

CEVICHE

Ceviche is a traditional Peruvian dish made with raw fish or cooked seafood marinated in lime

Pescado Fish 18.99 **Seafood** 19.99 **Shrimp** 21.99 **Fish/Shrimp** 21.99

Choros a la Chalaca Mussels Ceviche 14.99

Tiradito Thin slice white Fish Al Aji Amarillo Al Rocoto Ahumado or Al Jalapeno **Fish** 19.99 **Shrimp** 20.99

Ceviche del Chef Fish Ceviche al Rocoto Ahumado Al Jalapeno or al Aji Amarillo 21.99

Leche de Tigre Tiger's Milk chopped Fish Ceviche served in a Martini glass with Fried Calamari 21.99

Trio Costa Sierra Fried Calamari, Ceviche Fish or Mix (spice opción), and Papa a la Huancaína 27.99

Trio Ceviche White Fish Ceviche, Shrimp Ceviche al Aji Amarillo Mix, and Ceviche al Rocoto 27.99

Trio Tiradito Sliced fish with a light spicy Aji Amarillo Cream, Al Rocoto Ahumado, and Al Jalapeno cream 27.99



Ceviche Shrimp



Trio Ceviche

APPETIZER

Grilled Octopus with peruvian corn, french fries and Anticuchero sauce 39.99 with **Lobster** 64.99

Caesar 9.99 **Caesar Chicken** , **Caesar Fish**, **Caesar Steak** 15.99 **Caesar Shrimp** 17.99

House salad 6.99 **Arugula Salad** 8.99 **Arugula Marina Shrimp** 15.99 **Caprese Salad** 12.99

Caprese del Gaucho Tomatoes, Basil, Mozzarella and Prosciutto 15.99 **Caprese Marina** with Shrimp 18.99

Carpaccio de Lomo Raw Sliced Filet Mignon, parmesan, capers Mustard Dijon 16.99

Choros al Vino Mussels with white wine 14.99

Camarones al ajillo Garlic Shrimp 15.99

Anticuchos de Filet Mignon 8oz 2 Filet Mignon Kebabs marinated in Aji Panca 22.99 with **Shrimp** 29.99

Molleja Anticuchera Grilled cow sweetbread marinated in Aji Panca Reduction 13.99 **Regular** 12.99

Fried Calamari Crispy Fried seasoned w/herbs & fried yucca, option **Fish or Chicken** 14.99 **Shrimp** 18.99

Fried Calamari a la Huancaína Deep fried Calamari served with papa a la Huancaína 18.99

Provoleta Provolone aged 5 years a la salamander with fresh tomatoes 11.99 **Provoleta w/Shrimp** 15.99

Papa, a la Huancaína 9.99 **Yucca a la Huancaína** 10.99 Papa a la Huancaína Catay with Huacatay sauce 13.99

Empanadas Argetninas Chicken or Beef (3 units) 11.99



Fried Calamari



Camarones a lo macho



DELICIAS PERUANAS/ PERUVIAN DELICACIES

Arroz Chaufa Wok Fried rice, a traditional Peruvian/Cantonese fusion cuisine

Chicken 19.99 **Beef** 20.99 **Chicken/Beef** 20.99 **Shrimp** 22.99 **Tri Meat** 23 **Seafood** 23.99

Pescado a lo Macho Fish topped with seafood a lo Macho sauce & rice 24.99

Picante de Mariscos Fish topped w Seafood Al Picante sauce & rice 25.99

Picante de Camarones Lightly Spicy or hot Aji amarillo cream sauce topped with Shrimp served w rice 26.99

Camarones a lo Macho Shrimp in a lightly spicy Aji Panca a lo Macho cream served w rice 26 **Fish & Shrimp** 24.99

Pasta a lo Macho Seafood with lightly spicy Aji Panca cream served with fresh linguini 24 Only **Shrimp** 26.99

Pasta Picante de Mariscos Seafood with lightly spicy aji Amarillo cream & fresh linguini 25 Only **Shrimp** 27.99

