



Restaurant Week



PREFIX MENU | \$75 PER COUPLE + TAX
(CHOOSE ONE FROM COURSE 1 & 3, & TWO FROM COURSE 2)

COURSE 1

CEVICHE DE PESCADO

WHITE FISH COOKED IN FRESH LIME JUICE WITH RED ONIONS, GARLIC & CILANTRO

CEVICHE MIXTO

FISH, SHRIMP, MUSSELS, CALAMARI, & OCTOPUS COOKED IN FRESH LIME JUICE WITH RED ONIONS, GARLIC & CILANTRO

CHICHARRÓN DE CERDO CON YUCA

FRIED PORK BELLY SERVED WITH FRIED YUCA STRIPS

INCA PLATTER

FRIED CALAMARI, MUSSELS, WHITE FISH & YUCA STRIPS SERVED WITH TARTAR SAUCE

COURSE 2

LOMO SALTADO

SLICED BEEF STIR-FRIED WITH RED ONIONS & TOMATOES MIXED WITH FRENCH FRIES

PESCADO A LO MACHO

FRIED WHITE FISH, SHRIMP, MUSSELS, CALAMARI & OCTOPUS WITH CREAMY PERUVIAN HOUSE SAUCE

ARROZ CHAUFA DE PESCADO

PERUVIAN FRIED RICE WITH CHOPPED RED PEPPERS, SCALLIONS, GARLIC, SCRAMBLED EGGS & WHITE FISH

TALLARIN VERDE CON MILANESA DE POLLO

PERUVIAN-STYLE PESTO PASTA WITH CHICKEN MILANESE

TALLARINES MACHU PICCHU

PERUVIAN-STYLE SPAGHETTI STIR-FRIED WITH SHRIMP, MUSSELS, CALAMARI & OCTOPUS WITH CREAMY PERUVIAN HOUSE SAUCE

COURSE 3

CHURROS | TARTUFO ICE CREAM | TRES LECHES CAKE | FLAN

