

# Appetizers

## Calamares Fritos

Crispy calamari rings served with salsa criolla and fried yucca.

\$11.95

## Papa a la Huancaína

Boiled potato slices topped with an Aji amarillo creamy cheese sauce accompanied by slices of hard boiled eggs.

\$9.95

## Causa de Pollo

Mashed potato seasoned with lime juice, aji amarillo and stuffed with shredded chicken and avocado.

\$10.95

## Causa de Camarones

Mashed potato seasoned with lime juice, aji amarillo and stuffed with slices of shrimp and avocado.

\$11.95

## Choros a la Chalaca

Mussels dressed with diced onions, tomatoes, Peruvian corn and lime juice.

\$10.95

## Leche de Tigre \*

Cocktail of finely chopped slices of fish marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn and sweet potatoes.

\$10.95

## Levantate si Puedes \*

Cocktail of finely chopped slices of fish, octopus and calamari marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn, sweet potatoes, a shrimp and a mussel.

\$11.95

## Anticucho de Corazon

Beef hearts brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Anticucho de Pollo

Chicken brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Salchipapa

Slices of hot dog served over french fries.

\$8.95

## Ensalada de Casa

Lettuce, sliced tomatoes, cucumber and avocado covered in house dressing.

\$7.95

## Palta Rellena

Two avocado halves filled with a Chicken-Vegetable mayonnaise salad.

\$8.95



Causa de Pollo

\$10.95



Choros a la Chalaca

\$10.95

# Soups



Chupe de Camarones

\$18.95

## Parihuela

A combination of fish, shrimp, calamari, octopus prepared in a seafood broth with a touch of white wine.

\$18.95

## Chupe de Camarones

Shrimp cooked in a rich creamy broth with rice, potatoes, fresh cheese and milk topped with an egg, cilantro and oregano.

\$18.95

## Aguadito de Pollo

Cilantro broth simmered with chicken, diced potatoes, carrots, peas, red bell peppers and rice.

\$14.95

## Aguadito de Mariscos

Cilantro broth simmered with mixed seafood (shrimp, calamari, octopus and mussels) diced potatoes, carrots, peas, red bell peppers and rice.

\$18.95

\* Contains raw fish or undercooked food products

Please let your server know if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, fish, eggs and peanuts may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Seafood



**Jalea Mixta**

**\$18.95**



**Arroz con Mariscos**

**\$17.95**

## **Pescado Saltado**

**\$16.95**

Slices of fish sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

## **Saltado de Mariscos**

**\$18.95**

Shrimp, Calamari, octopus and a mussel sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

## **Tallarín Saltado de Mariscos**

**\$18.95**

Shrimp, Calamari, octopus and a mussel sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

## **Tallarín en Salsa de Mariscos**

**\$18.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with noodles.

## **Pescado a lo Macho**

**\$18.95**

Fried fish fillet, shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with white rice.

## **Picante de Mariscos**

**\$18.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with white rice.

## **Picante de Mariscos con tacu tacu**

**\$19.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with tacu tacu

## **Jalea Mixta**

**\$18.95**

A seafood mixture of fish, mussel, calamari, octopus, and shrimp fried in a lightly seasoned batter served with fried yuca and salsa criolla.

## **Chicharrón de Pescado**

**\$16.95**

Pieces of fried breaded fish served with fried yuca and salsa criolla.

## **Arroz con Mariscos**

**\$17.95**

A Paella style rice mixed with seafood (Calamari, Shrimp, Octopus and mussels) served with salsa criolla.

## **Ceviche de Pescado \***

**\$15.95**

White fish marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche Mixto \***

**\$17.95**

A mixture of octopus, calamari, shrimp, a mussel and white fish marinated in fresh lime citrus juices with garlic, onions, cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Camaron \***

**\$18.95**

Shrimp marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Mariscos \***

**\$18.95**

A mixture of octopus, calamari, shrimp and a mussel marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Pescado y Camaron \***

**\$18.95**

White fish and shrimp marinated in fresh lime citrus juices with garlic, cilantro and onions served with sweet potatoes and Peruvian corn.

## **Duo de Mariscos \***

**\$19.95**

Ceviche de Pescado & Chaufa de Mariscos

## **Trio de Mariscos \***

**\$26.95**

Ceviche de Pescado, Calamares Fritos & Chaufa de Mariscos



**Trio de Mariscos \***

**\$26.95**

**\* Contains raw fish or undercooked food products**

Please let your server know if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, fish, eggs and peanuts may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Beef



**Lomo Saltado a lo Pobre** \$19.95



**Tallarin Verde con Bisteck** \$18.95

**Lomo Saltado** \$17.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Lomo Saltado a lo Pobre** \$19.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Tallarin Saltado de Carne** \$17.95  
Slices of beef sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Bisteck con Tacu Tacu** \$19.95  
Grilled Beef steak served with Tacu Tacu (crispy refried beans and rice) and salsa criolla.

**Bisteck a la Parrilla** \$18.95  
Grilled beef steak served with white rice, salad and french fries.

**Bisteck a lo Pobre** \$19.95  
Grilled beef steak served with white rice, french fries, sweet plantains and a fried egg.

**Tallarin a la Huancaína con Lomo Saltado** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with huancaína based spaghetti.

**Tallarin Verde con Bisteck** \$18.95  
Grilled Beef steak served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Seco de Carne con Frijoles** \$17.95  
Cilantro based beef stew served with canary beans, white rice and salsa criolla.

**Lomo Saltado con Tacu Tacu** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

# Chaufa

**Chaufa de Carne** \$16.95  
Fried rice mixed with beef, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Pollo** \$14.95  
Fried rice mixed with chicken, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Camarones** \$17.95  
Fried rice mixed with shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa Mixto** \$17.95  
Fried rice mixed with beef, chicken, shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Mariscos** \$17.95  
Fried rice mixed with mixed seafood, spring green onions, red bell pepper and scrambled eggs.



