

HOT APPETIZERS

Anticuchos 12.50

A must try! Chunks of veal heart soaked in aromatic herbs and grilled to perfection, accompanied by grilled potatoes and corn. (4 skewers)

Chicharron de Calamar 9.95

Freshly breaded rings of calamari seasoned in our secret spices and then golden deep-fried. Served with our home-made yogurt-based dip.

Calamar a la Parilla 11.95

Calamari marinated in aromatic herbs and olive oil, grilled to perfection and served on a bed of grilled veggies (eggplant, zucchini, peppers and onions).

Yuca Frita con Salsa a la Huancaína 8.50

Crisp fried cassava with a side of Huancaína sauce for dipping.

Platanos Fritos 3.75

Fried Plantain

COLD APPETIZERS

Palta a la Reina 8.25

Half an avocado stuffed with a delicious creamy shrimp potato salad with green peas and carrots.

Palta Rellena 6.25

Half an avocado stuffed with a delicious creamy potato salad with green peas and carrots.

Papa a la Huancaína 7.95

A typical Andean dish from Huancayo. A tasty cream sauce made with fresh cheese and Peruvian yellow peppers, served on a bed of steamed Yukon Gold potatoes and garnished with Peruvian black botija olives and a slice of hard-boiled egg.

Choros a la Chalaca

Small (6 mussels) 9.50 Large (12 mussels) 17.00

Fisherman's favourite from the port of El Callao! Steamed green mussels topped with freshly diced Spanish onions, coriander and lemon dressing.

Ceviche Mixto 16.95

A Peruvian delicacy. A festival of seafood (shrimp, squid, octopus, shells and fish) marinated in lemon juices, spices and onions. Served with slices of boiled Yukon Gold potato, sweet potato and corn on the cob. Choice of mild, medium or hot aji.

Ceviche de Pescado 15.95

Traditional delicacy from our Pacific Coast. Fresh Sea Bass diced and marinated in lemon juice, spices and onions. Served with slices of boiled Yukon Gold potato, sweet potato and corn on cob. Choice of mild, medium or hot aji.

SOUPS

Aguadito de Pollo 5.99

Delicious 'typico' chicken-rice soup in a coriander and turmeric base with a splash of beer.

Sopa a la Criolla 6.95

A creamy soup with chopped beef sirloin tip, onion, garlic and angel hair noodle, boiled in a vegetable and oregano consommé, crowned with a poached egg.

Sopa de Choros 8.95

A fish broth simmering with black mussel, cassava, corn and linguini pasta.

Sopa de Mariscos 9.95

A seafood and fish broth simmering with tomatoes, a variety of seafood and a touch of white wine.

Parihuela 16.95

A fisherman's soup made with a rich seafood broth of mussels, squid, shrimp and fish in a tomato base, with an added dash of white-wine.

Chupe de Camarones 15.95

Our famous shrimp chowder cooked in a traditional seafood and herbs broth, with added cream, rice, corn and crowned with a poached egg.

Aguadito de Mariscos 16.95

A highly recommended aphrodisiac soup. Filled with a variety of seafood including mussels, squid, shrimp and fish in a coriander base and a dash of white wine.

SIDES

Crema a la Huancaína 1.50

A popular creamy sauce that goes well with any dish.

Salsa Criolla 3.00

Peruvian Creole Salad consisting of purple onions, tomatoes and cilantro in our house lemon dressing.

Palta ½ Avocado 2.50 Full avocado 3.75

Frijoles Peruvian Yellow Beans 3.75

Arroz White Rice 3.00

Papas Fritas French Fries 3.75

Papas Doradas Boiled then fried potatoes 3.75

Cancha Peruvian 'popped' corn 3.00

Huevo Frito Add a fried egg to your meal 1.50

SALADS

Chef Silvia's Salad 6.95

Classic mix of green leaf lettuce, tomatoes, red pepper, carrots, radish, and cabbage, in a balsamic vinegar dressing.

Avocado Salad 7.95

Mom's favourite: finely diced tomato, potato and onions with sliced avocado, in our lemon house dressing.

Avocado Garden Salad 7.95

Fresh garden salad with slices of avocado with a sprinkle of coriander, olive oil and lemon dressing.

Caesar Salad 7.95

Crunchy green romaine lettuce, bits of home-made bacon and bread crumbs, in our home-made Caesar dressing, topped with fresh Parmesan. Add grilled chicken for 3.00.

Ensalada Criolla 3.50

Peruvian Creole side salad is a fresh mix of green leaf lettuce, diced tomatoes, and onions in our refreshingly light lemon house dressing.

BEEF

All entrees are served with white rice (except noodle and fried rice dishes).
Substitute for potatoes, fries or salad for an extra \$2.00.

Arroz Chaufa de Carne 12.95

Peruvian-style rice and sirloin strips stir-fried in a wok in soya sauce, sesame oil, fresh ginger, scrambled eggs, and mixed vegetables.

