

dia de los enamorados

A WINE DINNER

Please choose one wine to pair with your three-course dinner

Sparkling NV Roederer Estate Brut, Anderson Valley, Mendocino County, CA
New World 2009 Tamarack Firehouse Red, Walla Walla, WA
Old World 2006 Loriñon Rioja Reserva, Rioja, ESP

75.

Sparkling NV Roederer Brut Premier, Champagne, FR
New World 2008 Domaine Serene Yamhill Pinot Noir, Willamette Valley, OR
Old World 2006 Caparzo Brunello di Montalcino, Tuscany, IT

95.

Sparkling 2002 Delamotte (Salon) Brut, Champagne, FR
New World 2007 Cain Five Meritage, Napa Valley, CA
Old World 2007 Ch. de Beaucastel Châteauneuf-du-Pape, Rhône Valley, FR

145.

COURSE

1

PIQUEOS — PERUVIAN TAPAS

For **COURSE ONE** each guest receives 2 points. We invite you to combine points as a table in order to taste and to share

1 punto SMALL PLATE 2 puntos APPETIZER 4 puntos FAMILY STYLE

de la
chacra
y la
granja

ENSALADA VERDE PERUANA greens with hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette
TABULE DE QUINUA lime-scented quinoa salad with avocado, cotija cheese and olives
TRIO DE PAPAS Y SALSAS PERUANAS three types of potato served chilled with *ocopa*, *huancaína* and *rocoto* sauces
QUESOS ARTESANOS CON MEMBRILLO three artisanal cheeses with quince jam and *cancha*
JAMÓN SERRANO 12 month-aged Serrano ham from Casa Redondo Iglesias
CHORIZO cured Spanish sausage, sliced and served chilled
SOPA DEL DÍA soup of the day
ESPÁRRAGOS PERUANOS grilled asparagus brushed with *chimichurri*
YUCA RELLENA yuca *croquetas* stuffed with mozzarella and cotija cheese, served over *huancaína* sauce
TORTILLA DE PATATA Spanish-style potato frittata with an *ají amarillo* aioli
PIMIENTO PIQUILLO RELLENO sweet piquillo peppers stuffed with quinoa, cheese and Serrano ham
EMPANADAS DE CARNE flaky pastry filled with slow-cooked beef, raisins and Botija olives
CHICHARRONES DE POLLO crispy golden chicken studded with quinoa, served with *salsa agridulce*
ANTICUCHO DE CORAZÓN marinated beef heart kebobs, served with a spicy *salsa de rocoto*
ANTICUCHO DE POLLO marinated chicken kebobs, served with a spicy *salsa de rocoto*
PICADILLO ACEBICHADO Peruvian tartare of filet mignon with capers, olives, cilantro and quail egg

del
pacífico

AHUMADOS DE MAR Y RÍO duet of smoked fish from the river and the sea
MUSCIAME DE ATÚN thinly-sliced cured tuna loin with *chimichurri* and an avocado-tomato *majado*
CHOROS A LA CHALACA mussels cooked in white wine, served chilled with a tomato-corn *salsa*
PALTA RELLENA DE CANGREJO avocado stuffed with crab, topped with a poached prawn
WANTANES DE MARISCOS fried seafood wontons, served with an *ají amarillo*-tamarind sauce
CONCHAS A LA PARRILLA grilled diver scallops with a tamarind-brown sugar butter sauce and crispy onions
CONCHAS A LA PARMESANA bay scallops baked with Grana Padano cheese and lime butter
CHICHARRONES DE LANGOSTINOS crispy golden prawns studded with quinoa, served with *salsa agridulce*
ANTICUCHO DE PULPO grilled octopus kebobs with *chimichurri* and a caper *majado de papa*

causas

a traditional timbale of lime-scented potato purée, layered with assorted fillings, served chilled with avocado
MORADA Peruvian purple potato and shredded chicken breast with *ají amarillo*
MIXTA NIKKEI Yukon Gold potato, spicy tuna and crab salad, topped with crispy breaded shrimp
SOLTERITO Yukon Gold potato with a salad of green beans, fresh corn, cotija cheese and tomatoes

cebiches
y tiraditos

(2 PUNTOS)