**Chaufa de Mariscos** \$17.95

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# Chicken

**Pollo Saltado** \$15.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Pollo Saltado a lo Pobre** \$17.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Pollo Saltado con tacu tacu** \$18.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

**Pollo a la Parrilla** \$16.95  
Grilled chicken served with white rice, salad and french fries.

**Tallarín Saltado de Pollo** \$15.95  
Slices of chicken sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín Verde con Pollo a la Parrilla** \$16.95  
Grilled chicken served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Tallarín a la Huancaína con Pollo a la Parrilla** \$18.95  
Grilled chicken served with huancaína based spaghetti and golden fried potatoes.

**Chicharrón de Pollo** \$16.95  
Slices of golden fried crispy chicken served with french fries, white rice and salad.



Tallarín a la Huancaína con Pollo a la Parrilla \$18.95



Pollo Saltado con tacu tacu \$18.95

## Pollo a la Brasa



**Pollo Solo** \$15.95  
Whole Chicken

**1/2 Pollo Solo** \$8.95  
Half a chicken

**Pollo a la Brasa Combo** \$28.95  
Whole chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**1/2 Pollo a la Brasa Combo** \$16.95  
Half a chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**Pollo Familiar** \$36.95  
One whole chicken, aguadito de pollo, french fries, salad and a 2 liter inca kola.

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## Beverages

Chicha Morada	\$4.50
Chicha Morada Pitch	\$12.95
Maracuya Glass	\$4.50
Fountain Drink	\$3.00
(Coke, Sprite, Fanta, Sweet Tea, Lemonade, Ginger Ale)	
Kola Inglesa	\$3.50
Inca Kola	\$3.00
Apple Juice	\$3.50
Orange Juice	\$3.50
Hot Tea	\$3.00
Coffee	\$3.00

## Kids Menu

Fish fingers with French Fries	\$9.95
Grilled chicken with French Fries	\$8.95
Mini Bisteck with French Fries	\$10.95
Salchipapa Kids	\$8.95
Chicken Fingers with French Fries	\$9.95

## Desserts

Picarones	\$8.95
Tres Leches	\$5.50
Alfajor	\$2.95
Torta de Maracuya	\$5.50
Cheescake de Lucuma	\$5.95
Helado de Lucuma	\$4.50
Crema Volteada	\$4.95



Picarones \$8.95

## Sides

Small French Fries	\$3.95
Large French Fries	\$6.95
Fried Yuca	\$3.95
Maduros	\$3.95
Tostones	\$3.95
Arroz Blanco	\$2.95
Choclo	\$4.25
Frijoles	\$4.75
Salsa Criolla	\$3.50
Salsa Huancaína	\$3.50
Small Side Salad	\$3.75

## Lunch Special

APPETIZER + ENTREE + SOFT DRINK

# \$10.95

MONDAY - FRIDAY 11:30 AM - 3 PM

### APPETIZER

- AGUADITO DE POLLO
- SMALL SIDE SALAD
- CAUSA DE POLLO
- PAPA A LA HUANCAINA

### ENTREE

- LOMO SALTADO
- POLLO SALTADO
- SECO CON FRIJOLES
- TALLARIN VERDE C/ POLLO A LA PARRILLA
- CHAUFA DE POLLO
- TALLARIN SALTADO DE POLLO

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# Appetizers

## Calamares Fritos

Crispy calamari rings served with salsa criolla and fried yucca.

\$11.95

## Papa a la Huancaína

Boiled potato slices topped with an Aji amarillo creamy cheese sauce accompanied by slices of hard boiled eggs.

\$9.95

## Causa de Pollo

Mashed potato seasoned with lime juice, aji amarillo and stuffed with shredded chicken and avocado.

\$10.95

## Causa de Camarones

Mashed potato seasoned with lime juice, aji amarillo and stuffed with slices of shrimp and avocado.

\$11.95

## Choros a la Chalaca

Mussels dressed with diced onions, tomatoes, Peruvian corn and lime juice.

\$10.95

## Leche de Tigre \*

Cocktail of finely chopped slices of fish marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn and sweet potatoes.

\$10.95

## Levantate si Puedes \*

Cocktail of finely chopped slices of fish, octopus and calamari marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn, sweet potatoes, a shrimp and a mussel.

\$11.95

## Anticucho de Corazon

Beef hearts brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Anticucho de Pollo

Chicken brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Salchipapa

Slices of hot dog served over french fries.

\$8.95

## Ensalada de Casa

Lettuce, sliced tomatoes, cucumber and avocado covered in house dressing.

\$7.95

## Palta Rellena

Two avocado halves filled with a Chicken-Vegetable mayonnaise salad.

\$8.95



Causa de Pollo

\$10.95



Choros a la Chalaca

\$10.95

# Soups



Chupe de Camarones

\$18.95

## Parihuela

A combination of fish, shrimp, calamari, octopus prepared in a seafood broth with a touch of white wine.

\$18.95

## Chupe de Camarones

Shrimp cooked in a rich creamy broth with rice, potatoes, fresh cheese and milk topped with an egg, cilantro and oregano.

\$18.95

## Aguadito de Pollo

Cilantro broth simmered with chicken, diced potatoes, carrots, peas, red bell peppers and rice.

\$14.95

## Aguadito de Mariscos

Cilantro broth simmered with mixed seafood (shrimp, calamari, octopus and mussels) diced potatoes, carrots, peas, red bell peppers and rice.

\$18.95

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# Seafood



**Jalea Mixta** \$18.95



**Arroz con Mariscos** \$17.95

**Pescado Saltado** \$16.95  
Slices of fish sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

**Saltado de Mariscos** \$18.95  
Shrimp, Calamari, octopus and a mussel sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

**Tallarín Saltado de Mariscos** \$18.95  
Shrimp, Calamari, octopus and a mussel sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín en Salsa de Mariscos** \$18.95  
Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with noodles.