Lomo Saltado de Carne 13.95

National dish, sirloin strips sautéed and golden fried with sweet onions, tomatoes and secret spices and tossed with Yukon Gold Fries.

Tallarín Saltado 13.95

Peruvian-style linguini noodles and sirloin strips stir-fried in a wok with soya sauce, sesame oil, onions, tomatoes and mixed vegetables.

Bistek Encebollado con Frijoles 15.55

Grilled Peruvian-cut sirloin steak topped with smoked onions and tomatoes, accompanied with Peruvian yellow beans.

Milanesa 13.95

Breaded Peruvian-cut steak fillet, crispy and golden pan-fried, seasoned with spices, and served with a side of Peruvian Creole salad. (pork option as available).

Seco de Carne con Frijoles 15.95

Chef Paolo beef stew simmered in our unique sauce made of coriander, sweet pepper, aromatic herbs and potatoes. Served with Peruvian yellow beans.

Tacu Tacu con Bistek 15.95

Typical Peruvian Creole dish: a mélange of rice and Peruvian yellow beans, golden pan-fried to a soft crisp, topped with a Peruvian-cut sirloin steak. Accompanied with a side of Peruvian Creole salad.

Chuleta Encebollado 13.95

Tasty golden pan-fried pork chop topped with smoked onions and tomatoes.

Churrasco a la Chorrillana 18.95

8 oz tender T-bone steak grilled to perfection, topped with smoked onions and tomatoes.

CHICKEN

Arroz Chaufa de pollo 11.95

Peruvian-style rice and chicken strips stir-fried in a wok in soya sauce, sesame oil, fresh ginger, scrambled eggs, and mixed vegetables.

Lomo Saltado de pollo 12.95

Our national dish. Chicken strips sautéed with sweet onions, tomatoes, Yukon Gold Fries and secret spices.

Tallarín Saltado 12.95

Peruvian-style linguini noodles and chicken strips stir-fried in a wok with soya sauce, sesame oil, onions, tomatoes and mixed vegetables.

Escabeche de Pollo 12.95

Pan-fried chicken breast, topped with sweet onions and a vinegar and “aji panka” pepper sauce. Accompanied with boiled sweet potatoes and garnished with boiled eggs and Peruvian botija olives.

SEAFOOD

Arroz Chaufa con Mariscos 16.95

A delectable mix of seafood (calamari, fish, shrimp and octopus) stir-fried with rice and soya sauce, fine spices, scrambled egg and vegetables.

Arroz con Mariscos (the classic) 16.95

Delicious rice and seafood simmering in seafood broth, with turmeric, coriander and a dash of white wine.

Pescado Frito 15.95

Pan-fried white fish fillet seasoned with spices and accompanied by fried plantain, Peruvian Creole salad and rice.

Mariscada al Fogon 17.95

Chef Silvia’s signature dish. An array of seafood simmered in turmeric, tomato and a dash of white wine. Accompanied by fried cassava and rice.

Pescado a la Chorillana 16.95

Pan-fried sea bass fillet covered with sautéed onions, tomatoes and cilantro. Served with rice.

VEGETARIAN

Tacu Tacu 10.95

A mélange of fried rice and beans pan-fried to a soft crisp. Served with Peruvian Creole salad. Add a fried egg for 1.50

Tallarín Saltado Vegetariano 11.95

Linguini noodles stir-fried in a wok with soya sauce, sesame oil and a variety of vegetables.

Pollo a la Parilla 12.95

Grilled chicken breast marinated in aromatic herbs, served with grilled potatoes, rice and a side of Peruvian Creole salad.

Avocado Chicken Garden Salad 10.95

Our wonderful avocado garden salad topped with perfectly grilled marinated chicken breast.

Milanesa 13.95

Breaded chicken breast fillet, crispy and golden pan-fried, seasoned with spices and served with a side of Peruvian Creole salad.

Saltado de Mariscos 16.95

Mix of calamari, shrimp, octopus and fish sautéed with sweet onions, tomato, Yukon Gold fries and secret spices.

Jalea 16.95

A popular dish from the coast of Peru. Fresh breaded rings of calamari, prawns, octopus and fish, seasoned in spices and golden deep fried. Served with our home-made yogurt dip, golden potatoes and salad.

Tallarín Saltado de Mariscos 16.95

Linguini noodles and seafood, stir-fried in a wok with soya sauce, sesame oil, onions, tomatoes and vegetables. (Saltado with fish or shrimp also available).

Pescado Guisado 15.95

White fish stewed in Spanish paprika, butter, white wine, tomatoes and potatoes. Served with rice.

Arroz Chaufa Vegetariano 11.95

Peruvian fried rice: A tasty mix of vegetables stir-fried with rice, soya sauce, spices, and scrambled egg. (eggs)

Saltado Vegetariano 11.95

A delicious mix of vegetables sautéed with onions, tomatoes and potato fries. Served with rice.