

TUMI

PRIMERO / PRIMI

ASPARAGUS PROSCIUTTO, Wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette **10.99**

OYSTERS FLORENTINE, 6 Baked oysters with garlic, spinach, pecorino romano cheese **14.99**

LAMB LOLLIPOPS, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta (3) **17.99**

ANTICUCHOS, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, served with choclo, grilled potatoes, rocoto sauce **11.99**

FRIED CALAMARI, Served with aji Amarillo aioli **12.99**

MUSSELS, Lemon butter, crispy pancetta, pecorino crisp **11.99**

ANDEAN CRAB CAKES, Encrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce **12.99**

EGGPLANT ROLLATINI, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **10.99**

CAUSA DUO, Golden Peruvian potato salad with shrimp, salmon salad, crispy quinoa, avocado, aji Amarillo sauce **11.99**

LOBSTER RAVIOLI, Homemade ravioli, stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, shaved pecorino cheese **14.99**

PERUVIAN EMPANADAS, Homemade empanadas, stuffed with chicken, Peruvian spices (1) **4.99** (2) **8.99**

ROCOTO RELLENO, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg (1) **8.99** (2) **13.99**

ANDEAN OCTOPUS, Wood grilled Spanish octopus, huacatay sauce (Peruvian black mint), crispy potato cake, arugula onion salad **14.99**

WOOD GRILLED SWEET CORN, Aji Amarillo aioli, parmesan cheese, Cajun seasoning **5.99**

ENSALADA / INSALATA

CAESAR, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **8.99**

ARUGULA, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **8.99**

ROMA CAPRESE, Baby arugula, vine ripened tomatoes, fresh mozzarella cheese, fresh fig glaze **10.99**

ORGANIC CRISPY QUINOA, Greens, aji amarillo vinaigrette, cherry tomatoes, avocado, red peppers, goat cheese **8.99**

SPINACH, Roasted shiitake mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **8.99**

BEET, Mesclun greens, roasted beet, caramelized pecans, balsamic vinaigrette, feta cheese **8.99**

Add to your salad

Wood grilled salmon **8.99**

Wood grilled shrimp **7.99**

Wood grilled chicken breast **6.99**

SOPA/ ZUPPA

Soup of the day

(Ask your server for today's offerings)

CONTORNI

Wood grilled Asparagus **5.99**

Homemade Pasta **7.99**

Parmesan Risotto **5.99**

Tacu- Tacu **4.99**

Yuquita Frita, **5.99**

(Fried cassava, served with huancayna sauce)

CEVICHEs

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

TUNA, Fresh lime juice, cucumber, arugula, onions *GF* **12.99**

TRADITIONAL, Fresh fish of the day, onions, fresh lime juice *GF* **11.99**

SHRIMP, Fried artichokes, onions, fresh lime juice **12.99**

SCALLOPS, Light grilled scallops, fresh lime juice, fried calamari **12.99**

MIXTO, Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca **15.99**

SALMON, Mango, red pepper, passion fruit leche de tigre, onions, fried yucca **12.99**

PULPO, Wood grilled octopus, cucumber, fresh lime juice, romesco pepper, onions *GF* **12.99**

VEGETARIAN, Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca **9.99**

OYSTER, Fresh lime juice, cucumber, onion salad, romesco peppers *GF* **14.99**

NIKKEI, Tuna, sesame oil, avocado, tempura asparagus, onions, 1 oyster on the half shell **13.99**

OUR RAW BAR

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

OYSTERS ON THE HALF SHELL (6) / (12) **14.99/ 26.99**

SHRIMP COCKTAIL (4) **12.99**