peppers and Pico de Gallo. Served with our exquisite Peruvian Canary bean
Tacu Tacu and salsa criolla.

Bebidas

Chicha Morada

Exotic drink made of purple Peruvian corn with pineapple and apple zest to it. (Homemade)

Inka Kola / Diet Inka/ Diet Coke

Jamalca

Exotic drink made of the hibiscus flower (homemade)

Jarritos

Lime/pineapple/mango/guava/strawberry/grapefruit/tamarind/mandarin/clubsoda

Jumex

Mango/peach/pineapple/strawberry/pear/guava