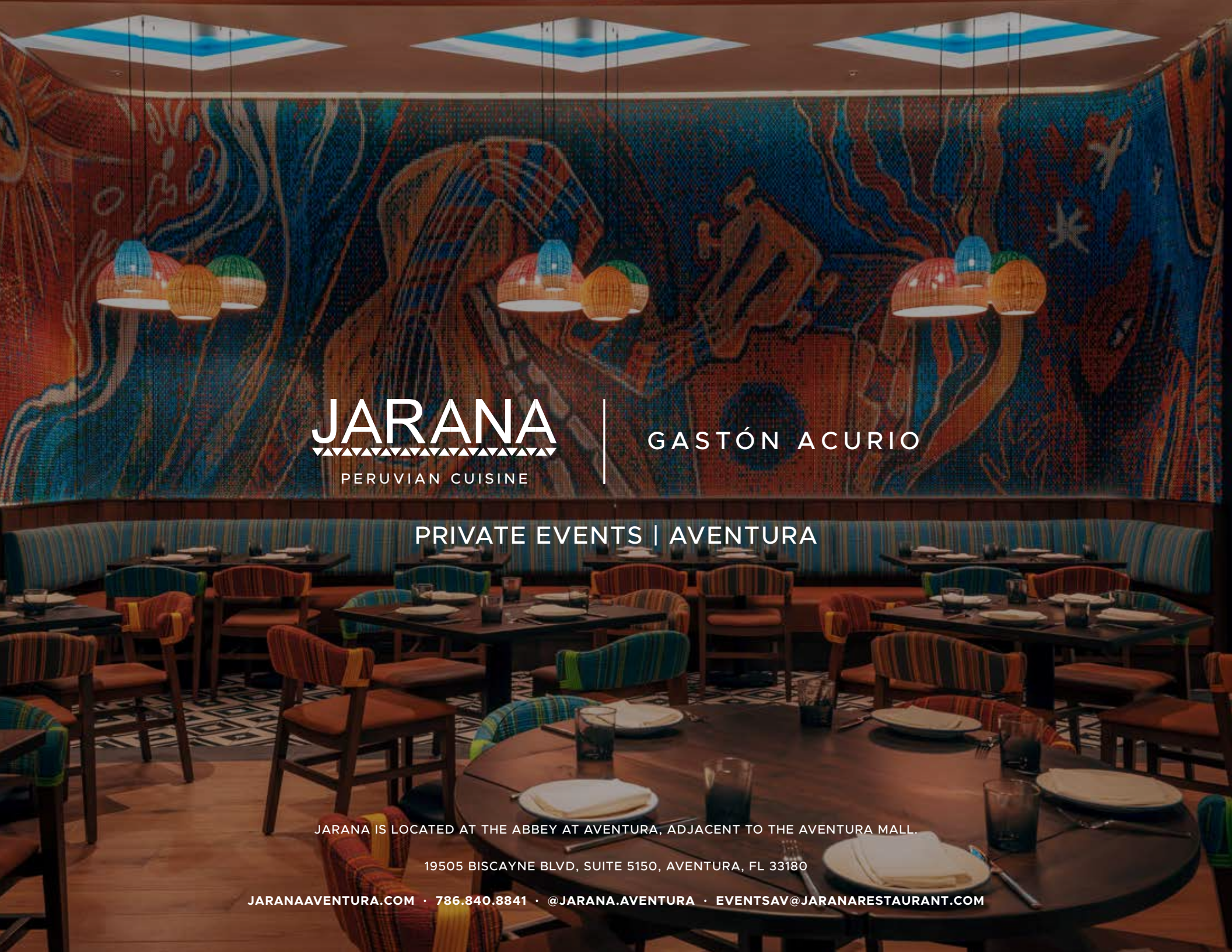




JARANA
PERUVIAN CUISINE

GASTÓN ACURIO

PRIVATE EVENTS | AVENTURA

JARANA IS LOCATED AT THE ABBEY AT AVENTURA, ADJACENT TO THE AVENTURA MALL.

19505 BISCAYNE BLVD, SUITE 5150, AVENTURA, FL 33180

JARANAAVENTURA.COM • 786.840.8841 • @JARANA.AVENTURA • EVENTSAV@JARANARESTAURANT.COM

SPACE OPTIONS



MAIN DINING ROOM

SEATED - 80
RECEPTION - 250

SEMI-PRIVATE

The Main Dining Room offers an ideal setting for larger group dinners. Adorned with colorful tapestries and wooden beams, the room provides a distinctive and inviting ambiance, perfect for memorable events.

