



CEVICHE

Ceviche is the traditional dish in Peru made with raw fish or cooked seafood marinated in lime.

Pescado /Fish 19.99 **Seafood** 21.99 **Shrimp** or **Fish & Shrimp** 24.99

Choros a la Chalaca Black Mussels Ceviche Style 15.99

Tiradito Thin slice white Fish Al Aji Amarillo Al Rocoto Ahumado or Al Jalapeno **Fish** 20.99 **Shrimp** 24.99

Ceviche del Chef White Fish Ceviche al Rocoto Ahumado, **Al Jalapeno** or **al Aji Amarillo** 22.99

Ceviche de Barrio Street Style Fish Ceviche served with Fried Calamari strings 24.99

Leche de Tigre Tiger's Milk, white chopped Fish Chopped Ceviche served with Fried Calamari 20.99

Trio Costa Sierra Fried Calamari, Ceviche Fish or Mix (spice option) and Papa a la Huancaína 29.99

Trio Ceviche Fish Ceviche, Shrimp Ceviche al Aji Amarillo Mix Ceviche al Rocoto 29.99

Trio Tiradito Slice Fish lightly spicy Aji Amarillo, Al Rocoto Ahumado and Al Jalapeno cream 29.99



Ceviche Shrimp



Trio Ceviche

Leche de Tigre

Octopus Grilled

APPETIZER

Grilled Octopus Pulpo a la Parrilla w/ peruvian corn, french fries and Anticuchero sauce 39.99

Caesar 9.99 **Caesar Chicken**, **Caesar Fish** or **Caesar Steak** 16.99 **Caesar Shrimp** 17.99

House salad 6.99 **Arugula Salad** 9.99 **Arugula Marina Shrimp** 17.99

Burrata Frutale Arugula, burrata cheese, walnuts, orange and pineapple reduction 17.99

Caprese Salad 13.99 **Del Gaucho Prosciutto** 16.99 **Caprese Marina with Shrimp** 21.99

Carpaccio de Lomo Sliced raw Filet Mignon, parmesan, capers 18.99

Anticuchos de Filet Mignon 8oz 2 Filet Mignon Kebabs marinated in Aji Panca 24.99 with **Shrimp** 29.99

Molleja Anticuchera Grilled cow Sweetbread marinated in Aji Panca sauce 14.99 **Classic** 13.99

Fried Calamari Crispy Fried seasoned with fine herbs & fried yucca, 15.99 **Fried Shrimp** 19.99

Fried Calamari a la Huancaína Deep fried Calamari & Potato with Huancaína sauce 20.99

Provoleta Provolone aged 5 years a la salamander with fresh tomatoes 12.99 **Provoleta with Shrimp** 17.99

Papa a la Huancaína 10.99 **Yuca a la Huancaína** 11.99

Camarones al Ajillo, Jumbo shrimp with Garlic 16.99

Empanadas Argentinas Chicken or Beef 3 units 12.99



Fried Calamari



Jalea Mixta



Camarones a lo macho

DELICIAS PERUANAS / PERUVIAN DELICACIES

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

Chicken 20.99 **Beef** 21.99 **Chicken/Beef** 22.99 **Shrimp** 25.99 **Tri Meat** 25.99 **Seafood** 25.99

Pescado a lo Macho White Fish topped w seafood A lo Macho sauce & rice 25.99 **Red Snapper** or **Salmon** 34.99

Picante de Mariscos White Fish topped w Seafood Al Picante sauce & rice 26.99 **Red Snapper** or **Salmon** 35.99

Picante de Camarones Lightly Spicy or hot Aji amarillo cream sauce topped with Shrimp served w rice 28.99

Camarones a lo Macho Shrimp in a lightly spicy Aji Panca a lo Macho cream served with rice **Fish & Shrimp** 27.99

Pasta a lo Macho Seafood with lightly spicy Aji Panca cream served with fresh linguini 24.99 **Only Shrimp** 27.99

Pasta Picante de Mariscos Seafood with lightly spicy aji Amarillo cream & fresh linguini 25.99 **Only Shrimp** 27.99

