

## FROM THE CEVICHE BAR

OUR CEVICHEs & TIRADITOS  
ARE MARINATED IN CLASSIC CITRUS  
LECHE DE TIGRE

### CEVICHEs

CORVINA CLASSICO sweet potato / habanero / cilantro	16
TUNA NIKKEI white soy-yuzu / avocado / daikon / cucumber / nori	18
SALMON CHIFA ginger / peanuts / sesame seeds / won ton	15
MIXTO aji rocoto / shrimp / octopus scallops / sweet potato / toasted corn	16

### TIRADITOS

PERUVIAN SASHIMI

FLUKE CLASSICO sweet potato / toasted corn / thai chili	15
SCALLOP-CAPE GOOSEBERRY candied ginger / poppy seed	16
CATCH OF THE DAY-AJI AMARILLO sweet potato / toasted corn / cilantro	15

## TO START

CAUSA OF THE DAY cold aji amarillo potato puree / daily topping	MP
CHICHARRON crispy calamari / pork belly / Peruvian tartar sauce	11
PORK & SHRIMP SPRING ROLLS sweet and sour aji rocoto sauce	11
SCALLOP GRATIN parmesan / lime butter	14
GRILLED OCTOPUS & CALAMARI aji panca / mortar potato / radish criolla	14
CORN EMPANADA aji amarillo / mozzarella / cilantro / chimichurri	11
PERUVIAN CORN CAKE mushroom ragout / watercress	12

### ANTICUCHOS

SKEWERS SEARED A LA PLANCHA

HANGER STEAK aji panca glaze / creamy ocopa sauce / rocoto salsa	12
ORGANIC CHICKEN nikkei bbq glaze / ginger-scallion sauce	11
PRAWN andean black bean glaze / aji verde / huancaína crema	13

### SOUPS & SALADS

QUINOA SOUP corn / zucchini / potato / queso fresco / basil	11
CHUPE Peruvian shrimp bisque / aji panca / fava beans / poached egg	14
BABY ROMAINE SALAD anchovies / almonds / grapes / black mint dressing	12
SOLTERITO spring vegetable salad / fava beans / tomatillo / sugar snaps / avocado queso fresco / potato / white balsamic vinaigrette	14

## MAIN COURSES

HOT ROCK CEVICHE striped bass / shrimp / octopus / corn / sweet potato / aji amarillo leche de tigre	28
SALMON NIKKEI chicken consomme / bok choy / mushrooms / pickled radish	25
COD CAU CAU clams / lentils / bok choy	27
PAN ROASTED CHICKEN BREAST creamy aji amarillo sauce / roasted baby potatoes / olives / quail egg	24
ARROZ CON PATO carnaroli rice / crispy duck breast / duck leg / scallops / cilantro	28
BACON WRAPPED PORK TENDERLOIN andean style potatoes / roasted peanuts / criolla	26
DRY AGED NY STRIP pan roasted / lima bean tacu tacu / chimichurri / red onion criolla	32

### FROM THE WOK

MIXED VEGETABLE SALTADO ginger / soy	22
CHAUFA COMPLETO jasmine rice / chicken char siu / shrimp / chinese sausage /	25
LOMO SALTADO hanger steak / soy sauce / tomato / red onion / crispy fries / white rice	24



## FROM THE PISCO BAR

### PISCO SOURS

Pisco / lime / egg white / bitters

TRADICIONAL 13

GOOSEBERRY 13

CHICHA MORADA 13

### CHILCANOS

Pisco / lime / bitters / ginger ale

MIX YOUR OWN 13  
choose from our menu of  
house-infused piscos

### MACHACADOS

Pisco / fresh muddled fruits & herbs

BLACKBERRY-THYME 13

WATERMELON-BASIL 13

Chef-Owners Richard Sandoval & Jaime Pesaque . Chef de Cuisine Erik Ramirez

18% gratuity for parties of 8 or more guests  
consumption of raw or partially cooked foods, while quite tasty, may be hazardous to your health