**Pescado a lo Macho** \$18.95  
Fried fish fillet, shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with white rice.

**Picante de Mariscos** \$18.95  
Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with white rice.

**Picante de Mariscos con tacu tacu** \$19.95  
Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with tacu tacu

**Jalea Mixta** \$18.95  
A seafood mixture of fish, mussel, calamari, octopus, and shrimp fried in a lightly seasoned batter served with fried yuca and salsa criolla.

**Chicharrón de Pescado** \$16.95  
Pieces of fried breaded fish served with fried yuca and salsa criolla.

**Arroz con Mariscos** \$17.95  
A Paella style rice mixed with seafood (Calamari, Shrimp, Octopus and mussels) served with salsa criolla.

**Ceviche de Pescado \*** \$15.95  
White fish marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

**Ceviche Mixto \*** \$17.95  
A mixture of octopus, calamari, shrimp, a mussel and white fish marinated in fresh lime citrus juices with garlic, onions, cilantro served with sweet potatoes and Peruvian corn

**Ceviche de Camaron \*** \$18.95  
Shrimp marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

**Ceviche de Mariscos \*** \$18.95  
A mixture of octopus, calamari, shrimp and a mussel marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

**Ceviche de Pescado y Camaron \*** \$18.95  
White fish and shrimp marinated in fresh lime citrus juices with garlic, cilantro and onions served with sweet potatoes and Peruvian corn.

**Duo de Mariscos \*** \$19.95  
Ceviche de Pescado & Chaufa de Mariscos

**Trio de Mariscos \*** \$26.95  
Ceviche de Pescado, Calamares Fritos & Chaufa de Mariscos



**Trio de Mariscos \*** \$26.95

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# Beef



**Lomo Saltado a lo Pobre** \$19.95



**Tallarin Verde con Bisteck** \$18.95

**Lomo Saltado** \$17.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Lomo Saltado a lo Pobre** \$19.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Tallarin Saltado de Carne** \$17.95  
Slices of beef sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Bisteck con Tacu Tacu** \$19.95  
Grilled Beef steak served with Tacu Tacu (crispy refried beans and rice) and salsa criolla.

**Bisteck a la Parrilla** \$18.95  
Grilled beef steak served with white rice, salad and french fries.

**Bisteck a lo Pobre** \$19.95  
Grilled beef steak served with white rice, french fries, sweet plantains and a fried egg.

**Tallarin a la Huancaína con Lomo Saltado** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with huancaína based spaghetti.

**Tallarin Verde con Bisteck** \$18.95  
Grilled Beef steak served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Seco de Carne con Frijoles** \$17.95  
Cilantro based beef stew served with canary beans, white rice and salsa criolla.

**Lomo Saltado con Tacu Tacu** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

# Chaufa

**Chaufa de Carne** \$16.95  
Fried rice mixed with beef, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Pollo** \$14.95  
Fried rice mixed with chicken, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Camarones** \$17.95  
Fried rice mixed with shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa Mixto** \$17.95  
Fried rice mixed with beef, chicken, shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Mariscos** \$17.95  
Fried rice mixed with mixed seafood, spring green onions, red bell pepper and scrambled eggs.



**Chaufa de Mariscos** \$17.95

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# Chicken

**Pollo Saltado** \$15.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Pollo Saltado a lo Pobre** \$17.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Pollo Saltado con tacu tacu** \$18.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

**Pollo a la Parrilla** \$16.95  
Grilled chicken served with white rice, salad and french fries.

**Tallarín Saltado de Pollo** \$15.95  
Slices of chicken sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín Verde con Pollo a la Parrilla** \$16.95  
Grilled chicken served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Tallarín a la Huancaína con Pollo a la Parrilla** \$18.95  
Grilled chicken served with huancaína based spaghetti and golden fried potatoes.

**Chicharrón de Pollo** \$16.95  
Slices of golden fried crispy chicken served with french fries, white rice and salad.



Tallarín a la Huancaína con Pollo a la Parrilla \$18.95



Pollo Saltado con tacu tacu \$18.95

## Pollo a la Brasa



**Pollo Solo** \$15.95  
Whole Chicken

**1/2 Pollo Solo** \$8.95  
Half a chicken

**Pollo a la Brasa Combo** \$28.95  
Whole chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**1/2 Pollo a la Brasa Combo** \$16.95  
Half a chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**Pollo Familiar** \$36.95  
One whole chicken, aguadito de pollo, french fries, salad and a 2 liter inca kola.

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## Beverages

Chicha Morada	\$4.50
Chicha Morada Pitch	\$12.95
Maracuya Glass	\$4.50
Fountain Drink	\$3.00
(Coke, Sprite, Fanta, Sweet Tea, Lemonade, Ginger Ale)	
Kola Inglesa	\$3.50
Inca Kola	\$3.00
Apple Juice	\$3.50
Orange Juice	\$3.50
Hot Tea	\$3.00
Coffee	\$3.00

## Kids Menu

Fish fingers with French Fries	\$9.95
Grilled chicken with French Fries	\$8.95
Mini Bisteck with French Fries	\$10.95
Salchipapa Kids	\$8.95
Chicken Fingers with French Fries	\$9.95

## Desserts

Picarones	\$8.95
Tres Leches	\$5.50
Alfajor	\$2.95
Torta de Maracuya	\$5.50
Cheescake de Lucuma	\$5.95
Helado de Lucuma	\$4.50
Crema Volteada	\$4.95



Picarones \$8.95

## Sides

Small French Fries	\$3.95
Large French Fries	\$6.95
Fried Yuca	\$3.95
Maduros	\$3.95
Tostones	\$3.95
Arroz Blanco	\$2.95
Choclo	\$4.25
Frijoles	\$4.75
Salsa Criolla	\$3.50
Salsa Huancaína	\$3.50
Small Side Salad	\$3.75

## Lunch Special

APPETIZER + ENTREE + SOFT DRINK

# \$10.95

MONDAY - FRIDAY 11:30 AM - 3 PM

### APPETIZER

- AGUADITO DE POLLO
- SMALL SIDE SALAD
- CAUSA DE POLLO
- PAPA A LA HUANCAINA

### ENTREE

- LOMO SALTADO
- POLLO SALTADO
- SECO CON FRIJOLES
- TALLARIN VERDE C/ POLLO A LA PARRILLA
- CHAUFA DE POLLO
- TALLARIN SALTADO DE POLLO

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# Appetizers

## Calamares Fritos

Crispy calamari rings served with salsa criolla and fried yucca.

