



Platos Fuertes Main Course

TALLARIN SÁLTADO CON CARNE	\$
Beef strips sauteed with noodles.	
NEW YORK CHURRASCO A LA PARRILLA	\$
New York steak broiled to perfection.	
BISTEC A LA POBRE	\$
Broiled steak with sauteed onions, toasted bread, banana and fried eggs.	
LOMO SALTADO	\$
Beef strips sauteed with onions, tomatoes and a special herb.	
BISTEC APANADO	\$
Breaded steak cooked to perfection.	
POLLO AL OREGANO	\$
Broiled marinated chicken in oregano sauce.	
SUPREMA DE POLLO	\$
Sauteed breaded chicken.	
POLLO A LA FINA ESTAMPA	\$
Broiled chicken marinated in Aji Panca sauce.	
CARNERO A LA PARRILLA CON YERBA BUENA	\$
Broiled lamb chop marinated in fresh mint sauce.	
ARROZ CON POLLO	\$
Sauteed chicken with cilantro sauce mixed with rice.	
TALLARIN DE POLLO	\$
Chicken strips sauteed with noodle.	
SALTADO DE POLLO	\$
Chicken strips sauteed with tomatoes, onions and special herbs.	
MILANESA DE CARNE	\$
Sauteed breaded beef cooked with eggs.	

Platos Vegetarianos ~ Vegetarian Dishes

SALTADO DE VEGETALES WITH SHITAKE MUSHROOM	\$
TALLARIN SALTADO DE VEGETALES WITH SHITAKE MUSHROOM	\$

Tapas ~ Appetizer

CEVICHE MIXTO	\$
White fish, prawns and squid marinated in fresh lemon juice with sliced onions.	
CAMARONES AL AJILLO	\$
Prawns sauteed in garlic with a touch of white wine.	
CHICHARRON DE POLLO	\$
Crispy pieces of tender chicken served with our freshly squeezed lemon sauce.	
ANTICUCHOS	\$
Beef heart marinated in Aji Panca sauce.	
PAPA A LA HUANCAINA	\$
Boiled potatoes topped with feta cheese sauce.	
CALAMARES FRITOS	\$
Breaded squid served with our special dipping sauce.	
CHOROS A LA CRIOLLA	\$
Mussels marinated in fresh lemon juice with onion, tomatoes and cilantro.	
PATITA DE CHANCHO A LA CRIOLLA	\$
Pork feet marinated with bell peppers.	
PALTA RELLENA	\$
Stuffed Avocado with chicken or shrimp.	
CAUSA RELLENA	\$
Stuffed mashed potato with chicken topped with white sauce.	
ESCABECHE DE PESCADO	\$
Fried fish topped with sauteed onions and red bell pepper served cold.	



Ensaladas ~ Salads

ENSALADA DE LECHUGA Y TOMATES	\$
Lettuce and tomato salad.	
ENSALADA DE PALTA	\$
Avocado salad.	
ENSALADA DE RABANITOS	\$
Radish salad.	



Sopas ~ Soups

SOPA A LA CRIOLLA	\$
Fine, diced beef with onions, tomatoes and touch of milk.	
SOPA CASTELLANA	\$
Spain's finest made with garlic, eggs and cumberbread.	
GASPACHO	\$
Spain's finest vegetable soup.	
SOPA DEL DIA	Varies
Please ask the waiter	



Mariscos Seafood



SALTADO DE MARISCOS	\$ 7.95
Seafood platter sauteed with onions and tomatoes.	
PESCADO A LA CHORRILLANA	\$ 8.95
Sauteed fish covered with onions, tomatoes and a special herb.	
MAR Y TIERRA	\$ 10.50
Broiled prawns and steak.	
CAMARONES AL AJO	\$ 10.50
Sauteed prawns in white wine and garlic sauce.	
ZARZUELA DE MARISCOS	\$ 10.50
Sauteed seafood with sherry wine and zafron sauce.	
PAELLA MARINERA	\$ 11.00
Spain's best dish. Sauteed shellfish with zafron sauce and rice.	
PARIHUELA DE MARISCOS	\$ 10.50
Sauteed shellfish with a light tomato sauce and white wine. Peru's best soup.	
JALEA DE PESCADO	\$ 8.95
Deep fries combination of fish, calamari and shrimp with criolla sauce.	
PICANTE DE MARISCOS	\$ 10.50
Sauteed seafood with white wine and milk spicy.	
TALLARIN DE MARISCO	\$ 7.95
Shellfish sauteed with noodles.	
CAMARONES EMPANIZADOS	\$ 10.50
Breaded prawns cooked to perfection serve with our deep sauce.	
PESCADO SALTADO	\$ 7.50
Fish sauteed with onions, tomatoes and special herb strips.	
PESCADO A LA MACHO	\$ 10.50
Fried fish covered with sauteed shellfish spice.	
PESCADO FRITO	\$ 8.95
Whole fried fish with salsa criolla.	
ARROZ CON MARISCO A LO MACHO	\$ 11.00
Sauteed shellfish with cilantro sauce mixed with rice (spice).	
AGUADITO DE MARISCO	\$ 10.50
Sauteed shellfish with cilantro sauce, rice and white wine - Peru's best soup.	
PESCADO AL AJO	\$ 8.95
Sauteed fish topped with garlic sauce.	
PARRILLADA DE MARISCOS	\$ 10.50
Broiled squid prawns and mussels.	
SPECIAL OF THE DAY	Varies
Please ask the waiter.	