Jalea Mixta Pan-seared crispy Fried Seafood marinated with fine herbs served with fried Yucca 23.99

Lomo Saltado Wok stir-fry filet mignon sautéed w tomatoes, onions, soy sauce, rice, & French Fries 21.99

Saltados Sautéed with tomato & onions served w rice & FF. **Veggie** 16 **Chicken** 18 **Seafood** 21 **Shrimp** 22

Tallarín Saltado Sautéed noodles **Veggie** 17 **Chicken** 19 **Filet Mignon** 22 **Seafood** 20 **Shrimp** 20.99

Parihuela Peruvian Bouillabaisse seafood soup concentrated in an Aji Panca reduction Reg Creamy or Hot 23.99

Chupe de Camarones Lightly spicy Shrimp Bouillabaisse, Shrimp Soup in aji amarillo reduction 25.99

Aji de Gallina Shredded Chicken with lightly spicy aji amarilla cream & boiled potato with rice 19.99

A lo Pobre Bistec, Pollo or Milanesa Grilled Flank Steak or chicken with rice, plantains, fries, & eggs 21.99

A lo Pobre with Entrana served with rice, plantains, french fries and eggs 41.99

Tallarín Verde Pasta with pesto served w Flank Steak, Chicken, Fish, pork Chop 22.99 **Milanesa** 23.99

Flat Grill A la Plancha served with 1 side along with either chicken ,Chuleta Pork Chop, Bistec 17.99 or Fish 18.99

Grill Anticuchero Chicken, Chuleta Pork chop, or Bistec in Anticuchero Aji Panca Sauce with 1 side 19.99



Parihuela



Molleja Sweetbeads



Pescado a lo Macho



Leche de Tigre



Jalea Mixta



Grilled Octopus



Pasta al Picante



Arroz chaufa Shrimp



Lomo Saltado



Pasta a lo Macho

Fileta lo Macho

CHEF'S SPECIAL

- Fetuccini a la Huancaína con Entraña Anticuchera** Fresh Fetuccini w/huancaína sauce & Entraña 42.99
- Fetuccini a la Huancaína Mar y Tierra** Entraña Steak Anticuchera topped with Shrimp and huancaína 49.99
- Fettuccini Verde con Entraña Steak** Fresh Fettuccini with pesto, grilled Entraña Steak, & Huancaína sauce 39.99
- Filet a lo Macho** 8oz Filet Mignon center cut topped with Seafood a lo Macho & fried yucca 49.99 with **Lobster** 64.99
- Filet al Picante** 8oz Filet Mignon center cut topped with Seafood a lo Macho & fried yucca 49.99 with **Lobster** 64.99



Filet al Picante

Fettuccini Verde with Entraña



Fetuccini a la Huancaína Mar y Tierra



Entraña steak



Parrillada Clasica



Trio Desert



ARGENTINEAN GRILL

Served with complementary steam green beans, choice of 1 side

- NY Steak** 14 oz Bife de Chorizo 31.99
- Picanha** 14 oz Top Sirloin Corner 29.99
- Lomo Fino** 8 oz Angus Filet Mignon Center Cut 39.99
- Churrasco de Entraña** 14 oz Outside Skirt Steak 34.99
- Churrasco de Vacío** 14 oz Skirt Steak 29.99
- Rib Eye Steak** 14 oz 36.99
- Tiras de Asado** 2 Beef Ribs 25.99



