

MOCHICA

PERUVIAN KITCHEN & BAR

PARA COMENZAR

Ensalada Nuovo Andina 14

Baby greens, quinoa, fresco cheese, onions, wontons, Aji Amarillo vinaigrette

Roasted Beet Salad 15

Mariquita Farm beets, choclo, cancha, Feta cheese, olives, cucumber, Mochica vinaigrette

Ceviche Pescado 22

Fresh fish in lime juice-aji rocoto leche de tigre

Ceviche Chifa 24

Ahi tuna, ginger, scallions, rocoto, cucumber, sweet chilli sauce, toasted nori

Costillita de Chancho 18

Crispy pork spareribs, Inca Kola-BBQ sauce, Jicama salad

Platano maduro frito 11

Tamarine reduction, canela molida

Tequeños 15

Crispy wontons stuffed with Oaxaca cheese, avocado, tamarindo sauce

Bolitas de Yucca 15

Maiz cancha crusted yucca balls with ham & cheese, Huancaína dipping sauce

Camarones Crocantes 17

Quinoa crusted wild Mexican shrimp, sweet potato puree and salsa dulce

Mac n Cheese 15

Mike's Applewood smoked bacon, aged cheddar, Huancaína, herbed breadcrumbs

Scallops Carlitos 18

Pan seared Day Boat scallops, Tiradito sauce

Yucca Fries 12

Huancaína Sauce, queso Rayado

Empanadas de la Casa 13

Fresh pastry made from scratch (Hechos en Casa)

Chicken Mushroom Beef

Chicharrones 16

Fried & crispy, marinated in our special sauce, rocoto aioli, lemon

Chicken Calamari Mushroom

Anticuchos 18

Peruvian skewers inspired by kart street vendors

Chicken Pork Belly Corazon

CHEF'S PICKS

Tuna Tartare 20

Sushi grade ahí tuna, chili, quinoa, choclo, lime, avocado, yuca chips, tiradito sauce

Pulpito a la Parilla 19

Twice cooked Baby octopus, purple mashed potato, chimichurri sauce

Ceviche Mixto 25

Jumbo prawns, calamari, scallop, blue mussel, local catch, aji amarillo leche de tigre



MOCHICA

We support local vendors & source the freshest, sustainable fish, shellfish, produce and organic meats for our unique cuisine. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

Mochica - 1469 18th Street, San Francisco, CA 94107 - 415.278.0480, www.mochicasf.com

Chef Carlos Altamirano prepares his goods from scratch in small batches every day to ensure the highest quality of dishes we serve.

PLATOS DE FONDO entrees

Pescado a lo Macho 28

Seafood bouillabaisse, pan roasted fresh Salmon, Chupe sauce, coconut rice

Aji de Gallina 23

Marys Free Range organic chicken, creamy aji amarillo, potato, calamata olives

Lomo Saltado 25

Stir fried beef fillet, lomo saltado sauce, fries, rice Add fried egg 2

Pollo Saltado 21

Chancho de Adobado 25

Sneak River pork shoulder, Peruvian peppers, yucca fries and berros

Seco de Res 25

Carmelized short ribs, lima beans, seco sauce, rice, Huacaina sauce

Chaufa Pork Belly 23

Peruvian fried rice, pork belly, egg, asparagus, hoisin, aji Amarillo, wild mushrooms

Seafood Paella 27

Peruvian style, Bomba rice, mussels, shrimp, calamari in saffron-fish stock base

Salmon Bandido 26

King Salmon, grilled, blue mashed potato and Escabeche

Tuna Nuovo Andino 26

Pan seared fresh Ahí tuna, chickpea, tacu- tacu, platano, fritto, salsa criola, curry sauce

Quinotto 22

Peruvian quinoa, roasted seasonal vegetables, Soffrito, creamy Huancaína, queso Fresco

POLLO A LA BRASA

"Chef Altamirano's passion for combining the highest quality Ingredients with traditional Peruvian spices and cooking techniques is showcased in his take on this famous Peruvian dish."

Mary's Organic Rotisserie chicken marinated in our famous Peruvian seasonings

The meal comes with French fries, and salad

½ Chicken 20 Whole Chicken 36

Limited Availability

ACOMPAÑANTES sides

Sauteed spinach with garlic 8

Sweet potato fries 8

French fries 8

Vegetable salteado 9

Jasmine rice 4

Side Yuca Chips 4

Coconut rice 4

Side of any sauce 2

POSTRE

Churros 12

House made churros filled with dulce de leche, Lucuma Shake

Alfajores 10

Our famous Peruvian artisan cookie filled with dulce de leche

Flan de Quinoa 12

Quinoa crusted traditional flan with caramel sauce

Helado de Lucuma 6

Peruvian Tropical Fruit ice cream

Sorbete de Maracuya 6

Our homemade passion fruit sorbet

Y a Comer.... Buen Provecho!

Corkage Fee \$25.00 Per Bottle Cake Fee \$2.50 Per Person
20% gratuity will be added to parties of 6 and more or check split 3+ ways

