

## PRIMERO / PRIMI

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

**OYSTERS FLORENTINE**, 6 Baked oysters with garlic, spinach, pecorino romano cheese **14.95**

**LAMB LOLLIPOPS**, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta (3) **16.95**

**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 **13.95**

**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 **15.95**

**WOOD GRILLED SWEET CORN**, Aji Amarillo aioli, parmesan cheese, Cajun seasoning **6.95**

## 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, white balsamic vinaigrette, feta cheese **9.95**

### *Add to your salad*

Wood grilled salmon **9**

Wood grilled shrimp **7**

Wood grilled chicken breast **5**

## SOPA/ ZUPPA

(Ask your server for today's offering)

## CONTORNI

Wood grilled Asparagus **6**

Homemade Pasta **8**

Parmesan Risotto **6**

Yuquita Frita (Fried Cassava) **6**

## CEVICHE

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

**TRADITIONAL**, Fresh fish of the day, onions, fresh lime juice *GF* **10.95**

**SHRIMP**, Fried artichokes, onions, fresh lime juice **11.95**

**SCALLOPS**, Light grilled scallops, fresh lime juice, fried calamari, onions **11.95**

**MIXTO**, Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca **15.95**

**SALMON**, Mango, romesco pepper, fresh lime juice, onions, fried yucca **11.95**

**PULPO**, Wood grilled octopus, cucumber, fresh lime juice, romesco pepper, onions *GF* **11.95**

**VEGETARIAN**, Fresh vegetables, onions, fresh lime juice, 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**



## ENTRADA / SECONDI

*Served with small house or Caesar salad*

- GRILLED SALMON ANDINO**, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction **17.95**
- STEAK TIPS ANDINO**, Marinated with Andean spices, roasted potatoes, wood grilled asparagus, chimichurri sauce **18.95**
- LAMB OSSO BUCCO**, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans pure **19.95**
- PERUVIAN PAELLA**, Shrimp, scallops, clams, mussels, calamari, jazmin rice, aji panca, romesco pepper **21.95**
- FRUTTA DEL PESCADOR**, Shrimp, mussels, scallops, clams, wood grilled octopus, light marinara sauce served over homemade linguini **21.95**
- ANDEAN BABY BACK RIBS**, Wood grilled HALF baby back ribs, Andean spices, aji panca, barbecue sauce, fried yucca, cole slaw with aji Amarillo **16.95**
- LOMO SALTADO**, Sautéed beef sirloin, tomatoes, onions, aji amarillo, served with roasted garlic rice, skinny fries **17.95**
- CHICKEN/VEAL SALTIMBOCA**, Layered with prosciutto, spinach, asiago cheese, sage marsala demi-glaze, fingerling potatoes, asparagus **17.95 /18.95**
- CHICKEN/VEAL PARMESAN**, Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini **15.95/16.95**

## DESSERT MENU

### TUMI HOMEMADE DESSERTS

- Tres Leches 8**  
A favorite South American Dessert  
A sponge cake- soaked in three kinds of milk
- Panna Cotta (G.F) 6.5**  
(Egg-less-custard)  
Madagascar Vanilla bean, milk, cream, gelatin
- Tiramisu 8**  
Layers of ladyfingers, Lavazza coffee,  
Mascarpone cheese, whipped cream, cocoa
- Tumi Quinoanoli 5.5**  
Fried organic quinoa cannoli shells filled with  
Fresh ricotta cheese, Madagascar vanilla bean
- Chocolate Lava Cake 9**  
With homemade Lucuma ice cream
- Homemade Lucuma Ice Cream (G.F) 6**  
(2 scoops)
- Gelato of The Day 6.5**  
(2 scoops)
- Sorbet of The Day 6**  
(2 scoops)

### HOT COFFEE DRINKS

*Please select the coffee drink of your choice  
with or without the whipped cream topping*

- Peruvian- Spanish 9**  
Pisco (brandy) & Kahlua
- Irish 10**  
Jameson Irish whiskey
- Chocolate Hazelnut 10**  
Godiva chocolate & Frangelico
- Nutty Irishman 9**  
Irish Cream & Frangelico
- Irish Kiss 8**  
Irish Cream & Kahlua
- Italian 8**  
Amaretto & Kahlua
- B52 10**  
Kahlua, Irish Cream & Grand Marnier
- Hot Chocolate 4**