\$11.95

## Papa a la Huancaína

Boiled potato slices topped with an Aji amarillo creamy cheese sauce accompanied by slices of hard boiled eggs.

\$9.95

## Causa de Pollo

Mashed potato seasoned with lime juice, aji amarillo and stuffed with shredded chicken and avocado.

\$10.95

## Causa de Camarones

Mashed potato seasoned with lime juice, aji amarillo and stuffed with slices of shrimp and avocado.

\$11.95

## Choros a la Chalaca

Mussels dressed with diced onions, tomatoes, Peruvian corn and lime juice.

\$10.95

## Leche de Tigre \*

Cocktail of finely chopped slices of fish marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn and sweet potatoes.

\$10.95

## Levantate si Puedes \*

Cocktail of finely chopped slices of fish, octopus and calamari marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn, sweet potatoes, a shrimp and a mussel.

\$11.95

## Anticucho de Corazon

Beef hearts brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Anticucho de Pollo

Chicken brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Salchipapa

Slices of hot dog served over french fries.

\$8.95

## Ensalada de Casa

Lettuce, sliced tomatoes, cucumber and avocado covered in house dressing.

\$7.95

## Palta Rellena

Two avocado halves filled with a Chicken-Vegetable mayonnaise salad.

\$8.95



Causa de Pollo

\$10.95



Choros a la Chalaca

\$10.95

# Soups



Chupe de Camarones

\$18.95

## Parihuela

A combination of fish, shrimp, calamari, octopus prepared in a seafood broth with a touch of white wine.

\$18.95

## Chupe de Camarones

Shrimp cooked in a rich creamy broth with rice, potatoes, fresh cheese and milk topped with an egg, cilantro and oregano.

\$18.95

## Aguadito de Pollo

Cilantro broth simmered with chicken, diced potatoes, carrots, peas, red bell peppers and rice.

\$14.95

## Aguadito de Mariscos

Cilantro broth simmered with mixed seafood (shrimp, calamari, octopus and mussels) diced potatoes, carrots, peas, red bell peppers and rice.

\$18.95

\* Contains raw fish or undercooked food products

Please let your server know if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, fish, eggs and peanuts may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Seafood



**Jalea Mixta**

**\$18.95**



**Arroz con Mariscos**

**\$17.95**

## **Pescado Saltado**

**\$16.95**

Slices of fish sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

## **Saltado de Mariscos**

**\$18.95**

Shrimp, Calamari, octopus and a mussel sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

## **Tallarín Saltado de Mariscos**

**\$18.95**

Shrimp, Calamari, octopus and a mussel sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

## **Tallarín en Salsa de Mariscos**

**\$18.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with noodles.

## **Pescado a lo Macho**

**\$18.95**

Fried fish fillet, shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with white rice.

## **Picante de Mariscos**

**\$18.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with white rice.

## **Picante de Mariscos con tacu tacu**

**\$19.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with tacu tacu

## **Jalea Mixta**

**\$18.95**

A seafood mixture of fish, mussel, calamari, octopus, and shrimp fried in a lightly seasoned batter served with fried yuca and salsa criolla.

## **Chicharrón de Pescado**

**\$16.95**

Pieces of fried breaded fish served with fried yuca and salsa criolla.

## **Arroz con Mariscos**

**\$17.95**

A Paella style rice mixed with seafood (Calamari, Shrimp, Octopus and mussels) served with salsa criolla.

## **Ceviche de Pescado \***

**\$15.95**

White fish marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche Mixto \***

**\$17.95**

A mixture of octopus, calamari, shrimp, a mussel and white fish marinated in fresh lime citrus juices with garlic, onions, cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Camaron \***

**\$18.95**

Shrimp marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Mariscos \***

**\$18.95**

A mixture of octopus, calamari, shrimp and a mussel marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Pescado y Camaron \***

**\$18.95**

White fish and shrimp marinated in fresh lime citrus juices with garlic, cilantro and onions served with sweet potatoes and Peruvian corn.

## **Duo de Mariscos \***

**\$19.95**

Ceviche de Pescado & Chaufa de Mariscos

## **Trio de Mariscos \***

**\$26.95**

Ceviche de Pescado, Calamares Fritos & Chaufa de Mariscos



**Trio de Mariscos \***

**\$26.95**

**\* Contains raw fish or undercooked food products**

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# Beef



**Lomo Saltado a lo Pobre** \$19.95



**Tallarin Verde con Bisteck** \$18.95

**Lomo Saltado** \$17.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Lomo Saltado a lo Pobre** \$19.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Tallarin Saltado de Carne** \$17.95  
Slices of beef sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Bisteck con Tacu Tacu** \$19.95  
Grilled Beef steak served with Tacu Tacu (crispy refried beans and rice) and salsa criolla.

**Bisteck a la Parrilla** \$18.95  
Grilled beef steak served with white rice, salad and french fries.

**Bisteck a lo Pobre** \$19.95  
Grilled beef steak served with white rice, french fries, sweet plantains and a fried egg.

**Tallarin a la Huancaína con Lomo Saltado** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with huancaína based spaghetti.