LARGE GROUPS - SEATED

The Main Dining Room offers an ideal setting for larger group dinners in a semi-private atmosphere, accommodating parties of 15 and up.



TERRACE

SEATED - 60
RECEPTION - 200

TERRACE - WHOLE

The Terrace is an exceptional area of the venue featuring a retractable roof, allowing guests to enjoy a stunning dinner under the stars.

TERRACE - HALF

The Half Terrace is the perfect setting for more intimate gatherings, offering ample space for guests. This semi-private area provides an inviting atmosphere for smaller groups to enjoy.



WHOLE BUYOUT

SEATED - 250
RECEPTION - 400

TERRACE - WHOLE PRIVATE

For larger gatherings, the entire space can be reserved exclusively, comfortably accommodating up to 250 guests for a seated dinner or up to 400 guests for a cocktail reception.

SPACE OPTIONS



BAR

SEATED - 10
RECEPTION - 20

SEMI-PRIVATE

A Full-service bar in a semi-private space with the option to fully open the bar area into the West Terrace via sliding glass doors, doubling the size of the event space. This allows your guests to fully enjoy Miami's beautiful weather while enhancing the overall experience.



BAR + LOUNGE

SEATED - 50
RECEPTION - 120

LOUNGE

The Semi-Private Bar and lounge Area overlooks the entire main dining room, providing an inviting atmosphere in a semi-private setting.



EVENT MENU OFFERINGS

FAMILY STYLE PACKAGES

- Menu Option One
- Menu Option Two
- Menu Option Three

RECEPTION STYLE PACKAGES

- Option One
- Option Two
- Option Three
- Option Four

BEVERAGE PACKAGES



FAMILY STYLE PACKAGES

MENU OPTION ONE

\$50.00 P/P (PER PERSON)

FIRST COURSE

served family-style

CAUSA CASERA

chicken, mayonnaise, avocado, tomato, egg, huancaína sauce

ANTICUCHO DE CORAZÓN

grilled veal heart skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

PAPAS A LA HUANCAÍNA ♡

steamed potatoes, ají amarillo, queso fresco, huancaína sauce

MAIN COURSE

served family-style

AJÍ DE GALLINA

pulled chicken stew, ají amarillo, parmesan, potatoes, egg, & olives, served with white rice

SEAFOOD PLATTER

crispy calamari, shrimp & mahi mahi, yuca frita, sarza criolla, tartar sauce

ARROZ CON CHANCHITO

crispy pork belly, “Peruvian style” fried rice, chorizo, vegetables, & sarza criolla

DESSERT

chef's choice served family style

MENU OPTION TWO

\$60.00 P/P (PER PERSON)

FIRST COURSE

served family-style

CEBICHE LIMEÑO *

catch of the day, octopus, calamari, shrimp, ají amarillo leche de tigre, choclo, sweet potato

ANTICUCHO DE POLLO

grilled chicken skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

CROQUETAS DE AJÍ DE GALLINA

chicken & ají amarillo croquette, rocoto cream

MAIN COURSE

served family-style

CHAUFA AEROPUERTO

beef & chicken fried rice, topped with shrimp omelette & Nikkei sauce

POLLO A LA BRASA

roisserie marinated chicken “Peruvian style”, rustic potatoes, ají sauces, mix green salad

LOMO SALTADO *

beef tenderloin, wok fired onions, ají, tomatoes, potatoes, served with white rice

DESSERT

chef's choice served family style

MENU OPTION THREE

\$70.00 P/P (PER PERSON)

FIRST COURSE

served family-style

CEBICHE CLÁSICO

white fish cured in fresh leche de tigre served with choclo, sweet potato and crunchy cancha

PULPO AL OLIVO

Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers

ANTICUCHO DE CARNE

grilled beef tenderloin skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

GRILLED CAESAR SALAD ♡

charred romain with parmesan, ají amarillo, anchovy dressing, a smoky twist on the classic Caesar

MAIN COURSE

served family-style

ARROZ MARINERO

shrimp, calamari & octopus served with “Peruvian style” fried rice

DUCK WITH CILANTRO RICE

traditional arroz con pato, duck leg confit, northern style cilantro rice, criolla salad, huncaina sauce

LOMO SALTADO *

beef tenderloin, wok fired onions, ají, tomatoes, potatoes, served with white rice

DORADA

crispy-skin broiled branzino, wok-fried vegetables, chimichurri

DESSERT

chef's choice served family style

♡ Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies or dietary restrictions.



