



Restaurant Week

PREFIX MENU | \$35 PER PERSON + TAX
(CHOOSE ONE FROM EACH COURSE)

COURSE 1

PAPA A LA HUANCAÍNA

PERUVIAN SAUCE MADE WITH YELLOW PEPPERS & FRESH WHITE CHEESE SERVED OVER BOILED POTATOES

PAPA RELLENA

BAKED POTATO DOUGH STUFFED WITH GROUND BEEF, ONIONS, HARD BOILED EGGS & OLIVES SERVED WITH SALSA CRIOLLA (ONION SALAD)

ANTICUCHOS

CHARBROILED BEEF HEART SKEWERS MARINATED IN VINEGAR & SPICES SERVED WITH GRILLED POTATOES

TAMALE

CORN TAMALE STUFFED WITH PORK OR CHICKEN SERVED WITH SALSA CRIOLLA (ONION SALAD)

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

COURSE 3

CHURROS | TARTUFO ICE CREAM | TRES LECHES CAKE | FLAN