

CEVICHE

Ceviche is a hugely popular dish in South America. The basic ingredient is raw fish, cut into bite-size pieces and marinated in the juice of an acidic fruit (usually lime), salt, and seasonings (usually [chili peppers](#)). The [citric acid](#) in the juice changes the texture of the fish, without changing its “raw” taste. Ceviche is an old tradition in South America, dating back to the earliest inhabitants. The Incas preserved their fish with fruit juice, salt and chili peppers, and later the Spanish conquerors introduced the now essential limes

CEVICHEs

(All ceviches served with cancha, choclo, sweet potato, leche de tigre, and cilantro)

TUNA , Fresh lime juice, cucumber, arugula, onions	GF	12
TRADITIONAL , Fresh fish of the day, onions, fresh lime juice	GF	11
SHRIMP , Fried artichokes, onions, fresh lime juice		12
SCALLOPS , Light grilled scallops, fresh lime juice, fried calamari		12
MIXTO , Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca		15
SALMON , Mango, red pepper, passion fruit leche de tigre, onions, fried yucca	GF	12
PULPO , Wood grilled octopus, cucumber, fresh lime juice, romesco pepper, onions	GF	12
VEGETARIAN , Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca		9
OYSTERS , Fresh lime juice, cucumber, onion salad, romesco peppers		14
NIKKEL , Tuna, sesame oil, avocado, tempura asparagus, onions, 1 oyster on the half shell		13

OUR RAW BAR

(Served with rocoto cocktail sauce and passion fruit ceviche granita)

OYSTERS ON THE HALF SHELL (6) / (12)	14/ 26
SHRIMP COCKTAIL (4)	12

ACEVICHADOS (6) *(Peruvian style sushi rolls)*

CRAZY CEVICHE ROLL , Tuna, avocado, topped with salmon tiradito, aji amarillo sauce	9
SUSHI OF THE DAY	

**Consuming raw or undercook meats, poultry, seafood,
Shellfish or eggs may increase your risk of foodborne illness.
Menu is subject to change. Please inform your server if anyone
In your party has a food allergy*