**Tallarin Verde con Bisteck** \$18.95  
Grilled Beef steak served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Seco de Carne con Frijoles** \$17.95  
Cilantro based beef stew served with canary beans, white rice and salsa criolla.

**Lomo Saltado con Tacu Tacu** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

# Chaufa

**Chaufa de Carne** \$16.95  
Fried rice mixed with beef, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Pollo** \$14.95  
Fried rice mixed with chicken, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Camarones** \$17.95  
Fried rice mixed with shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa Mixto** \$17.95  
Fried rice mixed with beef, chicken, shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Mariscos** \$17.95  
Fried rice mixed with mixed seafood, spring green onions, red bell pepper and scrambled eggs.



**Chaufa de Mariscos** \$17.95

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# Chicken

**Pollo Saltado** \$15.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Pollo Saltado a lo Pobre** \$17.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Pollo Saltado con tacu tacu** \$18.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

**Pollo a la Parrilla** \$16.95  
Grilled chicken served with white rice, salad and french fries.

**Tallarín Saltado de Pollo** \$15.95  
Slices of chicken sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín Verde con Pollo a la Parrilla** \$16.95  
Grilled chicken served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Tallarín a la Huancaína con Pollo a la Parrilla** \$18.95  
Grilled chicken served with huancaína based spaghetti and golden fried potatoes.

**Chicharrón de Pollo** \$16.95  
Slices of golden fried crispy chicken served with french fries, white rice and salad.



Tallarín a la Huancaína con Pollo a la Parrilla \$18.95



Pollo Saltado con tacu tacu \$18.95

## Pollo a la Brasa



**Pollo Solo** \$15.95  
Whole Chicken

**1/2 Pollo Solo** \$8.95  
Half a chicken

**Pollo a la Brasa Combo** \$28.95  
Whole chicken with 2 sides (Choices: French fries, Chaufa de Pollo, Salad).

**1/2 Pollo a la Brasa Combo** \$16.95  
Half a chicken with 2 sides (Choices: French fries, Chaufa de Pollo, Salad).

**Pollo Familiar** \$36.95  
One whole chicken, aguadito de pollo, french fries, salad and a 2 liter inca kola.

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## Beverages

Chicha Morada	\$4.50
Chicha Morada Pitch	\$12.95
Maracuya Glass	\$4.50
Fountain Drink	\$3.00
(Coke, Sprite, Fanta, Sweet Tea, Lemonade, Ginger Ale)	
Kola Inglesa	\$3.50
Inca Kola	\$3.00
Apple Juice	\$3.50
Orange Juice	\$3.50
Hot Tea	\$3.00
Coffee	\$3.00

## Kids Menu

Fish fingers with French Fries	\$9.95
Grilled chicken with French Fries	\$8.95
Mini Bisteck with French Fries	\$10.95
Salchipapa Kids	\$8.95
Chicken Fingers with French Fries	\$9.95

## Desserts

Picarones	\$8.95
Tres Leches	\$5.50
Alfajor	\$2.95
Torta de Maracuya	\$5.50
Cheescake de Lucuma	\$5.95
Helado de Lucuma	\$4.50
Crema Volteada	\$4.95



Picarones \$8.95

## Sides

Small French Fries	\$3.95
Large French Fries	\$6.95
Fried Yuca	\$3.95
Maduros	\$3.95
Tostones	\$3.95
Arroz Blanco	\$2.95
Choclo	\$4.25
Frijoles	\$4.75
Salsa Criolla	\$3.50
Salsa Huancaína	\$3.50
Small Side Salad	\$3.75

## Lunch Special

APPETIZER + ENTREE + SOFT DRINK

# \$10.95

MONDAY - FRIDAY 11:30 AM - 3 PM

### APPETIZER

- AGUADITO DE POLLO
- SMALL SIDE SALAD
- CAUSA DE POLLO
- PAPA A LA HUANCAINA

### ENTREE

- LOMO SALTADO
- POLLO SALTADO
- SECO CON FRIJOLES
- TALLARIN VERDE C/ POLLO A LA PARRILLA
- CHAUFA DE POLLO
- TALLARIN SALTADO DE POLLO

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# Appetizers

## Calamares Fritos

Crispy calamari rings served with salsa criolla and fried yucca.

\$11.95

## Papa a la Huancaína

Boiled potato slices topped with an Aji amarillo creamy cheese sauce accompanied by slices of hard boiled eggs.

\$9.95

## Causa de Pollo

Mashed potato seasoned with lime juice, aji amarillo and stuffed with shredded chicken and avocado.

\$10.95

## Causa de Camarones

Mashed potato seasoned with lime juice, aji amarillo and stuffed with slices of shrimp and avocado.

\$11.95

## Choros a la Chalaca

Mussels dressed with diced onions, tomatoes, Peruvian corn and lime juice.

\$10.95

## Leche de Tigre \*

Cocktail of finely chopped slices of fish marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn and sweet potatoes.

\$10.95

## Levantate si Puedes \*

Cocktail of finely chopped slices of fish, octopus and calamari marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn, sweet potatoes, a shrimp and a mussel.

\$11.95

## Anticucho de Corazon

Beef hearts brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Anticucho de Pollo

Chicken brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Salchipapa

Slices of hot dog served over french fries.

\$8.95

## Ensalada de Casa

Lettuce, sliced tomatoes, cucumber and avocado covered in house dressing.

\$7.95

## Palta Rellena

Two avocado halves filled with a Chicken-Vegetable mayonnaise salad.

\$8.95



Causa de Pollo

\$10.95



Choros a la Chalaca

\$10.95

# Soups



Chupe de Camarones

\$18.95

## Parihuela

A combination of fish, shrimp, calamari, octopus prepared in a seafood broth with a touch of white wine.

