

BIENVENIDO A JARANA

JARANA, A PERUVIAN CUISINE AND PISCO BAR RESTAURANT CONCEPT, IS DESIGNED TO BRING THE RICH AND CULTURAL CULINARY FLAVORS OF PERU TO AMERICANA WITH AN AUTHENTIC, YET APPROACHABLE MENU MEANT TO DELIVER COMFORT AND JOY.

A '**JARANA**' IS A CLASSIC PERUVIAN TERM FOR CELEBRATION; A PARTY FILLED WITH AN ABUNDANCE OF FOOD, LIVELY MUSIC AND DELICIOUS LIBATIONS.

AT OUR **JARANA**, EVERY DAY AND NIGHT IS A CELEBRATION OF LIFE. IT'S A PLACE WHERE FAMILY AND FRIENDS COME TOGETHER TO SHARE GENEROUS DISHES, CRAFTY COCKTAILS AND A JOYFUL EXPERIENCE. IT'S A RESTAURANT CONCEPT THAT IS FUN, ENERGETIC AND LIVELY - IN ITS INTERIOR DESIGN, MENU CREATION AND ATMOSPHERE. PART OF PERUVIAN CUISINE TAKES INFLUENCES FROM JAPANESE, CHINESE AND ITALIAN CULTURES AND OUR **JARANA** MENU CELEBRATES THOSE INFLUENCES IN MANY OF ITS DISHES.

GLOSSARY

NIKKEI - Japanese influence in Peruvian cuisine

CHIFA - Chinese influence in Peruvian cuisine

A LO POBRE - egg and plantain

BACHICHE - Italian influence in Peruvian cuisine

CHOCLO - Peruvian corn

ANTICUCHERA SAUCE - Peruvian pepper marinade for grilling

CHALACA - diced onion & cilantro salsa

HUACATAY SAUCE - black mint, chili pepper sauce

HUANCAINA SAUCE - aji amarillo chili, creamy sauce

ROCOTO - spicy Peruvian chili

LECHE DE TIGRE - citrus marinade for cebiche

APANADO - breaded beef

SUPREMA - breaded chicken cutlet

TACU TACU - seared bean and rice patty

BISTEC - a thin cut of beef

TALLARIN - pasta, usually linguini

EAST RUTHERFORD, NEW JERSEY · AVENTURA, FLORIDA

PISCO SOUR

THE OFFICIAL SPIRIT OF PERU!

PISCO SOUR CLASSIC *	16
pisco quebranta, lime, egg white	
CHICHA SOUR *	16.50
pisco quebranta, chicha morada, lime, egg white	
MOSTO VERDE SOUR *	18
mosto verde pisco, lime, egg white	
MARACUYA SOUR *	16.50
pisco quebranta, passionfruit, lime, egg white	
FRAMBUESA SOUR *	16.50
pisco quebranta, raspberry, lime, egg white	

CHILCANO

CHILCANO CLASSIC	15
pisco, lime, ginger, angostura bitters	
CHILCANO PICANTE	15
pisco, lime, mango, aji amarillo, ginger, tajin	
CHILCANO PASSION	15
pisco, lime, passionfruit, ginger	
CHILCANO FRAMBUESA	15
pisco, lime, raspberry, ginger	

PERUVIAN CLASSICS

EL CAPITAN 14

pisco acholado, sweet vermouth, angostura bitters

ALGORROBINA * 14

pisco acholado, algarrobina syrup, condensed milk, egg yolk, cacao, cinnamon

PISCO PUNCH 16

pisco quebranta, pineapple, lime

PISCOPOLITAN 14

pisco quebranta, cranberry, curacao, passionfruit, lime

SIGNATURES

CAFE JARANA	14
pisco quebranta, espresso, kahlua, vanilla	
JARANA SANGRIA	20
white or red wine, seasonal fruits	
EL BRAVO	14
bourbon, algarrobina, chocolate bitters, smoke	
LA PICOSA	15
aji amarillo-infused tequila, lime, spicy pineapple, tajin	

MOCKTAILS & SODAS

CHICHA MORADA	10
purple corn, apple, pineapple, and spices	
INCA KOLA	5
LA PAMPEÑA	8
passionfruit, cranberry, lime, iced tea	
MANGO INCA	8
mango, lime, pineapple, soda	
EL HUAYNO	8
pineapple, lime, ginger, iced tea	

COCKTAIL JARANAS

MACERADO JARANA 35
a flight of our four macerados
1 OZ EACH

CHILCANO JARANA 49
carafe of pre-mixed chilcano,
the classic Peruvian refresher
SERVES 4-5
choose from: picante / maracuya / frambuesa

