



## SOPAS

**SOUP OF THE DAY** market price

### CHUPE \$12

traditional 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 roasted garlic dressing

### QUESO FRITO \$8

almond crusted caribbean white cheese, baby spinach, grapes, apples, cherry tomatoes, red onions, muscat horseraddish dressing

### STEAK ARUGULA \$10

grilled skirt steak, arugula, carrots, olives, roasted peppers, onions, balsamic-raisin vinaigrette

## ANTOJITOS

### AREPA DE QUESO \$9

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

### DOS EMPANADAS \$10

spanish manchego, goat cheese, thyme, guava and spinach, sundried tomato, pine nuts and cranberries, tomato olive salad

### MEJILLONES VASCOS \$11

steamed mussels, txistorra sausage, 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, spicy cranberry bbq sauce, orange onion salad, agave vinaigrette

### CHICHARRON DE CALAMARIS \$10

crispy calamari rings with tamarind sauce

## CEVICHE

### MIXTO \$11

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

### CAMARON \$11

shrimp, baby spinach, mango aji citrus sauce

### COCO TUNA \$12

thin sliced tuna, ginger soy coconut milk, jalapeño

### TRIO CEVICHE \$18

## CARNES

### ALBONDIGAS \$9

oven baked steak and pork meat balls, rocoto olive reduction, curd cheese

### PINCHOS DE RES \$12

grilled filet mignon cubes, fire roasted pepper sauce, crispy yuca drizzled with cuban mojo

### PIONONO \$9

sweet plantain roll, stuffed with ropa vieja red chimichurri

## PLATOS FUERTE

### SALMON AL PIMIENTON \$18

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

### SAN PEDRO GUANABANA \$19

oven baked tilapia filet, preserved lemon infused brown rice, soursop-vanilla bean sauce

### CAMARONES EN SALSA DE MORIR SOÑANDO \$21

open fire jumbo shrimp, orange crème, parsnip purée, fennel salad

### 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 mustard glazed lamp chops, yuca-sweet plantains cakes, lamb fricase, spicy mint jelly

### ENTRAÑA \$19

grilled all natural skirt steak, herb salsita, aji amarillo barley

### COSTILLA CON PASTEL DE AHUYAMA \$22

slow braised short rib, rioja wine chestnut jus, baked butternut squash and shrimp pastelón, pickled okra

## 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

chef: jorge adriazola