

Appetizers

Empanadas (2) 10

Flour patties filled with chicken and mozzarella cheese, raisins seasoned with aji panca sauce.

Causa Rellena

Layered cold mashed potato with homemade mayo, huacatay sauce, onions, cilantro, avocado, and olive.

Chicken \$10 Shrimp \$12

Tamal \$10

Traditional Peruvian tamal filled with chicken or pork topped with salsa criolla.

Fried Calamari \$16

Crispy tender Calamari served with marinara sauce.

Papa A La Huancaína \$12

Boiled potato in a spicy creamy huancaína sauce sliced of hard-boiled egg and black olive.

Salchipapas \$10

French fries with fried sliced sausages.

Guacamole and Tostones \$15

Choritos A La Chalaca \$14

Mussels on half shell mixed with corn, onions, tomatoes, cilantro, and hot pepper, marinated in lime juice.

Causa Acevichada \$16

Layered cold mashed potato with homemade mayo, onions, cilantro, avocado filled with shrimps topped with classic fish ceviche & leche de tigre.

Anticuchos \$18

2 Grilled Beef heart skewers served with boiled potato huancaína sauce and white corn.

Octopus Anticucho \$25

Grilled octopus marinated in aji panca sauce with potato, corn, and huancaína sauce.

Ceviches

Leche de Tigre \$18

Ceviche Mixto \$24

Blue snapper raw fish, shrimps, calamari marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Ceviche De Corvina \$20

Blue snapper raw fish marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Ceviche Carretillero \$22

Blue snapper raw fish marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato, corn, and fried calamari

Ceviche De Camarones \$20

Shrimps marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Salmon Ceviche \$20

Salmon marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Soups

Pariuela \$28

Seafood soup; fish, calamari, mussels, clams and shrimp.

Chupe De Camarones LG \$22

Shrimp soup with heavy cream, rice, corn, green peas, pouched egg, aji panca, aji escabeche and fresh cheese.

Tortilla Soup \$16

Mexican tomato base soup, shredded chicken, avocado, cotija cheese, sour cream, and tortilla chips.

Pollo a La Brasa (Rotisserie Chicken)

Andrea's Chicken Whole \$22 | Half \$11
(No sides) Marinated with the Most Delicious
Andrea's seasoning.

Combo Special \$17
1/4 of chicken served with yellow rice and beans
or French fries and mix avocado salad.

Traditional Combo \$40
(SERVES 3 PEOPLE)
Whole chicken, French fries, and mix avocado
salad.

Andrea's Matador Combo \$54
(SERVES 4 PEOPLE)
Whole Andrea's chicken, yellow rice, beans,
tostones or maduros, salchipapas and mix avocado
salad.

Combo Express \$40
(SERVES 3 PEOPLE)
Whole chicken, yellow rice, beans, and mixed
avocado salad.

Half Chicken Special Combo \$32
(SERVES 2 PEOPLE)
Served with yellow rice and beans or French fries
and mix avocado salad

Half Chicken with rice & beans \$16

Half Chicken with fried rice \$17

Half Chicken with French fries \$15

Seafood (Mariscos)

Jalea Small (for 1) \$24 | Med(2pp) \$40
Fried mix seafood platter topped with salsa criolla
served with fried yucca.

Camarones Cuzco 24
Sautéed shrimps in aji Amarillo, garlic, cilantro, and
white wine, served with yellow rice and salsa
criolla.

Salmon Cuzco \$24
Baked salmon in aji Amarillo, garlic, cilantro, and
white wine, served with yellow rice and salsa
criolla.

Pescado A Lo Macho \$24
Fried fish in spicy creamy sauce, shrimps, calamari,
and mussels served with yellow rice.

Corvina Frita \$24
Fried blue snapper served with white rice French
fries and salsa criolla.

Arroz con Mariscos
(Peruvian style Seafood Paella) \$26
Rice mixed and sautéed with clams, mussels,
shrimps, and calamari served with salsa criolla.

