

À LA CARTE TAKE-OUT

SMALL PLATES

ENSALADA ANDINA

'tabule' of black and white quinoa, Peace Seedling Farm yacon and tomatillo, with avocado, cotija cheese, and botija olives 14

CAUSA MORADA NIKKEI

lime-scented purple potato, topped with seasonal fish prepared in the traditional Nikkei manner, with soy, ginger, togarashi and sesame oil 14

ANTICUCHOS DE POLLO

A Peruvian streetfood standard: ají mirasol-marinated chicken kebabs served with salsa de rocoto 9

POLLO FRITO NIKKEI

Fried chicken in the Japanese-Peruvian tradition, with a soy, sake, and mirin marinade. Served with crunchy pickled jicama and togarashi aioli 9

EMPANADAS ❖

Classic savory pastries with traditional and modern fillings; dusted with powdered sugar and served with salsa criolla 14

DE CARNE

with slow-cooked beef, raisins, egg, and botija olives

DE ACELGA Y ESPINACA

with spinach, chard, cheese, mushroom and egg

DE CHORIZO

with chorizo cooked in a sofrito of ají panca; and with green onions, cilantro, cotija cheese and diced potato

DE CORDERO

with local ground lamb, green peas, cumin and cilantro

PLATOS DE FONDO

AJÍ DE GALLINA ❖

Peru's comfort food: shredded chicken in a creamy and lightly spiced ají amarillo-sofrito peanut sauce served over garlic rice and Yukon gold potatoes 18

LOMO SALTADO

an iconic Peruvian dish of Cascade Natural beef tenders wok-fried with garlic, onions, ají amarillo, tomatoes, and soy sauce; served with papas fritas and garlic rice 25

QUINOTTO CHISAYA MAMA

a 'risotto' of quinoa – Incan “mother of all grains” – with roasted beets, local mushrooms, and cotija cheese 21

SECO A LA NORTEÑA

an old family recipe from Northern Peru. Lamb shank slow cooked in a cilantro-beer sauce, served with guiso de frijoles, garlic rice and salsa criolla 32

ADOBO AREQUIPEÑO

a dish from southern Peru, tender pork marinated and slow cooked in adobo de ají panca y rocoto, served with sweet and purple potatoes 20

POSTRE/DESSERT

BIZCOCHO DE CHOCOLATE

sweet almond-flour brownie with chocolate-pisco filling, vanilla and chocolate Chantilly creams, drizzled with mango-ají amarillo sauce, and garnished with toffee pistachios 10

CHOCOLATE ANDINO

quinoa-flour cake layered with gold-dusted chocolate ganache 10

TRIO DE EMPANADAS DULCES ❖

trio of house-made pastries lightly fried and filled with: peanut and raspberry, spiced dark chocolate, and banana and Peruvian caramel 10

ALFAJORES ❖

traditional Peruvian cookies scented with key lime and filled with manjar blanco 3



TAKE-OUT DINNER FOR TWO \$59

ALL MEALS INCLUDE

GUIISO DE FRIJOLES & ARROZ

traditional Peruvian sides of great northern beans and garlic rice

SALSA CRIOLLA

Peru's essential condiment - thinly sliced tomatoes, red onion and spicy ají, tossed with lime juice

> PLEASE SELECT ONE ENTRADA <

CAUSA MORADA NIKKEI

lime-scented purple potato, topped with seasonal fish prepared in the traditional Nikkei manner, with soy, ginger, togarashi and sesame oil 14

ANTICUCHOS DE POLLO

a Peruvian street-food standard: ají-miradol marinated chicken kebabs, served with salsa de rocoto

EMPANADAS DE CARNE ❖

classic savory pastries filled with slow-cooked beef, raisins, egg, and botija olives; served with lime wedges and

EMPANADAS DE ACELGA Y ESPINACA ❖

savory pastries filled with spinach, chard, cheese, mushroom and egg; served with lime wedges and salsa criolla

> PLEASE SELECT ONE PLATO DE FONDO <

LOMO SALTADO

an iconic Peruvian dish of Cascade Natural beef tenders wok-fried with garlic, onions, ají amarillo, tomatoes, and soy sauce; served with papas fritas and garlic rice

ADOBO AREQUIPEÑO

a dish from southern Peru, tender pork marinated and slow cooked in adobo de ají panca y rocoto, served with sweet and purple potatoes

QUINOTTO CHISAYA MAMA

a 'risotto' of quinoa - Incan "mother of all grains" - with roasted beets, local mushrooms, and cotija cheese

AJÍ DE GALLINA ❖

Peru's comfort food: shredded chicken in a creamy and lightly spiced ají amarillo sofrito-peanut sauce, served over garlic rice and Yukon gold potatoes

POSTRE

ALFAJORES ❖

traditional Peruvian cookies scented with key lime and filled with manjar blanco

❖ CONTAINS GLUTEN

SALSAS AND SIDES

ENCURTIDO DE JICAMA 1.5

sliced jicama, rice vinegar, salt & sugar

SALSA VERDE DE MAMÁ DORIS 2

jalapeños, garlic & onion, mint, cilantro

SALSA DE AJÍ ROCOTO 2

rocoto pepper, fresno & red bell pepper, tomato, green onion, cilantro

AIOLI DE AJÍ AMARILLO 2

mayonnaise, organic ají amarillo paste, huacatay

AIOLI DE AJÍ ROCOTO 2

mayonnaise, organic rocoto paste, lime juice

AIOLI TOGARASHI 2

mayonnaise, bonito flakes, lime juice, togarashi, green onion, nori, hondashi sauce

NON-ALCOHOLIC BEBIDAS



INCA KOLA 3.5

Peru's famous lemon cream soda

COCA-COLA EN BOTELLA 4

with real sugar, in the classic bottle

BITBURGER PREMIUM PILS 3.5

alcohol-free malt beverage

BOTTLED WATER 5

Pellegrino (sparkling) 750mL

Panna (still) 750mL



CERVEZA Y SIDRA

CUSQUEÑA 5

'The Gold of the Incas' Lager
4.8% ABV

CRUX FERMENTATION PROJECT 5

"New-Old-World" Crux Pils
5.2% ABV

NINKASI BREWING COMPANY 5

"Prismatic" Juicy IPA
5.9% ABV

12 BRIDGE CIDERWORKS 5

Tilikum Tropic Thunder
6.6% ABV