



**Oricca**  
POLLO A LA BRASA



# STARTERS

## Para Empezar

No substitutions

Choros a la Chalaca

### PAPA RELLENA (2) \$13

Deep fried potato stuffed with seasoned steak and sofrito (onion, tomato, garlic and cilantro), egg, raisin and black olives. Served with sarza criolla.

### EMPANADAS (Chicken or Steak) \$11

Filled with choice of aji de gallina, a spicy Peruvian creamed chicken, or lomo saltado, a beef stir fry, and fried to golden perfection.

### CHICHARRON DE CERDO \$18

Marinated and slow roasted pork belly, deep fried and served with yucca and plantains.

### CHOROS A LA CHALACA \$12

Fresh mussels marinated in lime juice and topped with diced onions, tomatoes, and Peruvian corn.

### CHICKEN QUESADILLA \$13.75

Flour tortilla loaded with pollo a la brasa and jack cheddar cheese. Served with fresh pico de gallo, and sour cream.

### CHICHARRON DE POLLO \$16.90

Juicy fried boneless chicken served with yucca and sarza criolla.

### PAPA HUANCAINA \$13.25

Potatoes in creamy, spicy huancaína sauce. Topped with Peruvian olives.

### SALCHIPAPAS \$11

This true Peruvian "street food" consists of thinly sliced, pan-fried, all beef hot dogs tossed with French fries. Served with ketchup, mayonnaise, and mustard.

### CALAMARI \$17.50

Fresh squid marinated and deep fried. Served with yucca and sarza criolla.

### CAUSA LIMEÑA (Chicken) \$14

Cold and spicy mashed potatoes filled with chicken, avocado, egg, tomato, and mayonnaise. Topped with huancaína sauce.



Papa Rellena



# CEVICHES

Peruvian Ceviche is freshly made to order combining the freshest catch with lime and Aji. This dish is served cold.

## CLÁSICO \$19.50

Fresh seasonal fish marinated in Peruvian spices with aji limo leche de tigre.

## DE CASA (Yellow) \$19.50

Fresh seasonal fish marinated in Peruvian spices with aji amarillo leche de tigre.

## MIXTO (Red) \$21

Fresh seafood marinated in Peruvian spices with rocoto leche de tigre.

## TASTING \$23

(De Casa / Mixto / Clásico)




## LECHE DE TIGRE \$16.50

Lime juice, sliced onion, chilies, salt and pepper with a bit of fish and shrimp juice served in a glass.

## PICCA LECHE DE TIGRE \$17.50

Combining the freshest catch with a Picca leche de tigre citrus-based marinade of lime and aji peppers (Rocoto)

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs although delicious may increase your risk of foodborne illness.

