



MENU

Soft Opening Week

DRINKS

PISCO SOUR

Peru’s National cocktail. Hand-shaken blend of Pisco, fresh squeezed lime juice, home-made simple syrup, egg white and Angostura bitters.

- Lime - traditional
- Passion Fruit
- Purple corn - Chicha

CHILCANO

Pisco, fresh squeezed lime juice, home-made simple syrup, Ginger Ale. Also available in Mix Berries, Strawberry or Passion Fruit.

LBK SANGRIA

Your choice of red or white wine, rum, St. Germain elderflower liquor, apple, peach and orange liquor and seasonal fruits.

FRESH CONCOCTIONS

All natural, hand-squeezed

PURPLE CORN PUNCH -CHICHA

Purple corn, Pineapple, green apple, lime, cloves and cinnamon.

EL VERDE 6

Frozen fresh mint leaves with hand-squeezed limes.

ASSORTED JUICES 4

- Passion fruit
- Mango juice
- Hand squeezed limeade
- Hand squeezed strawberry limeade

SODAS

- | | |
|--------------|------------|
| Inca Kola | Diet Coke |
| Inca Diet | Sprite |
| Mexican Coke | Ginger ale |



CUSQUEÑA | POLAR | CORONA | MICHELOB ULTRA | DOS EQUIS | STELLA ARTOIS | NEGRA MODELO PILSEN | LAGUNITAS IPA, SAMUEL ADAMS BOSTON LAGER

Ceviches & Tiraditos

PERUVIAN CEVICHE 17

White seasonal fish in limo leche de tigre. Served with cancha, choclo and sweet potato.

FISHERMAN CEVICHE 18

White seasonal fish, shrimp and calamari in yellow and red peppers leche de tigre. Served with cancha, choclo and sweet potato.

MARKET CEVICHE AKA 18

White seasonal fish and calamari in creamy rocoto pepper leche de tigre, served with fried calamari and fried yucca, choclo and sweet potato.

LECHE DE TIGRE AKA 16 LA CURA

Peru’s Majestic citrus - based ceviche marinade that cures all. White seasonal fish, shrimp and calamari in three peppers leche

TRIO TIRADITO A LA CREMA 16

Get a taste of our three tiradito sauces: limo, amarillo and rocoto pepper. Served with choclo and sweet potato.

APPETIZERS

EMPANADAS TRIO 12

A trio of our home-made award winning empanadas served with cilantro aioli. Beef, Spinach, and Cheese.

SKEWERS - ANTICUCHOS 14

Peruvian style skewers, marinated in Andean peppers, served with roasted potatoes and choclo. Your choice of beef heart, shrimp or beef tenderloin.

FRIED CALAMARI 16

Crispy calamari with fried yucca sticks served with home-made aioli

TEQUEÑOS 11

Home made Venezuelan style cheese sticks served with cilantro aioli.

CAUSA LIMEÑA 14

A layer of Chicken Salad and avocado in between two layers of causa potato, topped with Chicken Salad and hard boiled egg and crunchy shallots.

ACEVICHADAMIXTA 18

A layer of Shrimp and avocado in between two layers of causa potato, topped with fish ceviche in a creamy rocoto leche de tigre.

CEVICHE SAMPLER 32

A perfect treat for seafood and ceviche lovers. Get a taste of our 3 signature ceviches: Peruvian, Fisherman and Market.

FRIED YUCCA STICKS 8

Crispy Yucca served with Huancaína sauce.

SWEET PLANTAIN 7

Soft and sweet fried plantains

SWEET POTATO FRIES 6

Crispy, sweet potato fries.

House
Signature

LOMO SALTADO 22
Stir-fried Beef tenderloin with onions and tomatoes in a rich Chinese-Peruvian sauce served with white rice and steak cut fries.
A lo pobre; served with Tacu Tacu, sweet plantains and fried egg. 28

PESCADO A LO MACHO 23
Pan-seared seasonal fish with shrimp, calamari, clams, and mussels in a creamy Peruvian pepper sauce, served with white

TALLARINES VERDES 22
8 oz of our famous Churrasco over a creamy Pesto Fettuccine.

PAELLA CRIOLLA - ARROZ CON MARISCOS 22
Aji Amarillo-infused rice, peas, carrots, red peppers and Peruvian corn with shrimp, calamari, clams, and mussels.

CHICKEN CILANTRO RICE 20
Latin Bites style rice infused in cilantro, dark and corn beer, peas, carrots, red peppers and Peruvian corn. Served with grilled chicken breast marinated in Peruvian spices.

AJI DE GALLINA 20
Asavory and creamy almond pecan and peanut sauce with aji Amarillo and shredded chicken, served with white rice.

SECO DE RES 22
Beef Tenderloin stew marinated in cilantro and corn beer, served with peruvian beans, salsa criolla white rice and fried yucca sticks.

LBK FRIED RICE - ARROZ CHAUFA
Chinese-Peruvian style fried rice mixed with green onions and egg.
Chicken and Pork. 17 |
Quinoa & Veggies 18 | Seafood 20

GOLDEN FETTUCCINE 22
OursignatureLomo Saltadoon a fettuccine pasta with a creamy Huancaína sauce.

SURF AND TURF
SALTADO MAR Y TIERRA 22
Beef tenderloin and shrimp sauté with onions, tomatoes and potatoes in a rich Chinese-Peruvian sauce served with fried yucca sticks and white rice.

From the grill

CHURRASCO 22
8oz Argentinian style marinated Angus skirt steak served with home-made Chimichurri sauce.

GRILLED FISH 22
6 oz. of our seasonal fish, grilled moist and tender served with home-made Chimichurri.

ROTISSERIE CHICKEN
CHICKHOUS POLLO A LA BRASA 22
Half Peruvian style Rotisserie Chicken marinated 24hr in Peruvian spices and herbs, slowly roasted in a charcoal oven.

GRILLED CHICKEN 18
6 oz grilled chicken marinated in anticuchero sauce served with home-made chimichurri sauce.

Desserts

TRES LECHES 10 **ALFAJORES 8**
PICARONES 10 **CHURROS 8**