

## FROM THE CEVICHE BAR

OUR CEVICHEs & TIRADITOS  
ARE MARINATED IN CLASSIC CITRUS  
LECHE DE TIGRE

### CEVICHEs

CORVINA CLASICO sweet potato / habanero / cilantro	16
TUNA NIKKEI white soy-yuzu / avocado / daikon / cucumber / nori	18
SALMON CHIFA ginger / peanuts / sesame seeds / won ton	15
MIXTO aji rocoto / shrimp / octopus / sweet potato toasted corn	16

CEVICHE & TIRADITO TASTING 26  
Choice of 4

### TIRADITOS

PERUVIAN SASHIMI

WILD STRIPED BASS CLASICO sweet potato / toasted corn / thai chili	15
FLUKE grapefruit / turnip / hazelnut	16
CATCH OF THE DAY aji amarillo / sweet potato / toasted corn / cilantro	MP

## CHEFS' CORNER

Chef Erik Ramirez & his team are constantly testing new takes on classic Peruvian dishes. The result is a constantly changing, seasonal menu consisting of their creative interpretations & bold culinary techniques.  
Available Thurs-Sat

### TO START

ANTICUCHOS veal heart / aji panca / confit potato / rocoto salsa	12
TAMAL VERDE pork shoulder / cilantro / salsa criolla / rocoto mayo	14
CROQUETTES quinoa / bacon / swiss chard	10

### MAIN COURSES

TALLARIN SALTADO xo sauce / black vinegar / peanuts / thai chile / cilantro	24
HALIBUT A LO MACHO charred octopus / shrimp / squid / mussels / creamy aji panca sauce	34
IMPERIAL SALTADO hanger steak / shrimp / snow peas / scallions / tomato / soy sauce / crispy fries	28

## TO START

CAUSA OF THE DAY cold aji amarillo potato puree / daily topping	MP
CHIFLES plaintain chips / smoked hauncaina	3
GRILLED OCTOPUS & CALAMARI aji panca / mortar potato / radish criolla	15
CORN EMPANADA aji amarillo / mozzarella / cilantro / chimichurri	12
PERUVIAN CORN CAKE mushroom ragout / watercress	12

### ANTICUCHOS

SKEWERS SEARED A LA PLANCHA

HANGER STEAK aji panca glaze / creamy ocopa sauce / rocoto salsa	12
PRAWN andean black bean glaze / aji verde / huancaína crema	13

### SOUPS & SALADS

DUMPLINGS pork / rock shrimp / pickled cabbage / cilantro / smoked chicken consommé	14
BUTTERNUT SQUASH CHUPE rock shrimp / aji panca / queso fresco / poached egg	14
BABY ROMAINE SALAD almonds / grapes / black mint dressing	14
SOLTERITO lima beans / queso fresco / potato / green olives white balsamic vinaigrette	14

## MAIN COURSES

SALMON NIKKEI nikkei consomme / cabbage & pork dumplings / bok choy / mushrooms	26
COD CAU CAU clams / mussels / peas / carrots / mint	28
ARROZ CON PATO carnaroli rice / crispy duck leg / chalaca / cilantro	28
ROASTED PORK BELLY 'carapulcra' andean style potatoes / roasted peanuts / criolla	26
ARROZ CON MARISCOS octopus / scallops / mussels / shrimp / aji panca / jasmine rice	30
DRY AGED NY STRIP pan roasted / lima bean tacu tacu / chimichurri / red onion criolla	32
WHOLE ROASTED CHICKEN FOR TWO ceasar salad / aji de gallina / chicken liver mousse / deviled egg	54
WHOLE SUCKLING PIG (serves 6 - people) served with seasonal sides / must be ordered 72 hours in advance	350

### FROM THE WOK

MIXED VEGETABLE SALTADO ginger / soy	22
CHAUFA COMPLETO jasmine rice / chicken char siu / shrimp / chinese sausage	26
LOMO SALTADO	25



## FROM THE PISCO BAR

### PISCO SOURS

Pisco / lime / egg white / bitters

TRADICIONAL 13

PASSION FRUIT 13

CHICHA MORADA 13

### CHILCANOS

Pisco / lime / bitters / ginger ale

MIX YOUR OWN 13  
choose from our menu of  
house-infused piscos

SPICED PEAR 13

### MACHACADOS

Pisco / fresh muddled fruits & herbs

BLACKBERRY-THYME 13

PINEAPPLE-SAGE 13

Chef-Owners Richard Sandoval & Jaime Pesaque . Chef de Cuisine Erik Ramirez  
18% gratuity for parties of 8 or more guests  
consumption of raw or partially cooked foods, while quite tasty, may be hazardous to your health