



Lunch Menu

2024 SUMMER RESTAURANT WEEK*

\$15 - tax & gratuity not included - no substitutions - no take out

Appetizers

PAPA A LA HUANCAINA

steamed potato with feta cheese sauce

ENSALADA DE CASA

mixed green salad w/ our house dressing

TOSTONES APPETIZER

green plantains served with salsa criolla & garlic sauce

Entrees

LOMO OR POLLO SALTADO

beef or chicken sautéed with onions, tomato, soy sauce and vinegar over fries & rice

1/4 POLLO A LA BRASA

1/4 pollo a la brasa with mixed greens salad

PAN CON PESCADO Y PATACONES

fish sandwich with green plantains

*We are closed August 26-29

Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food born illnesses

If you have a food allergy please speak to the owner/manager/chef/ or your server

18% tip will be added to total bill of parties of 5 or more



Dinner Menu

2024 SUMMER RESTAURANT WEEK*

\$30 - tax & gratuity not included - no substitutions - no take out

Appetizers

ENSALADA DE CASA

mixed green salad w/ our house dressing

YUCA OR PAPA A LA HUANCAINA

crispy cassava or steamed potato with feta cheese sauce

CEVECHITO MIXTO

fish, calamari & shrimp ceviche

CHICHARRON DE CALAMAR

fried calamari

Entrees

LOMO OR POLLO SALTADO

beef or chicken sautéed with onions, tomato, soy sauce and vinegar over fries & rice

1/2 POLLO A LA BRASA

1/2 pollo a la brasa with french fries

JALEA

Peruvian fisherman platter

PAELLA DE MARISCOS

Peruvian seafood paella

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