

PRIMERO / PRIMI

ASPARAGUS PROSCIUTTO, Wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, tomato vinaigrette **10.95**

OYSTERSS FLORENTINE, 6 Baked oysters with garlic, spinach, pecorino romano cheese **13.95**

LAMB LOLLIPOPS, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta (3) **15.95**

ANTICUCHOS, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, served with choclo, grilled potatoes, rocoto sauce **10.95**

FRIED CALAMARI, Served with aji Amarillo aioli **11.95**

MUSSELS, Lemon butter, crispy pancetta, pecorino crisp **10.95**

ANDEAN CRAB CAKES, Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche aioli sauce **13.95**

EGGPLANT ROLLATINI, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **9.95**

CAUSA DUO, Golden Peruvian potato salad with grilled shrimp, salmon salad, crispy quinoa, avocado, aji Amarillo sauce **12.95**

LOBSTER RAVIOLI, Homemade ravioli, stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, shaved pecorino cheese **12.95**

PERUVIAN EMPANADAS, Homemade empanadas, stuffed with chicken, Peruvian spices (1) **4.95** (2) **8.95**

ROCOTO RELLENO, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg (1) **7.95** (2) **13.95**

ANDEAN OCTOPUS, Wood grilled octopus, huacatay sauce (Peruvian black mint), crispy potato cake, arugula onion salad **14.95**

ENSALADA / INSALATA

CAESAR, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **9.95**

ARUGULA, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **9.95**

ROMA CAPRESE, Baby arugula, vine ripened tomatoes, fresh mozzarella cheese, fresh fig glaze **10.95**

CRISPY QUINOA, Greens, aji Amarillo vinaigrette, tomatoes, roasted red peppers, goat cheese, avocado **9.95**

SPINACH, Roasted shiitake mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **9.95**

BEET, Mesclun greens, roasted beet, caramelized pecans, balsamic vinaigrette, feta cheese **9.95**

Add to your salad

Wood grilled salmon **9**

Wood grilled shrimp **6**

Wood grilled chicken breast **5**

Wood grilled steak tips **9**

SOPA/ ZUPPA

(Ask your server for today's offering)

CONTORNI

Wood grilled Asparagus **5**

Homemade Pasta **7**

Parmesan Risotto **6**

Yuquita Frita (Fried Cassava) **6**

CEVICHEs

TUNA, Fresh lime juice, cucumber, aji Amarillo, arugula, onions **11.95**

TRADITIONAL, Fresh fish of the day, choclo, sweet potato, onions, cancha, fresh lime juice **10.95**

SHRIMP, Aji Amarillo sauce, plantain chips, onions, wood grilled artichokes, fresh lime juice **11.95**

SCALLOPS, Light grilled scallops, fresh lime juice, fried calamari, aji limo, choclo **11.95**

OYSTERS, Lemon juice, cucumber, onion salad, prosecco, romesco peppers, cancha **13.95**

MIXTO, Shrimp, fish of the day, octopus, lime juice, aji amarillo, sweet potatoes, onions **14.95**

SALMON, Wood grilled salmon, mango, romesco pepper, aji rocoto, lime juice, onions **11.95**

PULPO, Wood grilled octopus, zucchini, fresh lime, romesco pepper, sweet potatoes **11.95**

VEGETARIAN, Fresh vegetables, onions, aji Amarillo, fresh lime, crispy quinoa, crispy yucca, avocado **9.95**

OUR RAW BAR

Served with rocoto cocktail sauce and grapefruit granita

OYSTERS ON THE HALF SHELL (6) **13.95**

(12) **24.95**