

CRUDOS

Nuovo Andina Salad 14

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

Roasted Beet Salad 15

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

Ceviche de Camarones 24

Mexican wild shrimp, chile Amarillo-coconut leche de tigre, mint

Ceviche Pescado 23

Fresh fish in lime juice-chile rocoto leche de tigre

Ceviche Chifa 24

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

Ceviche Mixto 25

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

Tuna Tartare 21

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

TAPAS

Costillita de Chanco 19

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

Platano maduro frito 11

Tamarindo reduction

Tequeños 15

Crispy wontons stuffed with Oaxaca cheese, avocado, tamarindo sauce

Pulpito a la Parilla 19

Twice cooked Baby octopus, purple mashed potato, chimichurri sauce

Bolitas de Yucca 15

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

Extra bolita 6

Camarones Crocantes 18

3 Quinoa crusted wild Mexican prawns, sweet potato puree, salsa dulce

Extra prawn 6

Mac n Cheese 15

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

Scallops Carlitos 18

3 Pan seared Day Boat scallops, Tiradito sauce

Extra scallop 6

Yucca Fries 12

Huancaína Sauce, queso Rayado

Empanadas de la Casa 21

Fresh pastry made from scratch (Hechos en Casa)

Chicken Mushroom Beef

Chicharrones 19

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

Chicken Calamari Mushroom

Anticuchos 21

Peruvian style skewers, chili panca paste, crispy potato, Peruvian corn, Ocopa

Chicken Corazon Pork Belly



PLATOS DE FONDO entrees

Pescado a lo Macho 31

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

Aji de Gallina 25

Marys Free Range organic chicken, creamy chile Amarillo, potato, calamata olives
Seafood 29

Lomo Saltado 28

Stir fried beef fillet, lomo saltado sauce, fries, rice **Add fried egg 3**
Pollo Saltado 24

Chancho de Adobado 25

Snake River pork shoulder, Peruvian peppers, yucca fries, berros

Seco de Res 29

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

Chaufa Pork Belly 23

Peruvian fried rice, pork belly, egg, asparagus, hoisin, chile Amarillo, wild mushroom

Seafood Paella 30

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

Churrasco 43

Grass fed Creekstone Black Angus New York steak, watercress ensaladita, limon a la parrila

Salmon Bandido 29

King Salmon, grilled, blue mashed potato and Escabeche

Tuna Nuovo Andino 29

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

Quinotto 23

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 **22** Whole Chicken **41**

Limited Availability

ACOMPAÑANTES sides

Sauteed spinach with garlic 8

Tacu Tacu 8

Sweet potato fries 8

French fries 8

Vegetable salteado 8

Jasmine rice 4

Side Yuca Chips 4

Coconut rice 4

Side of any sauce 2

Y a Comer... Buen Provecho

