STARTERS

CAUSA

cold mashed potatoes with yellow peppers layered with your choice of chicken, tuna salad or mixed vegetables.

ANTICUCHOS

10

marinated beef heart served with potato and huacatay sauce.



PAPA A LA HUANCAINA 8

sliced potatoes topped with feta cheese sauce, olives and boiled egg.

PAPA RELLENA

with salsa criolla

8

a stuffed potato filled with olives, raisins, egg, ground beef and topped

YUCA FRITA

fried cassava root with huancaina sauce.



savory dough wrapped in banana leaves filled with your choice of nork or chicken topped with salsa criolla.

EMPANADAS

a pastry shell filled with beef or chicken



CALAMAR FRITO

fried calamari with yuca, tartar and huacatay sauce



PAN CON CHICHARRON

deep fried pork with salsa criolla and sweet potato fries on a roll.

PAN CON BISTEC

12

12

12

steak sandwich with sauteed onions, cheese, basil pesto on a roll and fries

EL PEROL BURGER

grilled beef patty , cheese, peruvian huancaina sauce, tomatoes, onion, lettuce in a bun and fries

PAN CON POLLO

grilled chicken, lettuce, tomatoes, sauteed onions and huancaina sauce on a roll and fries.

CEVICHES



marinated cold fish or seafood in fresh lime juice, sliced fresh onions ,and sliced peruvian pepper, served with cancha, sweet potato and peruvian corn . 1.2

PESCADO 14

MIXTO 16



sauce, and vinegar. Served with french fries and white rice.

A MUST HAVE!!

LOMO 18 POLLO 15 MARISCOS 22 VEGGIES 15 PRAWNS 21





ENTREES

TALLARINES VERDES 18

spaghetti al pesto served with New York steak or chicken.



SECO DE CORDERO 19

lamb stew in cilantro sauce served with rice and beans





BISTEC A LO POBRE 23

8 Oz New York steak, two fried eggs,



sweet plantains , rice, fries and salad

POLLO AL GRILL 14 grilled chicken served with white rice, beans and salad.



JALEA 25

crispy seafood with fish served with vuca cancha and tartar sauce

Allow 15 minutes cooking time

AJI DE GALLINA 14

pulled chicken stew with peruvian chili served with boiled potatoes and white rice



PESCADO SUDADO 16

peruvian steamed fish filet with onions tomatoes, white wine and peruvian chili

FILETE DE PESCADO 16

deep fried fish fillet served with white rice, beans and salad.

14 CAU CAU

honey comb tripe stew with peruvian chili served with rice



CAU CAU DE MARISCOS 22

seafood stew with boiled potatoes and peruvian chili served with rice

PESCADO A LO MACHO 25

peruvian spicy fish stew topped with seafood served with side of rice Allow 15 minutes cooking time



1 served raw or undercooked contains raw undercooked ingredients.

2 consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness. Parties of 6 or more are subject to charge 18% gratuity from the final bill .