BY THE GLASS

BUBBLES

avissi - prosecco, italy	12
silver gate vineyards - brut, spain	12

WHITE

the crossings sauv blanc 2022 - marlborough, nz	13
villa sandi pinot grigio 2022 - venezie, italy	14
amalaya torrontes - calchaqui valley, argentina	13
alto limay chardonnay 2019 - patagonia argentina	12

ROSÉ

miraval - cotes de provence, france	11
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RED

rickshaw pinot noir - santa barbara, us	14
bodega amalaya malbec - calchaqui valley, argentina	13
benziger cabernet sauvignon - santa barbara, us	16

BY THE BOTTLE

BUBBLES

duval leroy - brut reserve champagne, france	130
avissi - prosecco, italy	58
silver gate vineyards - brut, spain	58

WHITE

LIGHT BODY WHITE

villa sandi pinot grigio 2022 - venezie, italy	64
the crossings sauv blanc 2022 - marlborough, nz	66
craggy range sauv blanc 2022 - marlborough, nz	63
crios torrontes 2021 - mendonza, argentina	50

MEDIUM BODY WHITE

amalaya torrontes - calchaqui valley, argentina	50
paco & lola albarino 2022 - rias baixas, spain	66
terras gauda albarino 2022 - rias baixas, spain	54
colome torrontes 2022 - calchaqui valley, argentina	41
august kesseler "r" riesling 2019 - rheingau, germany	55

FULL BODY WHITE

terrazas los andes chardonnay reserva 2022 - argentina	54
st.francis chardonnay 2022 - sonoma, us	75
alto limay chardonnay 2019 - patagonia, argentina	61

ROSÉ

chloe rose - prosecco, italy	62
faire la fete, cemant de limoux rose - languedoc, france	75
miraval - cotes de provence, france	54

RED

LIGHT BODY RED

rickshaw pinot noir - santa barbara, us	62
van duzer pinot noir - willamette valley oregon, us	78
caposaldo chianti - tuscan, italy	62
tayu pinot noir 2018 - malleco valley, chile	65

MEDIUM BODY RED

los vascos gran reserva cabernet franc 2019 - colchagua valley, chile	70
marques de caceres - rioja, spain	66
bodegas condado de haza tempranillo - ribera del duero, spain	68
michele chiarlo barbera d'asti le orme - asti, italy	62
crios malbec 2021 - mendoza, argentina	55
aruma malbec 2019 - mendoza, argentina	60

FULL BODY RED

benziger cabernet sauvignon - santa barbara, us	74
bodega amalaya malbec - calchaqui valley, argentina	66
montes alpha carmenere - colchagua, chile	69
tribute cabernet sauvignon - santa barbara, us	60
oberon cabernet sauvignon - napa county, us	80
emblem cabernet sauvignon - napa valley, us	90
terrazas de los andes malbec reserva - mendoza, argentina	58
chalk hill winery cabenet sauvignon - sonoma coast, us	63
salentein reserve malbec 2020 - uco valley, argentina	66
tilia merlot 2022 - mendoza, argentina	50

BEER

CUSQUENA lager - cuzco, peru	7	PILSEN pilsner - callao, peru	7	CITYSIDE IPA DRAFT hoboken	8	CORONA pale lager - mex	8
CUSQUENA DARK dark lager - cuzco, peru	7	CRISTAL lager - lima, peru	7	GUINNESS stout - ireland	7	LAGUNITAS A LITTLE SUMPIN' SUMPIN' pale ale - ca	8
ATHLETIC BREWING CO. golden ale - non alcoholic	7	MILLER LITE DRAFT pilsner - us	7	HEINEKEN pilsner - nld	8		

PISCO THE OFFICIAL SPIRIT OF PERU!

PISCO 100 ACHOLADO	12	1615 MOSTO VERDE TORONTEL	16
PISCO 99 QUEBRANTA	12	1615 MOSTO VERDE QUEBRANTA	16
		1615 MOSTO VERDE ITALIA	16
BARSOL ITALIA	18		
BARSOL ACHOLADO	14		
BARSOL QUEBRANTA	14	OCUCAJE QUEBRANTA	14
1615 QUEBRANTA	12	TABERNERO ITALIA	12
1615 ACHOLADO	14	TABERNERO ACHOLADO	12
		TABERNERO QUEBRANTA	12
TACAMA QUEBRANTA	12	CARAVEDO QUEBRANTA	12
TACAMA ACHOLADO	12	CARAVEDO MOSTO VERDE	14
TACAMA ITALIA	12		