RECEPTION STYLE PACKAGES

OPTION ONE

Choose 5 Items
\$25.00 P/P PER HOUR

OPTION TWO

Choose 7 Items
\$30.00 P/P PER HOUR

OPTION THREE

Choose 9 Items
\$40.00 P/P PER HOUR

CEBICHES

chef's selection fish with leche de tigre (lime juice, red onions, cilantro) & tiraditos influenced by Japanese sashimi

CEBICHE CLÁSICO *

catch of the day, leche de tigre clásica, choclo, sweet potato, cancha

CEBICHE LIMEÑO *

catch of the day, octopus, calamari, shrimp, ají amarillo, leche de tigre, choclo, sweet potato

PULPO AL OLIVO

Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers

CAUSAS

layers of whipped creamy potatoes, fillings, & sauces

CAUSA CASERA

chicken, mayonnaise, avocado, tomato, egg, huancaína sauce

CAUSA NIKKEI

shrimp, coctel sauce, avocado, tomato, egg

ANTICUCHOS

traditional grilled Peruvian skewers

ANTICUCHO DE POLLO

grilled chicken thigh skewers, choclo, rocoto & huacatay herb sauce

ANTICUCHO DE CORAZÓN

grilled veal heart skewers, choclo, rocoto & huacatay herb sauce

ANTICUCHO DE CARNE

grilled beef tenderloin skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

SNACKS

fried snacks served with sauces

CROQUETAS DE AJÍ DE GALLINA

chicken & ají amarillo croquette, rocoto cream

YUQUITAS CON HUANCAÍNA ♡

yuca fries with huancaína sauce

CRISPY RICE *

Crispy rice topped with tuna tartare, avocado, ikura, and finished with a vibrant cebiche-style sauce

VEGETARIAN

PAPAS A LA HUANCAÍNA ♡

steamed potatoes, ají amarillo, queso fresco, huancaína sauce

QUINOA CHAUFAS ♡

organic Peruvian quinoa, peppers, broccoli, mushroom scallions

BURRATA SALAD ♡

local burrata, heirloom tomato, pesto, ají amarillo honey dressing

WOK FRIED VEGGIES

brocolino, choclo, green peas, mushroom, red pepper, cilantro, tamari sauce

DESSERTS

chef's choice served family style

♡ Vegetarian

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BEVERAGE PACKAGES

Most groups go with a bar tab, where everything “consumed” is added to the final bill. Bar caps based on consumption should be discussed with the event coordinator prior to the event. With a bar Based on Consumption, you are welcome to preselect a featured cocktail, red, & white wine!

SPIRIT-FREE PACKAGE \$15 per guest per hour | two hours minimum

please note: spirit-free cocktails are subject to seasonal availability

CHICHA MORADA purple corn, pineapple, cinnamon, clove

LA PAMPEÑA passionfruit, cranberry, lime, iced rooibos tea

EL HUAYNO pineapple, lime, ginger

SOFT DRINKS lemonade, iced tea

UN ABRAZO

A welcome beverage served to guests upon arrival, symbolizing the Peruvian tradition of hospitality

COCKTAIL WELCOME | \$16 per guest

select one Jarana signature cocktail to be offered upon arrival

PROSECCO WELCOME | \$15 per guest

glass of prosecco offered to your guests upon arrival

CHAMPAGNE WELCOME | \$40 per guest

glass of veuve clicquot brut champagne offered to your guests upon arrival

LA YAPA

Close out your evening with a little something extra for your guests

MACERADO TOAST | \$10 per guest

Macerado is a Peruvian traditional infusion of fruits and spices into Pisco, sweetened lightly with sugar—similar to Italian Limoncello. offer your guests a farewell toast, selecting one of our house macerados to be served chilled towards the end of your event.