CEBICHE DE PESCADO “5 ELEMENTOS” our iconic preparation of fresh fish in *leche de tigre*
CEBICHE DE MIXTO CHORRILLANO shrimp, mussels, scallops, octopus and fish
CEBICHE DE MANGO VERDE Y LANGOSTINOS green mango and poached prawns in a passionfruit *leche de tigre*
CEBICHE DE TUNA NIKKEI tuna, cucumber, *ají amarillo* and tamari
TIRADITO A LA CHALACA sashimi-style fresh fish in an *ají amarillo uchucuta*, served with corn *salsa*
TIRADITO DE ATÚN FUSIÓN sashimi-style tuna with a *tamarindo-rocoto uchucuta*, served with a mango-peanut *salsa*
TIRADITO DE BETARRAGA roasted red and golden beets, served with an *ají verde al batán*, pickled vegetables and sesame oil

marisquería À LA CARTE SERVED WITH HOUSE MADE SALSAS (HALF/WHOLE DOZEN)

OSTRAS 14. / 26.
daily selection of west coast &
east coast oysters, with *chalaquita*,
rábano-mango and *nikkei* salsas

CAMARONES 17. / 32.
jumbo shrimp cocktail
with *ají panca-rocoto salsa*

FRUTOS DEL MAR
a maritime medley of OSTRAS, CAMARONES and CHOROS A LA CHALACA, served
on tiered platters, with a duo of cebiches: *conchas y maracuyá* and *pulpo al ají panca*
EL BOTE 39. (2 people) LA FLOTILLA 72. (4 people) LA ARMADA 99. (6 people)

PLATOS DE FONDO

Please select one

PESCADO AL ROCOTO Y KIÓN

roasted fresh fish topped with slivers of ginger, *rocoto* and scallion, basted with sizzling sesame oil, served over shiitake mushrooms and bok choy in a smoked pork broth, served with asparagus-quinoa fried rice

ATÚN CON TACU TACU Y AGUAYMANTO

seared yellowfin tuna sprinkled with black pepper and orange zest, served with traditional lima bean *tacu tacu*, orange wedges, endive spears and *salsa criolla*, drizzled with a cape gooseberry-*ají amarillo* sauce

CONCHAS DEL SEÑOR DE SIPÁN

quinoa-crusted diver scallops perched on top of wilted spinach and potato-parsnip purée, with golden beet and crabmeat “cannelloni,” and a duet of red beet and passionfruit reductions

QUINOTTO “CHISAYA MAMA”

the Incas referred to quinoa as the mother of all grains—quinoa “risotto” with Grana Padano cheese, golden beets, local mushrooms and market fresh vegetables, laced with truffle oil

CARAPULCRA CON PUERCO

Cascade Natural pork loin stuffed with Fontal cheese, pan-roasted to order atop wild boar-potato *carapulcra*, seasoned with *ají panca*, peanuts and Moonstruck Fortunato No. 4 Peruvian chocolate, served with a red wine-poached pear

BISTEC NOVOANDINO

seasoned Cascade Natural filet mignon, grilled to order, topped with a king oyster mushroom *salsa criolla* and black beer sauce, accompanied by a traditional *humita* and a sauté of fingerling potatoes, frisée and achiote oil

ARROZ CON PATO

a gourmet version of an iconic Peruvian dish with duck served two ways: crispy duck confit and duck breast pan-seared to order, paired with cilantro-infused rice, a savory-sweet passionfruit sauce and baby carrots

CORDERITO DE LOS ANDES

a succulent double rack of grass-fed lamb, grilled to order, served with a Peruvian potato-two cheese timbale and a roasted pepper demi-glace

LOMO SALTADO

Cascade Natural Beef tenders wok-fried with onions, tomatoes, oyster sauce, garlic and *ají amarillo*, served with Yukon Gold *papas fritas* and garlic rice

HONGOS SALTADOS

wild mountain mushrooms wok-fried with onions, tomatoes, soy sauce, garlic and *ají amarillo*, served with Yukon Gold *papas fritas* and garlic rice

POSTRES

Please select one

CREMA QUEMADA

crème brûlée of the day

CHOCOLATE ANDINO

two layers of decadence: quinoa flour brownie and dark chocolate ganache, served with chicha morada gelée, caramel and candied pineapple

FLAN DE QUESO DE CABRA

creamy goat cheese-lemon cake, served with a seasonal berry and basil-habanero sauce

MOUSSE DE VALLE Y SELVA

a tiered semi-freddo of velvety lucuma and espresso mousses, rich chocolate and crushed cocoa nib meringue, served with espresso shortbread

HELADO DEL DÍA

ice cream of the day

SORBETE DEL DÍA

sorbet of the day

TRUFAS PERUANAS

two authentic handmade truffles with traditional Peruvian flavors

CUSCO	yellow hot pepper and spiced citrus peel
LORETO	passionfruit and apricots in milk chocolate
CAPULÍ	dark chocolate ganache infused with anise

vegetarian/vegan/gluten-free options available

20% gratuity is added to all checks