



SOPAS

SOUP OF THE DAY market price

CHUPE \$12

peruvian shrimp chowder, saffron shrimp stock, argentinean white wine, asparagus, corn, poached egg

ENSALADAS

HERB and BABY GREENS \$7

mint and mesclun with grape tomatoes, cranberries, pepitas, sherry dressing

QUESITOS DE CABRA \$9

crispy farofa crusted goat cheese, watermelon rinds marmalade, roasted beets, grilled red onions, tomato, roasted garlic vinaigrette

PALMITO \$8

hearts of palm, mango, avocado, grape tomatoes and red onions dressed with ginger-orange vinaigrette

ANTOJITOS

AREPA DE QUESO \$9

colombian yellow corn and cheese cakes drizzled with cilantro pesto, feta cheese

EMPANADAS DEL DIA \$10

two empanadas of the day served with tomato olive salad

MEJILLONES \$11

steamed mussels, chorizo, cilantro, lime juice, tomatoes, onions and peppers in white wine broth, baked garlic bread points

TRIO CANGREJA \$14

pan seared mini jumbo lump crab cakes, citrus celery aioli

COSTILLAS \$11

charred st. louis ribs, rocoto cranberry bbq sauce, orange onion salad, agave vinaigrette

CHICHARRON DE CALAMARIS \$11

crispy calamari rings, tamarind sauce

CEVICHE

MIXTO \$11

shrimp and octopus, peruvian rocoto pepper, ginger, yuzo and orange juice

LOBSTER \$14

lobster meat, avocado salad, spicy crema salvadoreña, strawberry salsa

COCO TUNA \$12

thin sliced tuna, ginger soy coconut milk, jalapeño

TRIO CEVICHE \$18

PLATOS FUERTE

SALMON AL PIMIENTON \$18

pan seared spicy-red pepper glazed salmon, cilantro mash potatoes, crispy shrimp garnish

ROBALO \$20

pan seared wild stripe bass, ham croquettes, lentil banana salad, chipotle-cumin salvadorian crema

CAMARONES EN SALSA DE PANCA \$21

open fire jumbo shrimp, organic red quinoa, panca sauce

MARISCADA DE FIDEOS \$23

andalucian style whole wheat angel hair pasta, clams, mussels, calamari, lobster, shrimp, tomato sauce

LECHON ASADO \$17

slow roasted pork, sour orange mojo, pigeon pea rice, sweet plantains

CORDERO A LA MOSTAZA \$24

grilled lamb chops, panca mustard, crispy lamb picadillo croquettes, spinach, spicy mint sauce

ENTRAÑA \$19

grilled all natural skirt steak, rioja rice, tomatillo-basil sauce, parmesano, sun dried tomatoes

GAUCHO \$22

grilled grass fed uruguayan rib-eye, braised red pearl onions, herbs, roasted yukon potatoes, manchego portabello vinaigrette

PERUVIAN STYLE ROTISSERIE CHICKEN

WHOLE CHICKEN \$12

HALF CHICKEN \$6

SIDES \$4 (yuca, rice and beans, maduros, tostones)

SIDES \$5 (coconut rice, yellow rice and beans, collard greens, cilantro mashed potatoes, grilled asparagus, sautéed spinach)

* 20% gratuity will be included on parties of 6 or more

Only two credit cards per check, thank you

chef: jorge adriazola