

## ENTRADA / SECONDI

<b>PAN SEARED SCALLOPS</b> , Shiitake mushrooms risotto, red wine sage reduction	<i>GF</i>	<b>24</b>
<b>GRILLED SALMON ANDINO</b> , Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction	<i>GF</i>	<b>21</b>
<b>STEAK TIPS ANDINO</b> , Marinated with Andean spices, fingerling potatoes, wood grilled asparagus, chimichurri sauce	<i>GF</i>	<b>22</b>
<b>12OZ ANGUS NEW YORK SIRLOIN</b> , Wood grilled steak, roasted potatoes, mushrooms demi-glaze, house vegetables	<i>GF</i>	<b>27</b>
<b>NEW ZEALAND RACK OF LAMB</b> , Wood grilled full rack of lamb, fingerling potatoes, sautéed spinach, chicha de jora peppercorn demi-glaze	<i>GF</i>	<b>31</b>
<b>BEEF BRACIOLE</b> , Rolled with Italian meats, mozzarella cheese, roasted garlic, roasted red pepper, spinach, served with homemade linguini garlic and oil		<b>20</b>
<b>PATO CROCANTE</b> , Crispy half roasted duck, vegetables risotto, sautéed spinach, chicha de jora demi-glaze, raisins	<i>GF</i>	<b>27</b>
<b>LAMB OSSO BUCCO</b> , Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans pure		<b>22</b>
<b>PERUVIAN PAELLA</b> , Shrimp, scallops, clams, mussels, ½ wood grilled lobster, calamari, Jazmin rice, aji panca, romesco pepper	<i>GF</i>	<b>29</b>
<b>FRUTTA DEL PESCADOR</b> , Shrimp, mussels, scallops, clams, ½ wood grilled lobster, calamari, light marinara sauce served over homemade linguini		<b>29</b>
<b>ANDEAN BABY BACK RIBS</b> , Wood grilled baby back ribs, Andean spices, aji panca barbecue sauce, fried yucca or papa rellena (stuffed potato with spinach and ricotta cheese), cole slaw, aji Amarillo		Half <b>16</b> / Full <b>25</b>
<b>BRANZINO</b> , Pan seared branzino (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter	<i>GF</i>	<b>25</b>
<b>LOMO SALTADO</b> , Sautéed beef sirloin, tomatoes, onions, soy sauce, red vinegar, aji amarillo, served with roasted garlic rice, hand cut fries		<b>18</b>
<b>QUINOA ENCRUSTED SOLE</b> , Crispy pancetta risotto, two grilled shrimp ceviche, grilled asparagus	<i>GF</i>	<b>25</b>
<b>MAR Y TIERRA (SURF &amp; TURF)</b> , Wood grilled 8oz filet mignon, two pan seared scallops, toasted potatoes, house vegetables, red wine demi-glaze		<b>31</b>
<b>AJI DE GALLINA (Peruvian Classic)</b> , Shredded chicken, cooked in aji amarillo sauce, served with rice and boiled egg		<b>18</b>
<b>VEAL</b>	<b>SALTIMBOCA</b>	<b>CHICKEN</b>
Layered with prosciutto, spinach, asiago cheese, sage Marsala demi-glaze, fingerling potatoes, house vegetables		
<b>22</b>		<b>21</b>
	<b>PARMESAN</b>	<b>EGGPLANT PARM</b>
Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini		
<b>20</b>		<b>17</b>
	<b>PICATTA</b>	
Lemon caper sauce, homemade fettuccini pasta, sautéed spinach		
<b>21</b>		<b>19</b>
	<b>SORRENTINO</b>	
Layered with prosciutto, eggplant, fresh mozzarella cheese, shiitake mushroom, sundried tomato, Marsala demi-glaze, garlic and oil homemade linguini, house vegetables		
<b>22</b>		<b>21</b>
	<b>MILANESE</b>	
Served with wood grilled asparagus, shaved pecorino, asiago crisp, cherry tomatoes, arugula, lemon caper vinaigrette		
<b>20</b>		<b>19</b>