Jalea Mixta Breaded crispy fresh deep Fried Seafood marinated with fine herbs served with fried Yucca 27.99

Parihuela Peruvian Bouillabaisse, seafood soup concentrate in Aji Panca reduction Regular, Creamy or Hot 25.99

Chupe de Camarones Lightly spice Shrimp Bouillabaisse, Shrimp Soup in aji amarillo reduction 27.99

A lo Pobre Bistec, Pollo or Milanesa, **Flap Steak or chicken** with rice, plantains, fries & eggs 23.99 with

Entraña a lo Pobre 14 oz Entraña Steak served with Fries, Plantains, Rice and Fried eggs 42.99

Tallarín Verde Pasta with pesto, Flap Steak, Chicken, Fish, pork Chop 24.99 with **Milanesa** 25.99

Flat Grill or Anticuchero with 1 side **chicken, Chuleta Pork Chop, Fish** 17.99 **Bistec** 18.99 **Red Snapper or Salmon** 28.99

Lomo Saltado Wok stir fry filet mignon tenderloin sautéed w tomatoes, onions, soy sauce with rice & French Fries 24.99

Saltados Sautéed with tomato & onions served w rice & French Fries **Chicken** 19.99 **Seafood** 20.99 **Shrimp** 22.99

Tallarín Saltado Sautéed Spaguetti with soy sauce, tomato, onions **Chicken** 19.99 **Seafood** 20.99 **Shrimp** 22.99



Pescado a lo Macho



Lomo Saltado



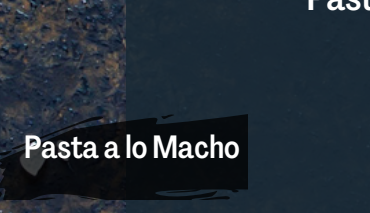
Lomo Saltado



Arroz chaufa Shrimp



Parihuela



CHEF'S SPECIAL

- Trigoto a la Huancaína** wheat huancaína Aji Amarillo sauce with Pollo Saltado 32 Lomo al Jugo 32 Mariscos /Seafood saltado 33 Camarones/Shrimp Saltado 35 Entrana Steak 41.99
- Fetuccini a la Huancaína con Entrana Anticuchera** Fresh Fetuccini w/huancaína sauce & Entrana Steak 44.99
- Fetuccini a la Huancaína Mar y Tierra** **Entraña Steak Anticuchera** topped with Shrimp and huancaína 48.99
- Fetuccini Verde con Entrana Steak** Fresh Fettuccini with pesto, grilled Entraña Steak & Huancaína sauce 44.99
- Salmon with Burrata Frutale** Baby arugula, burrata cheese, walnuts, orange and pineapple reduction 37.99
- Filet a lo Macho** 8oz Angus Filet Mignon center cut topped w Seafood a lo Macho & fried yucca 49.99 with **Lobster** 74.99
- Filet al Picante** 8oz Angus Filet Mignon center cut topped w Seafood a lo Macho and fried yucca 49.99 with **Lobster** 74.99



Salmon with Burrata Frutale



Filet al Picante

ARGENTINEAN GRILL

- New York Strip Loin 14 oz** /Bife de Chorizo 34.99
- Picanha 14 oz** Top Sirloin corner 29.99
- Lomo Fino 8 oz** Angus Filet Mignon center cut 41.99
- Rib Eye Steak 15.oz** 41.99
- Churrasco de Entraña 14 oz** Outside Skirt Steak 36.99
- Tiras de Asado** 2 Beef Ribs 25.99