 Lightly Spicy    Moderately Spicy    Very Spicy

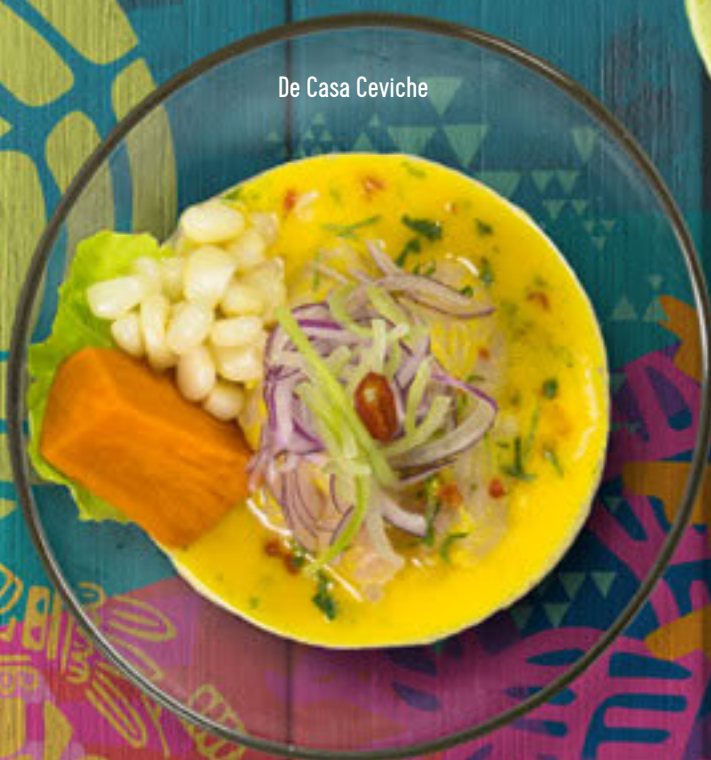
Ceviche Clásico



Ceviche Tasting



De Casa Ceviche



Causa Limeña



# Entrées

## **BEEF HEART ANTICUCHOS** \$15.50

Marinated chunks of beef heart skewered and served with peruvian corn and grilled potatoes.

## **STEAK ANTICUCHOS** \$21

Steak skewer marinated in our house anticuchos sauce and served with choice of two sides.

## **🔥 AJÍ DE GALLINA** \$20.50

Shredded chicken in Aji Amarillo sauce served with rice.

## **SECO DE CARNE** \$28.95

Beef short ribs simmered in a cilantro/beer sauce. Served with white rice and canary beans. Perfect for sharing.

## **ARROZ CON POLLO** \$20

Peruvian style stewed chicken over cilantro rice.

## **TACU TACU SALTADO** \$25.50

Tender steak sautéed in olive oil with onions and tomatoes. Served next to Tacu Tacu.

## **TACU TACU A LO POBRE** \$26.95

A delicious 8oz steak on the grill served with plantains, French fries, Tacu Tacu, and topped with a fried egg.

## **ARROZ DE MARISCOS** \$26.95

Peruvian style seafood paella.

## **LOMO SALTADO** \$23.50

Tender steak sautéed in olive oil with onions and tomatoes. Served over French fries and rice.

## **MILANESA DE POLLO** \$18.95

Pan fried breaded chicken breast topped with a fried egg and served with white rice, fries, and salad.

## **POLLO SALTADO** \$18.95

Tender chicken sautéed in olive oil with onions and tomatoes. Served over French fries and rice.

## **CAU CAU DE MONDONGO** \$16

Beef tripe stew mixed with peas and potatoes with a juicy sauce of yellow pepper and a touch of mint, served with white rice.

Beef Heart Anticuchos

Seco de Carne

Arroz con Pollo

# CHEF'S Specials



## **JALEA** \$25

A crispy mixture of deep-fried seafood served with yucca and our creamy tartar sauce.

## **CEVICHE CHALACA** \$19

Fresh seasonal fish mixed with a finely chopped chalaca in Peruvian spices with Rocoto Leche de Tigre.

## **CHAUFA AEROPUERTO** \$25.50

A tasty combination of sautéed steak, chicken, fried rice, and angel hair pasta.

## **TALLARIN VERDE** \$28

Delicious steak (grilled or pan fried) served on top of linguini and tossed in a spinach pesto cream sauce.

## **PESCADO A LO MACHO** \$32

Fresh filet fish and mixed seafood topped with a cream sauce of aji amarillo (yellow chili), cilantro, wine, and heavy cream. Perfect for sharing.

## **TRIO MARINO** \$32

The most trendy Peruvian trio in our own style. Deep fried calamari, fish ceviche, and rice with seafood

Pescado  
a lo Macho



# SOUPS & SALADS

## Sopas

### AGUADITO \$14

A healing and restoring Peruvian chicken broth made with rice, cilantro, red peppers, and other Peruvian spices.

### CHUPE \$25

A delicious Peruvian shrimp bisque with rice, Peruvian corn, yellow Peruvian potatoes, Andean spices, and roasted aji amarillo.