Parrillada Meatlovers

PARRILLADAS

- Parrillada Clasica** Argentinean Family Platter - Authentic Argentinean BBQ Grill for 2 people or more- Picanha Steak, short ribs, chicken, Sausage / Chorizo, blood sausage / morcilla, and cow sweetbreads / molleja served with 2 sides 74.99
- Parrillada Mar y Tierra** Family platter - All Parrillada Clasica plus grilled shrimp, calamari & lobster & 2 sides 94.99
- Meat Lovers Parrillada** Family platter - The best selection of our steaks, picanha, skirt steak / churrasco, NY Steak, beef short rib, chicken breast, pork chop, sausage, blood sausage (No sweetbreads/ No Mollejas) 94.99
- Meat Lovers Mar y Tierra Parrillada** Meat Lovers Parrillada, shrimp, calamari, lobster & 2 sides No Sweetbread 114.99
- Tomahawk Steak** 3 Pounds/48 oz served with grilled vegetables & potatoes 99.99 **Marina** with Shrimp 119.99
- Chorizo or Morcilla/Blood Sausage 8.99. Molleja Cow Sweet breads 12.99**



Meat Lovers Mar y Tierra

SIDES : Rice, French Fries, Plantains, Salad, stir fry vegetables, Fried Yuca, Frijol, 2 Fried egg, or Tostones

PASTA & MILANESAS

HOMEMADE SAUCE ALFREDO, TOMATO, PINK CREAM OR PESTO CREAM

- Ñoquis de papa/ Potatoes Gnocchi** 16.99 with **Meatballs** 17.99 **Chicken** 18.99 **Shrimp** 22.99
- Cheese Ravioles** 14.99 **Beef Ravioles** 16.99 **Spinach Raviolis** 18.99
- Fettuccini, Spaguetti/ Pasta** 13.99 with **Meatballs** 16.99 **Chicken** 15.99 **Shrimp** 19.99
- Milanese** Breaded Steak or Chicken served with 1 side 17.99
- Milanese a Caballo** Breaded Chicken or Beef topped with fried eggs & Fries 20.99
- Milanese a la Napolitana** Breaded Milanese broiled with mozzarella and tomato & fries 19.99



Tomahawk

VEGGIE OPTIONS

- Caesar Salad** 8.99 **Caprese Salad** 12.99 **Arugula Salad** 8.99 **Veggie Lomo Saltado** 15.99 **Chaufa Veggie** 15.99
- Cheese Ravioles** 14.99 **Spinach Ravioles** 18.99 **Spaguetti** 13.99 **Potato Gnoqui** 16.99



Parillada Mar y Tierra

KIDS MENU

Salchipapas Fries with Hot dog / **Chicken Nuggets** / **Spaguetti with meatball** 9.99

SIDES

Rice, French Fries, Plantains, Salad, stir fry vegetables, Fried Yuca, Frijol (black beans) 2 Fried eggs, Tostones 4.99 **Side Huancaína or Huacatay sauce** 6 **Side of Tallarin verde / Pasta pesto** 14.99

DESSERTS

Mango Guava cheesecake 8.99 **Balcarcel, Dulce de Leche, Lucuma or Chocolate Cake** 6.99 **Flan,** 6.99 **Panqueques Crepes** filled with Caramel & flambe w/brandy 14.99 **Trio Dessert** 23.99

DRINKS

DRINKS Coke, Diet Coke, Sprite, Sweet Iced Tea, Inca Kola, Diet Inca Kola 3.99 **Water** 2.99 **Pellegrino, Perrier, Nectar bottled juice (Mango, Passion Fruit), chicha Morada, Hot Tea** 3.99 **Espresso, Espresso Doble or American** 3.99 **Cappuccino** 4.99



Pisco Sour

HOUSE WINE

Malbec, Cabernet, Merlot, Pinot Noir, Chardonnay or Pinot Grigio 9.99 **Red or White Sangria** 9 **Sangria Jar** 24.99

COCKTAILS

Pisco Sour Classic or Passion Fruit 11.99 **Whisky Sour** 12.99 **Gaucha Margarita** 14.99 **Tequila Sunrise** 10.99 **Margarita, Mojito, Martini, Moscow Mule, Cosmopolitan, Long Island, Cuba Libre, Chilcano or Caipirinha** 10.99

18% GRATUITY TO PARTIES 5 OR MORE

EXTRA BREAD WITH HUACATAY 1.99

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Margarita

CORKAGE FEE 19.99