



An authentic PERUVIAN experience

PA' PICCAR (APPETIZERS)

EMPANADAS 3 PIECES

AJI DE GALLINA 11

Chicken, aji Amarillo, parmesan cheese

BEEF 12

Lomo

PAPA RELLENA (2 PIECES) 13.25

Deep fried potato stuffed with steak and sofrito.

CALAMARI 18

Fresh squid marinated and deep fried, salsa criolla.

CHOROS A LA CHALACA 13.50

New Zealand mussels marinated mixed with our signature Chalaca.

TAMAL VERDE 12

An authentic Peruvian tamal made with savory corn masa, stuffed with tender chicken. Served with salsa criolla for a burst of fresh flavor.

JALEA 26.25

Crispy calamari, shrimp and fish chicharron, yuca frita, salsa criolla, tartar sauce.

CHICHARRÓN DE CERDO 16.95

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

CHICHARRÓN DE PESCADO 16.50

Crispy, deep-fried fish pieces served with salsa criolla, golden fried yucca, and creamy tartar sauce for dipping.

CHICHARRÓN DE POLLO 15

Crispy & juicy chicken chicharrones, Peruvian-style, served with yucca and salsa criolla.

CHEF'S WEEKEND SPECIAL

JOIN US EVERY WEEKEND FOR A SPECIAL CURATED MENU BY OUR EXECUTIVE CHEF

Beckket Diaz

OUR CULTURAL PATRIMONY: CEVICHE AUTÉNTICOS

CLASICO 20.50

White fish, leche de Tigre Clasica, corn, sweet potato, cancha.

DE CASA 20.50

White fish, rocoto leche de Tigre, corn, sweet potato.

MIXTO 22.50

White fish, seafood mix, leche de Tigre, corn, sweet potato.

TASTING 24

A sampling of our three ceviches.

LECHE DE TIGRE 16.50

Spicy Ceviche marinade, served with chopped red onion, choclo and white fish. The ultimate Peruvian hangover cure.

PICCA LECHE DE TIGRE 17.50

Spicy Ceviche marinade, served with choclo and white fish in a rocoto leche de Tigre.

CHALACA 19

White fish, aji Amarillo leche de Tigre, finely chopped Chalaca, corn, sweet potato.

ANTICUCHOS

Grilled skewers served with roasted potatoes, Peruvian corn, rocoto
2 Pieces

POLLO 12.50

Chicken thigh

CORAZON 16.50

Beef heart

CARNE 21

Beef tenderloin

PESCADO 23

Mahi Mahi

PULPO 28

Octopus

PA' LAS CAUSAS

Our causas celebrate the diversity of Peruvian cuisine: layers of creamy potato, fillings, and sauces

CASERA 14.50

Chicken salad, mayonnaise, avocado, tomato, egg, Amarillo sauce.

CAMARON 18

Tiger shrimp, golf sauce, avocado, egg, tomato.

TUNA 15

Tuna salad, avocado, egg, tomato, rocoto sauce.

PA' CALENTARSE PERUVIAN SOUPS

Awaken the spirit of Peruvian celebration

AGUADITO 14.75

A healing and restoring Peruvian chicken broth made with rice, cilantro, and red pepper.

CHUPE 25.50

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

PARIHUELA 29 (PERUVIAN MARISCADA)

An exquisite seafood-based broth soup with a generous variety of fish, shrimps, squids, scallops, octopus, mussels, crab, Peruvian panca chili pepper, and fresh cilantro. Served with rice and yuca.

CRIOLLA 16

Our homemade soup. Minced tender steak, mix of spices and Panca pepper, angel hair pasta, and topped with a fried egg.

LAS FUSIONES DEL WOK (FUSIONS FROM THE WOK)

Celebrating chinese influences in Peruvian cuisine: traditional wok-fired saltados and rice dishes

TALLARIN SALTADO ESPECIAL 33.50

Beef, Chicken & Shrimp, Linguini stir-fried with red onion, tomato, and aji.

TACU SALTADO A LO POBRE 28

Lomo Saltado, Pan-fried rice & bean tacu tacu, fried egg.

CHAUFA AEROPUERTO 27

Beef, Chicken and Shrimp chaufa rice topped with omelette.

LOMO SALTADO 25

The most popular wok dish in Peru! Filet mignon sauteed with onion, tomato, aji, and potato. Served with rice.

ADD FRIED EGG AND PLANTAINS + 5

POLLO SALTADO 20

Sauteed chicken, onions, and tomatoes served over french fries and rice.

ADD FRIED EGG AND PLANTAINS + 5

ARROZ CON MARISCOS 33.50

Shrimp, calamari and octopus with wok-fired rice, served with criolla.

CHAUFA DE MARISCOS 33.50

A flavorful Peruvian seafood fried rice, perfectly stir-fried with eggs, green onions, and soy sauce for a harmonious blend of coastal and Asian influences.

DESDE LA CALDA (FROM OUR KITCHEN)

AJI DE GALLINA 21.50

Aji Amarillo and pulled chicken stew, a traditional taste of Lima home cooking.

SUPREMA DE POLLO 20.50

Chicken breast apanado, topped with fried egg and served with fries and white rice.

SECO DE CARNE 29.95

Cilantro beef short ribs stew served with white rice and canary beans topped with salsa criolla.

ARROZ CON POLLO 20.95

Peruvian style chicken and cilantro rice, huancaína sauce, salsa criolla.

CAU CAU DE MONDONGO 16.50

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

TRUCHA ALA PLANCHA 28

Rainbow trout from the high Andes of Peru served with rice and crispy Idaho potato topped with Chalaca.