### PARIHUELA \$28

Restoring and aphrodisiacal soup from the sea with an addictive flavor that catches the essence of selected seafood and white fish

Chupe



El Greco



## Ensaladas

### DE CASA \$7.5

Mixed greens tossed with carrots, tomatoes, onion, cucumber, and chickpeas.

### EL GRECO \$10.50

Fresh greens with tomato wedges, Greek olives, feta cheese, onions, cucumbers, and oregano.

ADD GRILLED CHICKEN +\$6.50    ADD SALMON +\$10

# SANDWICHES

Steak  
& Cheese

## Sanguches

### PAN CON CHICHARRON \$15.95

24-hour marinated and fried pork belly topped with fried sweet potato, sarza criolla, and an aji amarillo sauce.

### POWER BOWL \$15.20

Tender strips of grilled chicken served atop fragrant white rice, black beans, sweet corn, and pico de gallo. Sub steak for +\$3.30



From  
the

# CHARCOAL GRILL



Whole  
Chicken



Carne  
Asada

## Pollo a la Brasa

**QUARTER  
CHICKEN WHITE**  
with choice of 2 sides \$14

**HALF CHICKEN**  
with choice of 2 sides  
\$16.10

**LUNCH SPECIAL**  
1/2 Chicken with choice of 2 sides  
and a regular fountain soda \$17.75  
only available from monday to friday  
11am until 4pm

**1 1/2 CHICKEN**  
with four large sides \$49.10  
add a 2 liter soda for +\$2.90

**3 PIECE DARK**  
with choice of 2 sides \$14

**WHOLE CHICKEN**  
with two large sides \$30.90  
with three large sides \$38  
add a 2 liter soda for +\$2.90

**WHOLE  
CHICKEN ONLY**  
\$19.50

**FAMILY SPECIAL**  
Two whole marinated charbroiled  
chickens, five large sides  
and a 2 liter \$69

## Grilled Favorites

Served with your choice of two side orders.

**CHULETAS DE CERDO** \$16.50  
3 center cut pork chops marinated in  
Peruvian spices.

**CHURRASCO  
DE POLLO** \$16.25  
Boneless, skinless chicken breast  
marinated in Peruvian spices.

**ULTIMATE 3 MEAT  
COMBO** \$26  
Choose 3 different meats:  
1/4 Brasa Chicken, Chicken Skewer,  
Beef Skewer, Shrimp Skewer, Center  
Cut Pork Chop, Carne Asada, Lamb  
Chop.

**CARNE ASADA** \$24  
Juicy grilled skirt steak topped with  
fresh red and green peppers, onions.

**PHIL'S  
LAMB CHOPS** \$26.95  
Half pound of New Zealand loin chops  
marinated and charbroiled.

**GRILLED SHRIMP** \$20.25  
Marinated gulf shrimp skewered and  
charbroiled.

**SALMON** \$23  
Baked filet of flavorful salmon topped  
with a Buerre Blanc (white wine) sauce.

**SOUVLAKI** \$18  
Medallions of chicken tenderloin,  
peppers, and onions on a skewer.  
Pita bread and tzatziki sauce.

## Sides

medium \$5.50 large \$6.50

WHITE RICE  
MASHED POTATOES  
ROASTED VEGETABLES  
MIXED VEGETABLES  
(corn, peas, green beans,  
carrots)  
ARROZ CHAUFA  
(Peruvian chicken fried rice)  
FRENCH FRIES  
COLESLAW  
GREEN BEANS

GARLIC BROCCOLI  
HOUSE SALAD  
SWEET CORN  
BLACK BEANS  
WHITE RICE & BLACK BEANS  
CHAUFA & BLACK BEANS  
FRIED YUCCA  
FRIED PLANTAINS  
BRUSSELS SPROUTS

## A La Carte

DRESSING 60¢  
SAUCE 60¢  
TORTILLAS (4) \$2.35  
PERUVIAN CORN \$4.90  
SINGLE EMPANADA \$3.10  
does not include salsa criolla or sauce



[www.picca.com](http://www.picca.com)

