

SIGNATURE DISHES



APPETIZERS

REVOLCON (sample platter)

[Peruvian Style seafood Paella, fresh mussels topped with onions and tomatoes marinated in lemon juice, fried breaded fish, and mixed seafood ceviche]

PERU SUYO [sample platter]

[Sliced fish over a yellow pepper sauce, octopus over an olive sauce, mixed ceviche, steamed mussels over a lime juice with tomatoes and onions and shrimp causa]

3 PECADOS DEL INCA

[3 little cold mashed potatoes topped with shrimp, octopus in olive sauce and fish escabeche]



MEAT

PERUANO AMERICANO

[Sirloin steak topped with a marinated mussels , and a side of grilled shrimp]

PERUGUAYO

[1/2 skirt steak topped with chimichurri sauce and sautéed shrimp]

FILLET MIGNON EN SALSA DE CHAMPIÑONES

[Grilled fillet mignon steak with a mushroom sauce.]

LOMO SALTADO DE ENTRAÑA

[fried skirt steak sautéed with onions, tomatoes and french fries served with rice.]

RIB EYE STEAK EN SALSA DE CHAMPIÑONES

[Rib eye steak topped with mushrooms sauce]

TRIO INCA

[Anticuchos, Peruvian rachi (cow's belly) y mollejas (chicken gizzard)]

PULPO A LA PARRILLA

[Grilled octopus topped with chimichurri sauce]

ARROZ CON PATO

[Roasted duck served with green rice and papa a la huancaína]

Tell your server, manager or chef if you have any food allergies/ Comunicar a la persona que le atiende si usted tiene alguna alergia alimenticia.



SEAFOOD/MARISCOS

PULPO EN SALSA DE OLIVO

[Slice octopus topped with olive sauce and garlic]

DOS AL HILO

[Causa rellena filled with crab meat topped with a creamy rocoto sauce and a fried crab accompanied with a small portion of mixed ceviche]

CASAMIENTO

[Mixed seafood ceviche accompanied with fried calamari]

TRUCHA FRITA

[Fried trout accompanied with rice and mixed salad.]

TRUCHA A LA PERUANA

[Fried trout accompanied with a side of papa a la huancaína, beans, mixed salad, and white rice]

CEVICHE DE CONCHAS NEGRAS

[Black shells marinated in lemon juice and spices to your liking]

PARRILLA MARINA

[Grilled mixed seafood marinated in our special Inca gaucho sauce. It includes jumbo shrimp, calamari, crabs, mussel and mahi mahi fish]

ARRIBA PERU

[Fish ceviche, Peruvian seafood paella , and fried seafood]

CEVICHAUFA

[Fish ceviche, deep fried fish and seafood fried rice]

CAUSA ACEVICHADA

[Causa (cold mashed potato) topped with fish ceviche]

SALMON EN SALSA DE MANGO , AJO O VINO

[Grilled salmon topped with mango, garlic or red wine sauce]

LENGUADO A LO MACHO

[Fried flounder fish marinated in "aji panca" sauce along with mixed seafood]

PARGO EN SALSA DE CAMARONES

[Red snapper fish topped with sautéed shrimp in our homemade seafood sauce]

SECO ACEVICHADO - Weekends only

[Beef ribs stew in aji panca sauce served with rice and beans and a side of leche de tigre]

AJI DE GALLINA - Weekends only

[Shredded chicken in a creamy yellow pepper sauce served with rice]

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