

Our Classics

LBK SANGRIA

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

CAIPIRINHA

Premium Cachaça, sugar and fresh muddled limes. Also available in Blueberry, Strawberry and Passion Fruit.

SANGRE DE TORO

Zignum mezcal, Home-made mixed berries puree, Grand Marnier and Cayenne salt rim.

LA PATRONA

Patron Tequila, Grand Marnier, Moscato, fresh squeezed lime juice and Passion fruit juice, home-made simple syrup, served on the rocks.

CUZCO MULE

Pisco, home-made simple syrup, lime juice, basil, and ginger beer.

COLADA PUNCH

Bacardi Rum, muddled fresh spearmint leaves, cream of coconut, pineapple juice, and orange juice.

EL MOJITO

Bacardi Superior rum, muddled fresh spearmint leaves, lime wedges. Also available in Blueberry, Strawberry and Passion Fruit

ALGARROBINA

Peruvian eggnog made with Pisco, whipped egg yolk, carob tree syrup, and condensed milk.

LBK MARGARITA

Patron Tequila, Grand Marnier, fresh squeezed lime juice, home-made simple syrup, served on the rocks.

CHILCANO

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

LATIN BITES GIN & TONIC

Hendricks, Tonic Water, fresh berries, and seasonal herbs.



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

BEST SOURS



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

AMARETTO SOUR

Disaronno Amaretto, fresh squeezed lime juice, home-made simple syrup, and egg white.

WHISKEY SOUR

Makers Mark Bourbon, fresh squeezed lime juice, home-made simple syrup, and egg white, served on the rocks.

FRESH CONCOCTIONS

All natural, hand-squeezed, no preservatives

PURPLE CORN PUNCH - AKA CHICHA 5

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

ORANGE JUICE 5

Fresh hand-squeezed orange juice.

EL VERDE 6

Frozen fresh mint leaves with hand-squeezed limes

ASSORTED JUICES 3.5

Passion fruit
Mango juice
Hand squeezed limeade
Hand squeezed strawberry limeade

COFFEE &

TEA

Cappuccino
Latte
Mocha
Espresso
Americano
Caramel macchiato
Cafe con leche
Cortadito
Chocolate caliente

LBK FRUIT TEA

passion fruit, mix berries and fresh mint leaves.

KORNER TEA

Teapot 10 Cup 5

SODAS

Inca Kola Inca Diet Mexican Coke Diet Coke Sprite Ginger ale

WATER

Acqua Panna 1 It San Pellegrino 1 It Topo Chico Canada Dry club Soda Canada Dry tonic Water



Ceviches & Tiraditos

PERUVIAN CEVICHE

17

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

FISHERMAN CEVICHE

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 HOUSE CEVICHE

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 de tigre. served with cancha, choclo and sweet potato.

CEVICHE SAMPLER 32

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

TACO CEVICHE

18

White seasonal fish, onions and celery in rocoto leche de tigre a la crema. Served in Wonton Tacos.

PERUVIAN STYLE CEVICHE IS MADE FROM FRESH RAW FISH CURED IN FRESH LIME JUICE

Italians have crudo,

Japanese have sashimi,

Peruvians have

TIRADITO

TRIO TIRADITO A LA 16 CREMA

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

AVOCADO TIRADITO 17

Sliced white seasonal fish in a creamy limo pepper leche de tigre, served with avocado, capers, crispy shallots and diced onions, celery and a drizzle of avocado oil and crispy shallots.

Peruvian style ceviche Glossary Leche de tigre: Peru's majestic citrus-based ceviche marinade.

Choclo: Peru's traditional giant corn.

Cancha: Peru's sundried, deep fried corn kernels.

Salads & Soups

CHUPE DE CAMARONES 18

A tradicional crawfish chowder made with Peruvian spices, Peruvian Corn, potato, rice, peas and carrots and queso fresco.

QUINOA SALAD WRAPS 12 V

Peruvian quinoa, caramelized cashews, peruvian corn, queso fresco, tomato, fresh mint & passion fruit dressing.

BUTTERNUT SQUASH SOUP 6 V

A creamy made-from-scratch butternut squash soup.

GRILLED CHICKEN SALAD 1

Grilled chicken, tomato, boiled egg, queso fresco and crispy shallots served with House vinaigrette over spring mix lettuce.

FISH SALAD 16

Your choice of grilled Mahi-Mahi or Salmon tomato, onions, shredded carrots, sun flower seeds and croutons served with House vinaigrette over spring mix lettuce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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.