\$18.95

## Chupe de Camarones

Shrimp cooked in a rich creamy broth with rice, potatoes, fresh cheese and milk topped with an egg, cilantro and oregano.

\$18.95

## Aguadito de Pollo

Cilantro broth simmered with chicken, diced potatoes, carrots, peas, red bell peppers and rice.

\$14.95

## Aguadito de Mariscos

Cilantro broth simmered with mixed seafood (shrimp, calamari, octopus and mussels) diced potatoes, carrots, peas, red bell peppers and rice.

\$18.95

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# Seafood



**Jalea Mixta** \$18.95



**Arroz con Mariscos** \$17.95

**Pescado Saltado** \$16.95  
Slices of fish sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

**Saltado de Mariscos** \$18.95  
Shrimp, Calamari, octopus and a mussel sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

**Tallarín Saltado de Mariscos** \$18.95  
Shrimp, Calamari, octopus and a mussel sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín en Salsa de Mariscos** \$18.95  
Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with noodles.

**Pescado a lo Macho** \$18.95  
Fried fish fillet, shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with white rice.

**Picante de Mariscos** \$18.95  
Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with white rice.

**Picante de Mariscos con tacu tacu** \$19.95  
Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with tacu tacu

**Jalea Mixta** \$18.95  
A seafood mixture of fish, mussel, calamari, octopus, and shrimp fried in a lightly seasoned batter served with fried yuca and salsa criolla.

**Chicharrón de Pescado** \$16.95  
Pieces of fried breaded fish served with fried yuca and salsa criolla.

**Arroz con Mariscos** \$17.95  
A Paella style rice mixed with seafood (Calamari, Shrimp, Octopus and mussels) served with salsa criolla.

**Ceviche de Pescado \*** \$15.95  
White fish marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

**Ceviche Mixto \*** \$17.95  
A mixture of octopus, calamari, shrimp, a mussel and white fish marinated in fresh lime citrus juices with garlic, onions, cilantro served with sweet potatoes and Peruvian corn

**Ceviche de Camaron \*** \$18.95  
Shrimp marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

**Ceviche de Mariscos \*** \$18.95  
A mixture of octopus, calamari, shrimp and a mussel marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

**Ceviche de Pescado y Camaron \*** \$18.95  
White fish and shrimp marinated in fresh lime citrus juices with garlic, cilantro and onions served with sweet potatoes and Peruvian corn.

**Duo de Mariscos \*** \$19.95  
Ceviche de Pescado & Chaufa de Mariscos

**Trio de Mariscos \*** \$26.95  
Ceviche de Pescado, Calamares Fritos & Chaufa de Mariscos



**Trio de Mariscos \*** \$26.95

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# Beef



**Lomo Saltado a lo Pobre** \$19.95



**Tallarin Verde con Bisteck** \$18.95

**Lomo Saltado** \$17.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Lomo Saltado a lo Pobre** \$19.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Tallarin Saltado de Carne** \$17.95  
Slices of beef sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Bisteck con Tacu Tacu** \$19.95  
Grilled Beef steak served with Tacu Tacu (crispy refried beans and rice) and salsa criolla.

**Bisteck a la Parrilla** \$18.95  
Grilled beef steak served with white rice, salad and french fries.

**Bisteck a lo Pobre** \$19.95  
Grilled beef steak served with white rice, french fries, sweet plantains and a fried egg.

**Tallarin a la Huancaína con Lomo Saltado** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with huancaína based spaghetti.

**Tallarin Verde con Bisteck** \$18.95  
Grilled Beef steak served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Seco de Carne con Frijoles** \$17.95  
Cilantro based beef stew served with canary beans, white rice and salsa criolla.

**Lomo Saltado con Tacu Tacu** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

# Chaufa

**Chaufa de Carne** \$16.95  
Fried rice mixed with beef, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Pollo** \$14.95  
Fried rice mixed with chicken, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Camarones** \$17.95  
Fried rice mixed with shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa Mixto** \$17.95  
Fried rice mixed with beef, chicken, shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Mariscos** \$17.95  
Fried rice mixed with mixed seafood, spring green onions, red bell pepper and scrambled eggs.



**Chaufa de Mariscos** \$17.95

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# Chicken

**Pollo Saltado** \$15.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Pollo Saltado a lo Pobre** \$17.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Pollo Saltado con tacu tacu** \$18.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

**Pollo a la Parrilla** \$16.95  
Grilled chicken served with white rice, salad and french fries.

**Tallarín Saltado de Pollo** \$15.95  
Slices of chicken sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín Verde con Pollo a la Parrilla** \$16.95  
Grilled chicken served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Tallarín a la Huancaína con Pollo a la Parrilla** \$18.95  
Grilled chicken served with huancaína based spaghetti and golden fried potatoes.

**Chicharrón de Pollo** \$16.95  
Slices of golden fried crispy chicken served with french fries, white rice and salad.



Tallarín a la Huancaína con Pollo a la Parrilla \$18.95



Pollo Saltado con tacu tacu \$18.95

## Pollo a la Brasa



**Pollo Solo** \$15.95  
Whole Chicken

**1/2 Pollo Solo** \$8.95  
Half a chicken

**Pollo a la Brasa Combo** \$28.95  
Whole chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**1/2 Pollo a la Brasa Combo** \$16.95  
Half a chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**Pollo Familiar** \$36.95  
One whole chicken, aguadito de pollo, french fries, salad and a 2 liter inca kola.

