SMALL PLATES

EMPANADAS 12 Flaky pastry dough, filled with your choice of a savory filling. Pollo | Carne | Aji de Gallina | Adobo

ALITAS 14 Six large breaded chicken wings cooked to perfection and tossed in your choice of flavorful sauce. Anticucheras | Acevichadas | Rocotto | Passion Fruit | Olive | Green aioli | Leche de Tigre. (GF)

ADOBO TACOS 12 Pork stew marinated with aji panca, crispy sweet potato topped with a tangy sarza criolla. (GF) (VG)

SALADOS

INCA SALAD 15 Quinoa, cherry tomatoes, avocado and palm hearts tossed in a passion fruit dressing. (GF) Add Chicken **6** | Shrimp **7** | Eggplant Milanesa **5** (V) (VG)

DEL MAR

JALEA TACOS 12

Two corn tortillas with lightly breaded seafood, topped with a tangy sarsa criolla and drizzled with tartar sauce.

CAUSITAS 14 Chilled golden Yukon potato puree topped with your choice of seafood topping. (GF) (V) (VG) Crab Acevichado | Shrimp | Jalea | Pulpo al Olivo

LARGE PLATES

TALLARINES DE LA ABUELA 38 AAA grilled beef sirloin covered with a chimichurri sauce and served with Peruvian pesto and feta cheese. Skirt steak (entraña) 40

LOMO SALTADO 32 AAA beef tenderloin strips stir-fried with onions, tomatoes, cilantro. Served with crispy fries or baby potatoes and a side of garlic rice. Add: Fried Egg 4 | Fried Plantain 4 (GF) (V) (VG)

ANTICUCHOS 28 Two marinated beef heart skewers grilled to perfection and served with baby potatoes, sweet potatoes, chimichurri and green aioli. (GF)

VIOLETA'S HEAVENLY SHRIMP 25 A family recipe, shrimp cooked in a rich, spicy sauce made with sauteed Aji Amarillo, seasoned with herbs and spices and served with a side of garlic rice. (GF)

POLLADA 25 1/4 chicken marinated in a blend of Peruvian spices, served with crispy baby potatoes and salad. Options: white or dark meat (GF)

AJI DE GALLINA 22 Mildly spicy (aji amarillo-based cream) chicken stew served with boiled egg, rice and Peruvian corn. PORK BELLY CEVICHE 14 Crispy cassava and pork belly pieces tossed in zesty citrus marinade, with fresh onions, cilantro and a hint of spice. (GF)

PULPO AL OLIVO 15 Tender octopus perfectly cooked and served with a creamy olive sauce (Peruvian Botija olives), avocado and crackers. (GF)

DUO TAMALERO 14 One traditional corn tamal topped with tender pork belly, and one green tamal, made with cilantro, topped with a tangy sarza criolla. (GF) (VG)

POLLERIA SALAD 15 Iceberg lettuce, tomato, cucumber, onions, beets and topped with a creamy lime dressing. (GF) Add Chicken 6 | Shrimp 7 | Eggplant Milanesa 5 (V) (VG)

TIRADITO 21

Thinly sliced Tilapia in a tangy aji amarillo sauce, accented with small avocado squares, Peruvian canchita pieces, and garnished with onions and cilantro. (GF)

CEVICHE 25 Marinated Tilapia in zesty citrus juices, mixed with crisp onions, cilantro, and a touch of chili, served with sweet potato and Peruvian corn. GF *Mushroom (V) (VG) Mild | Medium | Spicy

SIDES

ARROZ 6 Garlic rice topped with peruvian corn.

PAPAS NATIVAS 6 Native baby potatoes tossed in herbs.

FRIED YUCA 6 Cassava Fries

PLATANO MADURO 6 Fried Plantain with cheese

AJI AMARILLO AIOLI (MILD) 2.5 Aji Amarillo pepper blended with spices and herbs into a creamy sauce.

ROCOTO AIOLI (MEDIUM) 2.5 Rocotto pepper blended into a creamy and mildly spicy sauce.

STREET HEAT (SPICY) 3 Rocotto pepper mixed with, red onion green onion, and perfectly seasoned.