DESSERTS

Crema Volteada **4.50**
Crème Caramel

Alfajor **5.95**
A light shortbread pastry layered with dulce de leche.

Vanilla Ice Cream **2.50**
Drizzled with chocolate or strawberry syrup (2 scoops).

BEVERAGES

Our specialties:

Juices ***glass*** **3.50** ***jug*** **10.00**
Chose from an exotic assortment of natural homemade juices:

Papaya	Mango
Strawberry	Pineapple
Passion fruit	Orange

Chicha (Peruvian purple corn drink)

Sangria **½ L 13.00** **L 25.00**

Pisco Sour **6.95**
A traditional Peruvian favourite. Also try our Pisco con Maracuya (Pisco with Passion fruit).

*** We also have an assortment of other beverages, alcoholic and non-alcoholic, available.**

*** Taxes not included***

Peru is best known for its archaeological treasures, woven textiles and ancient pottery. However, Peru is also well known for its' splendid cuisine, which parallels Peru's historic, social and cultural formation.

Peru's extra-ordinarily diverse cuisine began with pre-Columbian cultures. With the immigration of people from the eastern world came a gradual but savory culinary evolution. Peruvian cuisine is an exquisite fusion of Native Peruvian, Spanish, Japanese, Chinese, Italian and African ingredients, recipes and tastes.

The climate and ecology also varies dramatically within the country, offering a broad array of ingredients to Peruvian cuisine. From the riches of the sea, to the tropical vegetation of the Amazon, to the variety of tubers, grains and maize of the fertile valleys fed by the rivers that descend from the snow-covered Andes.

El Fogon Restaurant invites you to discover the exquisite and age-old tastes of Peru.

*** Lunch Specials also available ***
(12 pm to 3pm)

Please call in advance for reservations

Take-out available

Please visit our Website:

www.elfogon.ca

Located one block west of Bathurst on the south side of St. Clair W.

EL FOGON

Authentic Peruvian Cuisine

(416) 850-8041
543 St. Clair Ave W.
Toronto, ON

Open Wed - Sun
12pm - 10pm

APPETIZERS

Anticuchos **10.95**
Perfectly marinated beef heart pieces grilled in a special house sauce.

Palta Rellena de Camarones **7.50**
Half avocado filled with delicious creamy potato shrimp salad.

Papa a la Huancaina **6.95**
World famous creamy cheese and hot yellow pepper sauce over potatoes.

Ceviche Mixto **14.95**
Lemon-marinated fish and seafood served with potato, sweet potato and corn.
A refreshingly cold dish.

Calamar a la Parilla **10.95**
Perfectly grilled Calamari.

Chicharron de Calamar **8.95**
Lightly-breaded pan-fried calamari.

Choros a la Chalaca **8.50**
Steamed mussels topped with freshly diced onions and lemon dressing. Served cold.

Yucca Frita **3.75**
Fried Cassava

Platanos Frito **3.75**
Fried Plantain.

SOUPS

Aguadito de Pollo **5.00**
Coriander-Chicken rice soup.

Sopa de Choros **8.95**
Mussels soup with yucca, corn & pasta.

Parihuela **14.95**
Thick, delicious tomato & seafood soup.

Aguadito de Mariscos **14.95**
Seafood rice soup in coriander & fish base.

Chupe de Camarones **14.95**
Traditional Peruvian shrimp chowder.

SALADS

Chef's Salad **4.95**

Avocado Salad **6.95**
Finely cut tomato, potato, onions and avocado in our lemon house dressing.

Avocado Garden Salad **6.95**

Caesar Salad **6.95**

MEAT DISHES

Arroz Chaufa **10.95**
Peruvian-style fried rice with your choice of beef, chicken, or pork.

Lomo Saltado **12.95**
Beef or chicken strips sautéed with onions, potatoes and tomatoes.

Tallarin Saltado **12.95**
Peruvian-style sautéed noodles with your choice of beef, and chicken.

Bistek Encebollado con Frijoles **14.55**
A succulent steak topped with sautéed onions. Served with beans and rice.

Churrasco a la Chorrillana **17.95**
Tender T-bone steak topped with sautéed onions and tomatoes. Served with rice.

Seco de Carne con Frijoles **14.95**
Peruvian beef stew simmered in a delicious coriander sauce, served with beans and rice.

Tacu Tacu con Bistek **15.95**
A mélange of rice and beans, fried to a soft crisp. Served with a side of Criolla salad.

Chuleta Encebollado **12.95**
Pan-fried pork chop smothered in sautéed onions and tomatoes. Served with rice.

Milanesa **13.50**
Tender pieces of breaded beef, chicken or pork. Served with salad and rice.

Pollo a la Parilla **12.50**
Grilled chicken breast served with grilled potatoes, rice and Peruvian Creole salad.

SEAFOOD

Saltado de Mariscos **15.95**
Sautéed seafood, onions and tomatoes. Served with rice.

Arroz con Mariscos **15.95**
A classic seafood and rice dish with a dash of turmeric and coriander.

Arroz Chaufa con Mariscos **15.95**
Peruvian Seafood fried rice.

Pescado Frito **14.95**
Pan-fried white fish served with fried plantain, rice and Peruvian Creole salad.

Jalea **15.95**
Lightly breaded and fried strips of fish & seafood, topped w/ Peruvian Creole salad.

Mariscada al Fogon **17.95**
White fish & seafood softly sautéed with butter, garlic & white wine. Served w/rice.

Tallarin Saltado de Mariscos **15.95**
Peruvian-style fried noodles with seafood.

Pescado a la Chorillana **15.95**
Fried fish fillet topped with sautéed onions and tomatoes. Served with rice.

VEGETARIAN

Arroz Chaufa **11.95**
Our vegetarian version of fried rice.

Saltado Vegetariano **11.95**
Sautéed mix of veggies. Served with rice.

Tallarin Saltado Vegetariano **9.95**
Sautéed noodles with veggies.

Tacu Tacu **10.95**
A mélange of fried rice and beans fried to a soft crisp. Served with Peruvian Creole salad.