

PICA PICAS

YUCAS & SALSA MACHA (V,N) \$16

Fried Tapioca, Halloumi Cheese, Macha Sauce, Avocado Puree

NACHOS & SALSA ROJA (GF,V) \$18

Crunchy Tortillas, Pico de Gallo, White Corn, Homemade Jalapeño Pickles, Sour Cream

CAMOTITOS (V,N) \$16

Sweet Potato Fries, Huancaína Sauce, Parmesan Cheese, Parsley

★ PATACONES (V,GF) \$20

Green Plantain Crackers with Guacamole

TACOS

(2PCS PER ORDER)

★ FISH TACOS (DF) \$28

Flour Tortillas, Crispy Fish, Gooseberry, Lemon Mayo

DUCK AL PASTOR TACOS (GF,DF) \$28

Homemade Duck Confit, Corn Tortilla, Mexican Adobo Sauce, Pineapple Salad

CARNITAS TACO (GF,DF) \$26

Marinated Pork "Michoacan" Style, Pico de Gallo, Pickled Jalapeños, Crunchy Pork Skin

LAMB BARBACOA TACO \$28

Grilled Lamb, Cactus "Nopales" Salad, Baby Carrot Pickles, Borracha Sauce

SUPER VEGGIE TACO (V,GF,DF) \$26

Corn Tortilla, Grilled Asparagus, Baby Corn, Mexican Beans, Mushroom Sauce, Pico de Gallo

★ ROASTED CAULIFLOWER TACO (V,GF,DF) \$24

Corn Tortilla, Cauliflower, Adobo Sauce, Bean Puree, Jalapeño Chilli, Pico de Gallo

TAPAS

PULPO AL OLIVO (GF,DF) \$34

Octopus, Black Olive Mayo, Chimichurri, Crispy Garlic & Cappers

★ PRAWN OMELETTE (GF) \$30

Traditional Peruvian Style Grilled Prawns, Chalaquita, Adobo Sauce

MILPA OMELETTE (V,N) \$24

Grilled Artichokes, Huancaína Sauce, Rocoto Chilli Cream, Crispy Quinoa

JALEA DE MARISCOS (DF) \$36

Crispy Calamari, Prawns, Soft Shell Crab & Fish, Criolla Salad, Tartar Mayonnaise, Banana Chips

★ CONCHAS A LA PARMESANA (GF) \$36

Gratinated Scallops in Shell, Parmesan Cheese, White Wine, Crispy Garlic (4 PCS)

CAUSAS

CAUSAS ARE A PERUVIAN AJI AMARILLO, POTATO & LIME SALAD WITH MANY DELICIOUS TOPPINGS

★ CAUSA ROCOTO \$28

Ginger Crunchy Calamari, Rocoto Cream, Criolla Salad, Avocado

CAUSA NIKKEI BEEF (GF,DF) \$34

Spiced Marinated Wagyu Beef, Spicy Gooseberry, Chimichurri, Crispy Garlic

CAUSA CRAB (GF) \$28

Marinated Crab Meat, Tartar Mayo, Chalaquita, Avocado Puree, Salmon Caviar

CANCHITA TOSTADAS

(2PCS PER ORDER)

★ TUNA TOSTADAS CONTRA MAR (DF) \$28

Crunchy Corn Tortillas, Marinated Yellow Fin Tuna in Nikkei Dressing, Chipotle Chilli Mayo, Fried Leeks, Avocado

PRAWN TOSTADAS OF LOVE (N,GF) \$28

Tiger's Prawns, Jalapeño "Salsa Verde", Red Onions, Black Garlic Mayo, Coriander, Watermelon Radish, Almonds

SUPER TOSTADAS VERDES (V,GF) \$22

Black Aguachile, Orange Sweet Potato Puree, Cucumbers, Pico de Gallo, White Corn, Black Garlic Mayo, Oaxaca Cheese

CEVICHE

AND Aguachiles

FROM PERU & MEXICO

★ CEVICHE CLASICO (GF) \$30

"The Classic Recipe" Market Fish, White Tiger's Milk, Red Onion, Sweet Potato, Canchita

CEVICHE VERDE (GF,DF) \$32

Market Fish, Prawns, Crabmeat, Squid, Coriander Tiger's Milk, Crunchy Corn Tortillas

★ CEVICHE MOLCAJETE (GF,DF) \$32

Octopus & Baby Scallops, Smoked Tiger's Milk, Pico de Gallo, Oregano, Smokey Oil

AGUACHILE TROPICAL (GF,DF) \$36

Hokkaido Scallops, Pineapple Aguachile, Passion Fruit Chalaquita, Mango

AGUACHILE PRAWN NEGRO (GF,DF) \$32

Cured Prawns, Black Aguachile, Cucumber, Criolla Salad, Avocado, Habanero Chilli Oil

NIKKEI CEVICHE (DF) \$32

Marinated Tuna, Japanese Cucumber, Avocado, Bonito Flakes, Nikkei Tiger's Milk

MAIN COURSES

FISH AND SEAFOOD

SUDADO DE PESCADO (DF,GF) \$38

Peruvian Seafood Soup, Chicha de Jora, Cherry Tomatoes, Aji Panca, Crab Claw, Potatoes, Clams, Fish, Prawns

CAMARONES A LA DIABLA \$42

Grilled Argentina Prawns, Smoky Sauce, Chilles Toreados, Crispy Garlic

★ PESCADO A LA TALLA (GF,DF) \$52

Whole Market Fish with Adobo & Parsley Sauce, Green Salad with Oranges & Potato Fries

MEATS

POLLO A LA BRASA (N) \$38 \$50

Peruvian Style Roasted Chicken, Green Salad, Potato Fries, Huacatay Sauce (35 mins)

★ PORK RIBS (DF) \$42

Roasted Pork Ribs, Mexican Adobo Sauce, Bbq Dressing, Sweet Plantain Puree, Crunchy Tortillas (4 PCS)

ASADO A LA PARRILLA (GF) \$46

Char-Grilled Beef Skirt, Chimichurri, Avocado, Green Salad, Black Beans

LOMO SALTADO \$48

Peruvian - Cantonese Stir Fried Wagyu Beef Tenderloin, Tomatoes, Onions, Green Peas, Potato Fries

BRUNCH RICES

★ ARROZ CON MARISCOS (GF) \$38

Scallop in Shell, Argentina Prawns, Calamari & Fish Rice, Peruvian Panca Chilli, Tomatoes, White Wine, Parmesan Cheese

ARROZ CON PATO \$40

Coriander & Dark Beer Rice, Pumpkin, Homemade Duck Confit, Canchita Corn, Onion Criolla Salad

ARROZ CHAUFIA (N) \$38

Cantonese Peruvian, Fried Rice, Pork Belly, Smokey Mayo, Almonds