PERUVIAN CHICKEN TAMALE 6

Moist, slightly spicy, cooked in a banana leave wrapping. Stuffed with chicken, boiled egg, olive and served with salsa criolla.

BRUSSEL SPROUTS 8

Passion Fruit honey stir fried Brussel Sprouts.

CRUNCHY SHRIMP 14

Crispy shrimp dipped in a buttery and spicy Rocoto pepper sauce.

PASSION FRUIT ROCOTO BONELESS WINGS 14

Crispy Boneless Chicken Wings glazed with Peruvian rocoto pepper with passion fruit sauce and served with home-made garlic sauce.

TEOUEÑOS 11 V

Home made Venezuelan style cheese sticks served with cilantro aioli.

FRIED CALAMARI 16

Crispy calamari with fried yucca sticks served with home-made garlic sauce.

Causitas

Causa, it's a typical and popular cold appetizer of the Peruvian gastronomy. Its main ingredient is the ancient potato, native to the Andes of Peru. When cooked, smashed and infused with Aji Amarillo and lime juice, it takes a unique flavor and texture.

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.

LA REGIA 18

A layer of Tuna Salad and avocado in between two layers of causa potato, topped with fried calamari and crunchy shrimp.

ACEVICHADA MIXTA 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.



Served with your choice of two sides. Add grilled shrimp 6

CHURRASCO 22

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

A lo pobre; served with Tacu Tacu, fries, sweet plantains and fried egg. 28

ROTISSERIE CHICKEN CHICKHOUZ POLLO A LA BRASA 22

Half Peruvian style Rotisserie Chicken marinated 24hr in Peruvian spices and herbs, slowly roasted in a charcoal oven.

GRILLED FISH 22

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

GRILLED CHICKEN 18

6 oz grilled chiken marinated in anticuchero sauce served with home-made chimichurri sauce.





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

A savory 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

Our signature Lomo Saltado on a fettuccine pasta with a creamy Huancaina sauce.

SURF AND TURF SALTADO MAR Y TIERRA 22

Beef tenderloin and shrimp sauté with onions, tomatoes and potatos in a rich Chinese-Peruvian sauce served with fried yucca sticks and white rice.





Family trays

All trays serve 2+ people shraring style

| PAPA A LA HUANCAINA | 16 |
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| PERUVIAN FISH CEVICHE | 30 |
| CHICKEN CILANTRO RICE | 36 |
| AJI DE GALLINA | 36 |
| LOMO SALTADO | 38 |
| LATIN BITES PAELLA - ARROZ CON MARISCOS | 38 |
| PIQUEO CRIOLLO A sampler of peruvian favorites: lomo saltado, aji de gallina y seco de carne, served with canary beans and white rice. | 40 |
| HALF DOZEN EMPANADA | 20 |
| HALF DOZEN BEEF | 30 |
| DOZEN TEQUEÑOS | 18 |

Sandwiches

Served With your option of French fries or sweet potato fries.

PORK SANDWICH - PAN CON CHICHARRON 14

Pork confit, with fried sweet potato slices, salsa criolla and aji amarillo mayo. Served in a warm french bread.

PARRILLERA BURGER 16

Half pound 100% Angus beef patty grilled medium well, grilled chorizo, American cheese, crispy bacon, lettuce, tomato, House chimichurri, LBK mayo, pink sauce, and potato sticks served in a Brioche bun.

BACON CHEESE BURGER 14

Half pound 100% Angus beef patty grilled medium well served in a Brioche bun, American cheese, crispy bacon, lettuce, tomato, and pickles.

CHICKEN SANDWICH 12

Grilled Chicken, American cheese, avocado aioli, bacon, pickles, grilled onions, LBK mayo and pickles. served in a Brioche bun.

Desserts

LATIN BITES TRES LECHES

Home-made sponge cake infused in a tres leches Baileys-Rum sauce, topped with Chantilly cream. 10

CHURROS

Crispy on the outside, soft and tender on the inside filled with dulce de leche and served with dulce de leche and chocolate dip sauce. 8

ALFAJORES

Six of our famous home-made dulce de leche sandwich cookies. 8

LUCUMA SUNDAE

Peru iconic ice cream flavor, served with strawberry, chantilly cream, alfajor cookies and caramelized cashews. 9

PICARONES

A traditional Peruvian street food dessert. Squash and Sweet potato fritters served with Panela and fig syrup. 10

JOIN US FOR

Wine Wednesday

50% OFF

ALL WINE BOTTLES

OF WINE

