

# SEASONAL LUNCH MENU *Spring - Summer*

## COLD BITES

### CAUSITAS (award-winning dish)

Citrus infused potatoes | shrimp escabeche | chicken salad | piquillo peppers. 12 GF

**POTATOES IN CREAM** Purple potatoes | aji amarillo huancaína sauce | boiled egg | botija olives | red bell pepper | queso fresco. 7 V

**LATIN BITES SALAD** Grilled chicken breast | mixed greens | queso fresco | choclo | cherry tomatoes | avocado | dry cranberries | almonds. 9 GF

**QUINOA SALAD WRAPS** Baby iceberg lettuce wraps | dehydrated & poached quinoa | caramelized cashews | fava beans | mint | choclo | fresh mozzarella | avocados | tomatoes confit | passion fruit dressing. 12 V

**GOAT CHEESE SALAD** Goat cheese | dry cranberries | apricots | almonds | honey pecans | green apples pears | arugula | red cabbage | mixed greens | cherry tomatoes | passion fruit dressing. 9 V

## HOT BITES

### FRIED CALAMARI

Crispy calamari | fried yucca sticks | tartara sauce | cancha | salsa criolla. 8

### EMPANADAS

Beef tenderloin | baked pastries | aji amarillo huancaína. 8

### GRILLED VEAL HEART

Veal heart | roasted potatoes | roasted choclo | huacatay sauce | micro cilantro. 8

**TEQUENOS** White Venezuelan wrapped cheese sticks | avocado aioli. 6 V

## CEBICHES & TIRADITOS

### MARKET CEBICHE

White seasonal fish | octopus | crispy calamari | creamy aji rocoto leche de tigre | sweet potato puree | fried yucca | cilantro | choclo. 13

### ASIAN CEBICHE

White seasonal fish | oyster sauce | soy sauce | black bean sauce | roasted peanuts | red onions | carrots | snow peas | red bell pepper | creamy leche de tigre | crispy wonton sheet | taro chips | cancha powder | sweet potato puree | rocoto powder. 13

### FISHERMAN CEBICHE

White seasonal fish | mixed seafood | mixed leche de tigre | cilantro | ginger | garlic | green onions | sweet potato puree | cancha | choclo | red onions. 13 GF

### TRIO TIRADITO

Sliced white seasonal fish | 3 different creamy leche de tigre | sweet potato puree | choclo | green onions | olive oil. 12 GF

### OCTOPUS TIRADITO

Sliced octopus | botija olive leche de tigre | sweet potato puree | choclo | green onions | cancha powder. 12 GF

### PASSION FRUIT TIRADITO

Hamachi | creamy passion fruit leche de tigre | red radish | avocado oil | crispy quinoa | choclo | green onions | sweet potato puree. 12

## ARTISAN SANDWICHES + WRINKLED POTATOES, SWEET POTATO FRIES, HOUSE SALAD OR SOUP OF THE DAY.

### CUBAN

24 hrs. Sous vide - pork shoulder | ham | swiss | provolone | sweet pickles | mayo - mustard | pesto | panini-style. 11

### PORK

24 hrs. Sous vide - pork shoulder | aji amarillo mayo | sliced sweet potato | salsa criolla | pretzel bun. 12

### CHICKEN PRIMAVERA

Grilled chicken breast | bacon | mozzarella | aji amarillo mayo | sweet pickles | roasted piquillo peppers | avocado | lettuce | tomato | pretzel bun. 11

### CHORIPAN

Argentinian sausage | shoestring potatoes | aji amarillo mayo | tomatoes | lettuce | chimichurri | pretzel bun. 11

### ROASTED CHICKEN SALAD SANDWICH

Chicken salad | caramelized cashews | lettuce | tomato | avocado | shoestring fries. 11

# SEASONAL LUNCH MENU *Spring - Summer*

## SPECIALTIES

### AMAZON CHICKEN

Oven-roasted airline cut chicken | roasted seasonal baby vegetables | fingerling potatoes | purple potatoes | ocapa sauce | red bell pepper puree. 15

### GOLDEN PAPARDELLE

Pappardelle pasta | creamy aji amarillo hauncaina sauce | crystalized basil | Lomo Saltado. 16

### VOLCANO RICE

24 hr. Sous vide pork shoulder | Chinese sausage | grilled chicken | rice | carrots | zucchini | red bell peppers | green onions | white sesame seed | egg yolk. 15

### GUILT FREE DISH

Grilled | blackened fish or chicken breast | brown rice | zucchini | demi glace mushrooms | green peas | carrots | steamed broccoli. C. 14 F. 15

### CHICKEN IN A BOWL

Andean chicken | cilantro infused rice | carrots | chicha de jora | dark beer | choclo | green peas | bell peppers | salsa criolla | huancaína. 15

### AJI DE GALLINA

Shredded chicken | aji amarillo | peanut creamy sauce | white rice | potatoes | boiled egg | botija olives. 15

### EMERALD FISH

White fish | shrimp | octopus | squid | clams | mussels | mint-basil sauce | fava beans green peas | seasonal baby vegetables | carrot puree. 15

### MACHO FISH

Pan-seared white seasonal fish | mixed seafood | creamy aji panca - pisco sauce | roasted potatoes | white rice. 15

### LOMO SALTADO

Beef tenderloin | onions | tomatoes | cilantro | red wine | soy sauce | oyster sauce | red vinegar | garlic | home fries | white rice. 16

### STIR FRY CHICKEN

Sautéed chicken | mixed vegetables | peanuts | soy sauce | black bean sauce | oyster sauce | ginger | rice | home fries. 14

### STIR FRY QUINOA

Sautéed quinoa | egg choclo | carrots | snow peas | red bell peppers | red onions | green onions | mushrooms | asparagus | soy sauce | oyster sauce | ginger. 14

## SIDES

### HOUSE SALAD

Spring mix lettuce, dried cranberries, almonds, tomatoes and onions. 6

### SOUP OF THE DAY

Ask waiter for the seasonal soup of the day. 6

### FRIED YUCCA STICKS &

### HUANCAINA

Tuberous root from tropical areas of South America, served with huancaína sauce. 6

### ASPARAGUS

Grilled Peruvian jumbo asparagus. 5

### WRINKLE FRENCH FRIES

Soft potato fries. 5

### SWEET POTATO FRIES

Crispy, sweet potato fries. 5

### SWEET PLANTAIN

Crunchy, soft and sweet. 5

### WHITE RICE

Peruvian style, white rice. 3

### BRUSSELS SPROUTS

Sautéed with salt and pepper. 4

### STEAMED BROCCOLI

Steamed to perfection. 4

## NATURAL BLENDED JUICES

MANGO | MARACUYA | MINT LIMEADE | GUAVA | MORA 5

## NATURAL JUICES

CHICHA MORADA 3.5 1L 10 | PASSION FRUIT 4.5 | MANGO 4.5 | LEMONADE 3.5

## HOT BEVERAGES

AMERICANO 2.5 | LATTE 3.5 | CAPUCCHINO 3.5 | EXPRESSO 3 | CORTADITO 3 | HOT TEA 2.5

## COLD BEVERAGES

COKE 2 | DIET COKE 2 | SPRITE 2 | INKA COLA 2.5 | DIET INKA COLA 2.5 | PELLEGRINO 3.6 1L 6 | AQUA PANNA 3.6 1L 6 | GINGER ALE 2.5 | ICED TEA 2.5

*We offer a great variety of different TAZO tea flavors and fresh ground coffee.*