RASPBERRY

ROCOTO + HIBISCUS

WATERMELON + ORANGE

PINEAPPLE + CINNAMON

BEER & WINE PACKAGE \$25 per guest per hour | two hours minimum

Draft Beers

SPARKLING WINE: Ca’ di Rajo Prosecco

WHITE WINE: Bodega Norton Chardonnay

RED WINE: Bodega Amalaya Malbec

COSTA PACKAGE \$35 per guest per hour | two hours minimum

Named for the business district of Lima, offering a balance of flavor & value

Sauza Tequila

Pearl Vodka

Bacardi Silver Rum

Fords Gin

Jim Beam Bourbon Whiskey

Jameson Irish Whiskey

Xicaru Silver Mezcal

Draft Beers

SPARKLING WINE: Ca’ di Rajo Prosecco

WHITE WINE: Archetype Sauvignon Blanc

RED WINE: Tribute Cabernet Sauvignon

AMAZONIA PACKAGE \$40 per guest per hour | two hours minimum

Named for the arts district of Lima, a celebration of craft & local

Grey Goose Vodka

Tanqueray Gin

Wild Turkey 101 Bourbon Whiskey

Plantation 3 Star Rum

Patrón Blanco Tequila

Del Maguey Vida de Muertos Mezcal

Selection of Draft Beers

SPARKLING WINE: Syltbar Prosecco

WHITE WINE: Archetype Sauvignon Blanc

RED WINE: Tribute Cabernet Sauvignon

SIERRA PACKAGE \$50 per guest per hour | two hours minimum

Named for the regal Andes mountains, offering a taste of luxury

Grey Goose Vodka

Woodford Reserve Bourbon

Johnnie Walker Black Label Whisky

Hendrick’s Gin

Diplomático Reserva Exclusiva Rum

Casamigos Reposado Tequila

Selection of Draft Beers

CHAMPAGNE: Taittinger “La Francaise” Brut Champagne - Reims, France

WHITE WINE: Archetype Sauvignon Blanc

RED WINE: Tribute Cabernet Sauvignon





CHEF MARTHA PALACIOS

Executive Chef, Jarana Aventura

With a vibrant career spanning over two decades, Martha Palacios has honed her culinary skills across South America, bringing flavors to life in Peru, Colombia, Argentina, and Chile. Before assuming her current role as Executive Chef at Gastón Acurio's Aventura-based restaurant, Jarana, she was the driving force behind Panchita—another celebrated dining establishment under the award-winning Acurio International brand.

Born in Lima, Peru, Martha's passion for gastronomy was nurtured at San Ignacio de Loyola University. She initially began her career in administration but soon discovered her true calling in the culinary world—a decision that has since filled her life with success and fulfillment. Martha credits her growth to the influential lessons learned at Acurio International, the unwavering support of her parents, and the teachings of her grandmothers from Cusco and Lima. Their wisdom extended beyond recipes, imparting the essence of cooking with love—a philosophy Martha cherishes and practices to this day.

Her international exposure is vast, including a significant decade spent in Japan. Martha played a pivotal role in launching La Mar by Gastón Acurio in

Mexico and made long-standing contributions as brand manager at Panchita, demonstrating her versatility and dedication. In her leadership role at Jarana, Martha presents a menu that showcases authentic Peruvian cuisine, designed to bring people together over delightful dishes, enticing cocktails, and unforgettable experiences. With Martha at the helm, every meal at Jarana is an invitation to explore the rich, flavorful world of Peruvian gastronomy.

At her core, Martha's love for cooking drives her. She finds joy in the bustling environment of the kitchen, the satisfaction of her team, and the happiness of her guests. Her accolades include being named "Best Female Chef" in 2022 by El Comercio, one of Peru's leading newspapers, as well as receiving the prestigious El Comercio "Light of Commerce Award" in 2018.

Outside the kitchen, Martha is a devoted mother and wife, treasuring moments with her family. Whether cooking at home, exploring new experiences, or unwinding with a good TV series, her life is a harmonious blend of passion, commitment, and love—much like her cooking.

The image shows the interior of a restaurant named Jarana. The space features a high ceiling with a complex wooden beam structure and recessed lighting. The walls are adorned with large, colorful murals in traditional Peruvian style. The dining area is filled with dark wooden tables and chairs with blue and orange striped upholstery. A long, low booth with a blue cushioned top runs along the right side. In the background, a kitchen area with stainless steel equipment is visible. Several large, woven, bell-shaped pendant lights hang from the ceiling, and green plants are suspended from the right side.

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