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## Beverages

Chicha Morada	\$4.50
Chicha Morada Pitch	\$12.95
Maracuya Glass	\$4.50
Fountain Drink	\$3.00
(Coke, Sprite, Fanta, Sweet Tea, Lemonade, Ginger Ale)	
Kola Inglesa	\$3.50
Inca Kola	\$3.00
Apple Juice	\$3.50
Orange Juice	\$3.50
Hot Tea	\$3.00
Coffee	\$3.00

## Kids Menu

Fish fingers with French Fries	\$9.95
Grilled chicken with French Fries	\$8.95
Mini Bisteck with French Fries	\$10.95
Salchipapa Kids	\$8.95
Chicken Fingers with French Fries	\$9.95

## Desserts

Picarones	\$8.95
Tres Leches	\$5.50
Alfajor	\$2.95
Torta de Maracuya	\$5.50
Cheescake de Lucuma	\$5.95
Helado de Lucuma	\$4.50
Crema Volteada	\$4.95



Picarones \$8.95

## Sides

Small French Fries	\$3.95
Large French Fries	\$6.95
Fried Yuca	\$3.95
Maduros	\$3.95
Tostones	\$3.95
Arroz Blanco	\$2.95
Choclo	\$4.25
Frijoles	\$4.75
Salsa Criolla	\$3.50
Salsa Huancaína	\$3.50
Small Side Salad	\$3.75

## Lunch Special

APPETIZER + ENTREE + SOFT DRINK

# \$10.95

MONDAY - FRIDAY 11:30 AM - 3 PM

### APPETIZER

- AGUADITO DE POLLO
- SMALL SIDE SALAD
- CAUSA DE POLLO
- PAPA A LA HUANCAINA

### ENTREE

- LOMO SALTADO
- POLLO SALTADO
- SECO CON FRIJOLES
- TALLARIN VERDE C/ POLLO A LA PARRILLA
- CHAUFA DE POLLO
- TALLARIN SALTADO DE POLLO

\* Contains raw fish or undercooked food products

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# Appetizers

## Calamares Fritos

Crispy calamari rings served with salsa criolla and fried yucca.

\$11.95

## Papa a la Huancaína

Boiled potato slices topped with an Aji amarillo creamy cheese sauce accompanied by slices of hard boiled eggs.

\$9.95

## Causa de Pollo

Mashed potato seasoned with lime juice, aji amarillo and stuffed with shredded chicken and avocado.

\$10.95

## Causa de Camarones

Mashed potato seasoned with lime juice, aji amarillo and stuffed with slices of shrimp and avocado.

\$11.95

## Choros a la Chalaca

Mussels dressed with diced onions, tomatoes, Peruvian corn and lime juice.

\$10.95

## Leche de Tigre \*

Cocktail of finely chopped slices of fish marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn and sweet potatoes.

\$10.95

## Levantate si Puedes \*

Cocktail of finely chopped slices of fish, octopus and calamari marinated in lime juice with garlic, cilantro and red onions. Garnished with Peruvian corn, sweet potatoes, a shrimp and a mussel.

\$11.95

## Anticucho de Corazon

Beef hearts brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Anticucho de Pollo

Chicken brochettes marinated in Aji Panca served with Peruvian corn and golden potatoes.

\$12.95

## Salchipapa

Slices of hot dog served over french fries.

\$8.95

## Ensalada de Casa

Lettuce, sliced tomatoes, cucumber and avocado covered in house dressing.

\$7.95

## Palta Rellena

Two avocado halves filled with a Chicken-Vegetable mayonnaise salad.

\$8.95



Causa de Pollo

\$10.95



Choros a la Chalaca

\$10.95

# Soups



Chupe de Camarones

\$18.95

## Parihuela

A combination of fish, shrimp, calamari, octopus prepared in a seafood broth with a touch of white wine.

\$18.95

## Chupe de Camarones

Shrimp cooked in a rich creamy broth with rice, potatoes, fresh cheese and milk topped with an egg, cilantro and oregano.

\$18.95

## Aguadito de Pollo

Cilantro broth simmered with chicken, diced potatoes, carrots, peas, red bell peppers and rice.

\$14.95

## Aguadito de Mariscos

Cilantro broth simmered with mixed seafood (shrimp, calamari, octopus and mussels) diced potatoes, carrots, peas, red bell peppers and rice.

\$18.95

\* Contains raw fish or undercooked food products

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# Seafood



**Jalea Mixta**

**\$18.95**



**Arroz con Mariscos**

**\$17.95**

## **Pescado Saltado**

**\$16.95**

Slices of fish sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

## **Saltado de Mariscos**

**\$18.95**

Shrimp, Calamari, octopus and a mussel sautéed with onions, tomatoes, cilantro, white wine and soy sauce reduction served with rice and french fries.

## **Tallarín Saltado de Mariscos**

**\$18.95**

Shrimp, Calamari, octopus and a mussel sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

## **Tallarín en Salsa de Mariscos**

**\$18.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with noodles.

## **Pescado a lo Macho**

**\$18.95**

Fried fish fillet, shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca and ají amarillo peppers served with white rice.

## **Picante de Mariscos**

**\$18.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with white rice.

## **Picante de Mariscos con tacu tacu**

**\$19.95**

Shrimp, calamari, octopus and mussels topped with a slightly spicy creamy sauce made from ají panca, ají amarillo and ají mirasol served with tacu tacu

## **Jalea Mixta**

**\$18.95**

A seafood mixture of fish, mussel, calamari, octopus, and shrimp fried in a lightly seasoned batter served with fried yuca and salsa criolla.

## **Chicharrón de Pescado**

**\$16.95**

Pieces of fried breaded fish served with fried yuca and salsa criolla.

## **Arroz con Mariscos**

**\$17.95**

A Paella style rice mixed with seafood (Calamari, Shrimp, Octopus and mussels) served with salsa criolla.

## **Ceviche de Pescado \***

**\$15.95**

White fish marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche Mixto \***

**\$17.95**

A mixture of octopus, calamari, shrimp, a mussel and white fish marinated in fresh lime citrus juices with garlic, onions, cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Camaron \***

**\$18.95**

Shrimp marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Mariscos \***

**\$18.95**

A mixture of octopus, calamari, shrimp and a mussel marinated in fresh lime citrus juices with garlic, onions and cilantro served with sweet potatoes and Peruvian corn

## **Ceviche de Pescado y Camaron \***

**\$18.95**

White fish and shrimp marinated in fresh lime citrus juices with garlic, cilantro and onions served with sweet potatoes and Peruvian corn.