Trio Marino \$35
Arroz con Mariscos, mix ceviche, fried calamari
with tartar sauce and salsa criolla

Side Orders \$7

Saffron Rice, Red Beans, Green Plantains, French
Fries, Fried Yucca, Avocado Slices, Maduros, White
Rice, Salsa Criolla
Mix Avocado Salad sm \$8 lg \$12
Chaufa Solo (fried rice plain) \$10

Entrees

Lomo Saltado Sirloin \$28 Filet Mignon \$38

Strips of beef sautéed with onions, tomatoes, soy sauce served over French fries and white rice.

Tacu Tacu w/7oz Skirt Steak \$32 w/Fish \$24

Mix of rice and Canario beans served with salsa criolla

Tacu Tacu con Lomo Saltado \$28

Mix of rice and Canario beans served with lomo Saltado.

Aji de Gallina \$22

Shredded chicken breast in a creamy aji Amarillo sauce, topped with boiled eggs and olives served with white rice.

Seco de Cabrito \$26

Peruvian style goat stew, served with canario beans, white rice and salsa criolla.

Milanesa De Pollo \$22

Breaded chicken breast served with rice and French fries.

Fried Rice (Chaufas)

Chaufa De Pollo \$20

Peruvian style fried rice, mixed with chicken, eggs, scallions, red peppers, and soy sauce.

Chaufa Mixto \$24

Peruvian style fried rice, mixed with chicken, beef, shrimps, eggs, scallions, red peppers, and soy sauce

Chaufa Con Carne \$25

Peruvian style fried rice, mixed with beef, eggs, scallions, red peppers, and soy sauce.

Chaufa Con Camarones \$22

Peruvian style fried rice, mixed with shrimps, eggs, scallions, red peppers, and soy sauce.

Pastas

Tallarín Verde

Linguine pasta with fresh spinach and basil sauce.
your choice of meat

10oz Churrasco
\$32

Grilled Chicken
\$22

Milanesa
\$22

7oz Skirt Steak
\$32

Tallarín a la Huancaína

Linguine pasta with creamy huancaína sauce
your choice of meat

10oz Churrasco
\$32

Grilled Chicken
\$22

Milanesa
\$22

7oz Skirt Steak
\$32

Lomo Saltado
\$32

A la Parrilla

Pechuga A La Parrilla \$20

Grilled chicken breast served with yellow rice, beans, add \$6 for Avocado salad.

16oz Churrasco \$40

(GRILLED NY STRIPLOIN STEAK)
CHOOSE ONE

Avocado salad / Rice & Beans / French fries

(2) Chuleta de Cerdo \$22

(GRILLED PORK CHOPS)

Marinated in aji panca sauce served with rice and beans or French fries. Add \$6 for avocado salad

14oz Entraña \$40

GRILLED SKIRT STEAK
CHOOSE ONE

Avocado salad / Rice & Beans / French fries

Bistec a lo Pobre \$36

10oz Grilled NY steak served with white rice, French fries, maduros, and 2 fried eggs.

Antojitos

Guacamole & Chips \$16

Nachos \$20

Totopos, beef, beans, cheddar, chihuahua, cotija & mozzarella cheese jalapenos, pico de gallo, guacamole and sour cream.

Queso Fundido w/ Chorizo \$18

Baked spicy Chorizo, poblano & jalapeños pepper, tomato, and melted chihuahua cheese served with tortillas

Quesadillas de Chorizo (3) \$16

Mozzarella and chihuahua cheese

\$14

LUNCH SPECIALS

Available

Monday through Saturday

11:30-4pm

Please ask for
Lunch Special of the Day

Sodas and Lemonades

Sodas \$3

Inca cola, Diet coke, coke, sprite, ginger ale, iced tea

Snapple \$4

Pellegrino Water (SM) \$4

Pellegrino Water (LG) \$7

Saratoga Water (SM) \$4

Saratoga Water (LG) \$7

Chicha Morada (pitcher) \$16

Chicha Morada (glass) \$6

Lemonade \$4

Flavors add \$2 Passion Fruit, Mango, Strawberry, Tamarind

Happy Hour

MONDAY-FRIDAY

ALL DAY

**Ask for our Wine
and cocktail List**