

Pucquio Cebicheria

Cebiches (not ceviches)

Tradicional

California Sea Bass , Rocoto pepper, lime , sweet red onion .

Mixto

Calamari , prawns , fish , Rocoto cream sauce .

Moreno

Daily oyster, littlenecks , squid ink ,citrus .

Pulpo

Octopus , wakame , papaya , Rocoto pepper.

Tiradito

Sea Bass , celery , Ají Amarillo cream sauce .

One 12 / Three 25

Especialidades Frías (Cold)

Quinoa Helada

A salad of Quinoa , favas and avocados.

Choros “ A la Chalaca “

Chilled steamed mussels served with onion corn and tomato.

Salpicón de Atún

Seared Ahi , potaoes, Rocoto, fava , corn , olives , feta .

15 Each

Especialidades Calientes (Hot)

Jalea

A fried mixture of fish , squid , and prawns
served with “Zarza Criolla “ .

Anticuchos de Pulpo con Tacu - Tacu

Grilled octopus , “ Beans & Rice” , pickled onion , tarragon .

Bistec a lo Pobre (Add 5)

Grilled Rib Eye, fried plantain , white rice , sunny side up .

25 Each

Pa' que te llenes ... (Sides)

Platanos fritos , A.K.A. fried plantains .

Tacu - Tacu , or “ Rice and Beans”

Arroz Blanco is spanish for White Rice

Chifles y Cancha : Peruvian version of “ Beernuts”

5 Each

Postres (Dessert)

Helados de Fruta

Daily selection of home made ice cream or sorbet.

Bombitas de Carretilla

Fried sweet potato beignets , pisco anglaise .

Postre del día

Lisette will come up with something tasty ... and sweet

5 Each