## **Duo de Mariscos \***

**\$19.95**

Ceviche de Pescado & Chaufa de Mariscos

## **Trio de Mariscos \***

**\$26.95**

Ceviche de Pescado, Calamares Fritos & Chaufa de Mariscos



**Trio de Mariscos \***

**\$26.95**

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# Beef



**Lomo Saltado a lo Pobre** \$19.95



**Tallarin Verde con Bisteck** \$18.95

**Lomo Saltado** \$17.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Lomo Saltado a lo Pobre** \$19.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Tallarin Saltado de Carne** \$17.95  
Slices of beef sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Bisteck con Tacu Tacu** \$19.95  
Grilled Beef steak served with Tacu Tacu (crispy refried beans and rice) and salsa criolla.

**Bisteck a la Parrilla** \$18.95  
Grilled beef steak served with white rice, salad and french fries.

**Bisteck a lo Pobre** \$19.95  
Grilled beef steak served with white rice, french fries, sweet plantains and a fried egg.

**Tallarin a la Huancaína con Lomo Saltado** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with huancaína based spaghetti.

**Tallarin Verde con Bisteck** \$18.95  
Grilled Beef steak served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Seco de Carne con Frijoles** \$17.95  
Cilantro based beef stew served with canary beans, white rice and salsa criolla.

**Lomo Saltado con Tacu Tacu** \$20.95  
Slices of beef sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

# Chaufa

**Chaufa de Carne** \$16.95  
Fried rice mixed with beef, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Pollo** \$14.95  
Fried rice mixed with chicken, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Camarones** \$17.95  
Fried rice mixed with shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa Mixto** \$17.95  
Fried rice mixed with beef, chicken, shrimp, spring green onions, red bell pepper and scrambled eggs.

**Chaufa de Mariscos** \$17.95  
Fried rice mixed with mixed seafood, spring green onions, red bell pepper and scrambled eggs.



**Chaufa de Mariscos** \$17.95

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# Chicken

**Pollo Saltado** \$15.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries and white rice.

**Pollo Saltado a lo Pobre** \$17.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with french fries, white rice, sweet plantains and a fried egg.

**Pollo Saltado con tacu tacu** \$18.95  
Slices of chicken sautéed with tomatoes, onion, cilantro, white wine and a soy sauce reduction served with tacu tacu.

**Pollo a la Parrilla** \$16.95  
Grilled chicken served with white rice, salad and french fries.

**Tallarín Saltado de Pollo** \$15.95  
Slices of chicken sautéed with tomatoes, onions, white wine and a soy sauce reduction and noodles.

**Tallarín Verde con Pollo a la Parrilla** \$16.95  
Grilled chicken served with Peruvian pesto spaghetti topped with golden fried potatoes.

**Tallarín a la Huancaína con Pollo a la Parrilla** \$18.95  
Grilled chicken served with huancaína based spaghetti and golden fried potatoes.

**Chicharrón de Pollo** \$16.95  
Slices of golden fried crispy chicken served with french fries, white rice and salad.



Tallarín a la Huancaína con Pollo a la Parrilla \$18.95



Pollo Saltado con tacu tacu \$18.95

## Pollo a la Brasa



**Pollo Solo** \$15.95  
Whole Chicken

**1/2 Pollo Solo** \$8.95  
Half a chicken

**Pollo a la Brasa Combo** \$28.95  
Whole chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**1/2 Pollo a la Brasa Combo** \$16.95  
Half a chicken with 2 sides (Choices: French fries, Chufa de Pollo, Salad).

**Pollo Familiar** \$36.95  
One whole chicken, aguadito de pollo, french fries, salad and a 2 liter inca kola.

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## Beverages

Chicha Morada	\$4.50
Chicha Morada Pitch	\$12.95
Maracuya Glass	\$4.50
Fountain Drink	\$3.00
(Coke, Sprite, Fanta, Sweet Tea, Lemonade, Ginger Ale)	
Kola Inglesa	\$3.50
Inca Kola	\$3.00
Apple Juice	\$3.50
Orange Juice	\$3.50
Hot Tea	\$3.00
Coffee	\$3.00

## Kids Menu

Fish fingers with French Fries	\$9.95
Grilled chicken with French Fries	\$8.95
Mini Bisteck with French Fries	\$10.95
Salchipapa Kids	\$8.95
Chicken Fingers with French Fries	\$9.95

## Desserts

Picarones	\$8.95
Tres Leches	\$5.50
Alfajor	\$2.95
Torta de Maracuya	\$5.50
Cheescake de Lucuma	\$5.95
Helado de Lucuma	\$4.50
Crema Volteada	\$4.95



Picarones \$8.95

## Sides

Small French Fries	\$3.95
Large French Fries	\$6.95
Fried Yuca	\$3.95
Maduros	\$3.95
Tostones	\$3.95
Arroz Blanco	\$2.95
Choclo	\$4.25
Frijoles	\$4.75
Salsa Criolla	\$3.50
Salsa Huancaína	\$3.50
Small Side Salad	\$3.75

## Lunch Special

APPETIZER + ENTREE + SOFT DRINK

# \$10.95

MONDAY - FRIDAY 11:30 AM - 3 PM

### APPETIZER

- AGUADITO DE POLLO
- SMALL SIDE SALAD
- CAUSA DE POLLO
- PAPA A LA HUANCAINA

### ENTREE

- LOMO SALTADO
- POLLO SALTADO
- SECO CON FRIJOLES
- TALLARIN VERDE C/ POLLO A LA PARRILLA
- CHAUFA DE POLLO
- TALLARIN SALTADO DE POLLO

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