TALLARIN VERDE 29

Delicious steak (Grilled or Pan fried) served on top of linguini tossed in a Peruvian pesto sauce.

TRIO MARINO 32

The trendiest Peruvian trio. Deep fried calamari, fish ceviche, and Peruvian paella.

PESCADO A LO MACHO 29

Fresh filet and mixed seafood topped with a cream sauce of aji Amarillo, cilantro, wine and heavy cream.

DÚO MARINO 30

A delightful pairing of two seafood dishes of your choice: Ceviche Clásico, Jalea Mixta, Chaufa de Mariscos, Arroz con Mariscos, or Causa de Atún.

Create your own perfect combination!

GLOSSARY

NIKKEI: Japanese influence in Peruvian Cuisine

CHIFA: Chinese influence in Peruvian Cuisine

A LO POBRE: Egg and plantain

CHOCLO: Peruvian Corn

ANTICUCHERA SAUCE: Peruvian pepper marinade for grilling

CHALACA: Diced onion & cilantro salsa

HUACATAY SAUCE: Black mint, chili pepper sauce

HUANCAINA SAUCE: Aji Amarillo chili, creamy sauce

ROCOTO: Spicy Peruvian chili

LECHE DE TIGRE: Citrus marinade for ceviche

APANADO: Breaded beef

TACU TACU: Seared bean and rice patty

BISTEC: A thin cut of beef

TALLARIN: Pasta, usually linguini

SOLTERITO: Traditional Arequipa appetizer

SIN CARNES VEGETARIAN DISHES

QUINOA CHAUFA 27

Stir fried Organic quinoa, veggies, omelette, Nikkei sauce and Pickled veggies.

QUINOA SALAD 19

Organic Peruvian quinoa, avocado, onion, cucumber, queso fresco, peppers, black beans, tomato. Our version of a fresh solterito.

PAPA HUANCAINA 13.25

Idaho potatoes, huancaína sauce, boiled egg, botija olives – served cold.

ANTICUCHOS VEGETARIANO 14

2 Grilled skewers of seasonal vegetables served with roasted potatoes, Peruvian corn, rocoto.

GRILLED FAVORITES

PARRILLA MARINA 40

Grilled octopus, salmon, shrimp, squid, scallops, served with grilled potatoes and Peruvian corn.

PARRILLA PICCA 42

NY Strip, chorizo, chicken churrasco, pork chop, and beef heart topped with chimichurri, served with grilled potatoes and Peruvian corn.

CHULETAS DE CERDO 17.25

3 center cut pork chops marinated in Peruvian spices.

CHURRASCO DE POLLO 17

Boneless, skinless chicken breast marinated in Peruvian spices.

ULTIMATE 3 MEAT COMBO 27.25

Choose 3 different meats: 1/4 Brasa Chicken, Chicken Skewer, Beef Skewer, Shrimp Skewer, Center Cut Pork Chop, Carne Asada, Lamb Chop.

CARNE ASADA 25.25

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 21.25

Marinated gulf shrimp skewered and charbroiled.

SALMON 23

Baked or grilled 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.

Served with choice of 2 regular sides

POWER BOWL 15.70

Tender strips of grilled chicken served atop fragrant white rice, black beans, sweet corn, and pico de gallo. (No substitutions)

SUB STEAK FOR + 3.30

KIDS MENU

12 and under

TALLARIN VERDE 12

Linguini with basil pesto limeño, parmesan cheese.

SALCHIPOLLITO 11

Rotisserie chicken, beef hot dogs, fries, ketchup & mayo.

CHICKEN QUESADILLA 13.75

Flour tortilla loaded with pollo a la brasa and jack cheddar cheese.

QUARTER CHICKEN WHITE OR DARK 13.75

with choice of 1 side

FROM THE CHARCOAL GRILL POLLO A LA BRASA

We use only locally sourced, farm-fresh grade a chicken

QUARTER CHICKEN WHITE MEAT 16.10

with choice of 2 sides

3 PIECE DARK MEAT 16.10

with choice of 2 sides

HALF CHICKEN 18.50

with choice of 2 sides

SANDWICHES SANGUCHES

Served with fries.

PAN CON CHICHARRON 15.95

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

PAN CON POLLO 13

The traditional birthday party sandwich topped with potatoes sticks.

PAN CON LOMO 16

The most popular wok dish in Peru transformed into a sandwich.

PICCA CHICKEN SANDWICH 16

Buttermilk fried chicken breast on a brioche bun topped with Peruvian coleslaw and rocoto jam.

SALADS ENSALADAS

DE CASA 7.50

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 SHRIMP + 8

ADD SALMON + 10

ADD NY STRIP + 10

SIDES

MEDIUM 6
LARGE 7

WHITE RICE
MASHED POTATOES
FRENCH FRIES
COLESLAW
GREEN BEANS

MIXED VEGETABLES
(corn, peas, green beans, carrots)
ARROZ CHAUF
(Peruvian chicken fried rice)
GARLIC BROCCOLI
HOUSE SALAD

SWEET CORN
ROASTED VEGGIES
BLACK BEANS
WHITE RICE & BLACK BEANS
CHAUF & BLACK BEANS
FRIED YUCCA

FRIED PLANTAINS
BRUSSELS SPROUTS
TACU TACU WITH EGG 10
SARZA CRIOLLA 5
ROCOTO SAUCE 4
HUANCAINA SAUCE 4

A LA CARTE

DRESSING 0.60

SAUCE 0.60

TORTILLAS (4) 2.35

SINGLE EMPANADA* 3.10

*does not include salsa criolla or sauce

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.