Served with complementary green beans and choice of 1 side



Meat Lover Parrillada



Parrillada Marina

PARRILLADAS

- Parrillada Clasica** Argentinean Family Platter Authentic Argentinean BBQ Grill for 2 people or more Picanha & short ribs, chicken Sausage / Chorizo, blood sausage / morcilla, and cow sweetbreads / molleja served and 2 sides 79.99
- Parrillada Mar y Tierra family platter** All Parrillada Clasica plus grilled Shrimp, Calamari & Lobster & 2 sides 99.99
- 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 / Molleja), and 2 sides 98.99
- Meat Lovers Mar y Tierra** Parrillada Meat Lovers plus Shrimp, Calamari, Lobster & 2 sides (No sweetbread/ No Molleja) 129.99
- Parrillada Marina** (Only Seafood) Lobster, Shrimp, Calamari, Red Snapper, Grilled Octopus, Mussels 2 sides 159.99

- Tomahawk Steak 3 Pounds /48 oz** served with grilled Vegetable & potatoes 119.99 **Marina with Shrimp** 129.99
- Chorizo Sausage or Morcilla** Blood Sausage 8.99 **Molleja/Cow Sweetbreads** 13.99

Sides: Rice, French Fries, Plantains, Salad, Stir Fry vegetables, Fried Yuca, Black Frijol, 2 Fried egg or Tostones



Tomahawk

PASTA AND MILANESAS

Homemade Sauce: Alfredo, Tomato, Pink or Pesto Cream

- Ñoquis de papa** Potatoes Gnocchi 17.99 with Meatballs 18.99 Chicken 18.99 Shrimp 21.99

- Ravioles** Cheese 15.99 Beef 17.99 Spinach 19.99

- Linguini or Fetuccini** 15.99 with Chicken 17.99 with Shrimp 21.99

- Milanesa** Breaded Steak or Chicken served with 1 side 19.99

- Milanesa a Caballo** topped with fried eggs 1 side 20.99

- Milanesa a la Napolitana** French Fries Breaded Milanesa broiled with mozzarella and tomato sauce & 1 side 23.99



Molleja Sweetbread



Churro with Ice cream



Pisco Sour



Scan to see Digital Menu

Filet a lo Macho



Fetuccini a la Huancaína w/Entraña



Fetuccini Verde



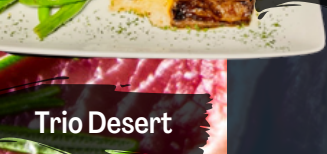
Parrillada Clasica



Meat Lovers Mar y Tierra



Churrasco de Entraña Steak



Trio Desert



- VEGGIE OPTIONS** Caesar salad 9 Caprese Salad 12 Arugula Salad 9 Veggie Lomo Saltado 17 Tallarin Saltado 15.99
- Chaufa Veggie 16 Cheese Ravioles 15 Spinach Raviolis 18 Spaguetti Tomato S. 13 Potato Gnocchi 17

SIDES

- Rice, French Fries, Plantains, Salad, grilled vegetables, Fried Yuca, Black Frijol, 2 Fried egg, Tostones 4.99 Huancaína or Huacatay Sauce 5.99 Tallarin verde / Pasta with pesto 14.99

KIDS MENU

- Salchipapas Fries with slice Hot dog / Chicken Nuggets / Pasta with meatball 9.99

DESSERTS

- Mango Guava Cheesecake 8.99 Flan, Chocolate, Balcarse, Lucuma or Dulce de Leche cake 7.99
- Churros w Ice cream 14.99 Panqueques Crepes flambe w Brandy filled w Dulce de Leche 15.99 Trio Dessert 24.99

DRINKS

- Bottle Coke, Diet Coke, Sprite, Inca Kola, Inca Diet, Pellegrino 3.99
- Mango, Passion Fruit, or Chicha Morada Nectar bottle Juice 4.99 Hot Tea or Coffee 3.99 Capuccino 4.99

HOUSE WINE

- Malbec, Cabernet, Merlot, Pinot Noir, Chardonnay or Pinot Grigio 11.99 Sangria White or Red 9.99 Sangria Jar 29.99

COCKTAILS

- Pisco Sour Clasic, Passion Fruit or Whisky Sour, Tequila Sunrise, Espresso Martini, Margarita, Chilcano Mojito, Martini, Moscow Mule, Cosmopolitan, Long Island, Cuba L, or Caipirinha 12.99 Gaucho Margarita 15.99

CORKAGE FEE 24.99

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