SPIRITS

APERITIFS

APEROL	10
CAMPARI	10
FERNET BRANCA	10
LUCANO AMARO	10

AMERICAN WHISKEY

JACK DANIELS	10
MAKERS MARK	12
BULLEIT BOURBON	14
WOODFORD RESERVE	14
BUFFALO TRACE	12
BASIL HAYDEN	16
KNOB CREEK	12

WORLD WHISKEY

DEWAR'S WHITE LABEL	10
JOHNNIE WALKER BLACK	14
GLENROTHES 12 YR	18
BALVENIE 12 YR	20
MACALLAN 12 YR	20
LAPHROAIG	18
GLENROTHES 18 YR	35
OBAN 14	20
NIKKA YOICHI	22
NIKKA COFFEY GRAIN	20

RYE

OLD POTRERO	16
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CORDIALS

FRANJELICO	11
BAILEYS	10
CHAMBORD	10
COINTREAU	12
JAGERMEISTER	10
GRAND MARNIER	12
ROMANA SAMBUCA 84	10
KAHLUA	12
LICOR 43 HORCHATA	10
LICOR 43	10
LIMONCELLO CAFFO	10
PIMMS #1	10

VODKA

PEARL	11
KETEL ONE	12
BELVEDERE	13
TITOS	13
GREY GOOSE	14
ABSOLUTE CITRON	12

SPIRITS

BRANDY

HENNESSEY VS	12
HENNESSEY VSOP	18

GIN

FORDS GIN LONDON DRY	11
TANQUERAY GIN LONDON DRY	11
HENDRICK'S	12
AVIATION	12
MONKEY 47	20

RUM

PLANTATION 3 STARS	10
MATUSALEM CLASICO	11
DICTADOR 12 YEARS OLD	14
MALIBU	11
CAPTAIN MORGAN	11
CACHACA 51	12
BACARDI SILVER	12

MEZCAL

LOS SIETE MISTERIOS DOBA-YEJ	13
XICARU SILVER	12
VAGO ESPADIN	14

TEQUILA

CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	18
CASAMIGOS ANEJO	20
DON JULIO BLANCO	14
DON JULIO REPOSADO	15
DON JULIO ANEJO	18
DON JULIO 1942	35
PATRON SILVER	14
PATRON REPOSADO	16
PATRON ANEJO	17
CLASE AZUL PLATA	28
CLASE AZUL REPOSADO	33



OUR NIKKEI BAR

NIGIRI MONTADITO prime angus skirt, quail egg, plantain pure, huacatay sauce	(2pc) 16
NIGIRI MAR & TIERRA shrimp, rocoto batayaki, lomito saltado nikkei, amarillo cebichera	(2pc) 16
NIGIRI ANDINO baby corn, huacatay whipped cheese, huancaína	(2pc) 12
NIGIRI TASTING sampler of our 3 favorite nigiris	(6pc) 34
TUNA WANTACOS * wonton tacos with nikkei-style tuna tartare, avocado and aji amarillo sauce	(3pc) 19

OUR CEBICHE BAR

CEBICHE CLASICO * white fish, leche de tigre classica, corn, sweet potato, cancha	27
CEBICHE CRIOLLO * white fish, calamari chicharron, rocoto leche de tigre, corn, sweet potato	27
CEBICHE NIKKEI * tuna, cucumber, avocado, tamarindo and soy sauce leche de tigre	28
CEBICHE LIMENO * White fish, octopus, shrimp , aji amarillo leche de tigre, corn, sweet potato	29
LECHE DE TIGRE * spicy cebiche marinade, served with crispy calamari, and choclo <small>THE ULTIMATE PERUVIAN HANGOVER CURE.</small>	18

EXPERIENCIA JARANA

SERVED FAMILY STYLE - \$49 PER PERSON
MINIMUM 2 PEOPLE - FULL TABLE MUST COMMIT

TUNA WANTACO

wonton tacos with nikkei-style tuna tartare,
avocado, and aji amarillo sauce

CEBICHE CLASICO

white fish, leche de tigre classica, corn,
sweet potato, cancha

CHICHARRON DE POLLO

crispy chicken chicharrones, Peruvian style,
with chifa flavors, and rocoto mayo

LOMO SALTADO

beef tenderloin, sauteed with onion, tomato, aji,
potato, and served with rice

TORTA DE CHOCOLATE

chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, and chocolate crumble

ADD A BOTTLE OF WINE - \$49

choice of:

amayala torrontes - calchaqui valley, argentina
aruma malbec 2019 - mendoza, argentina

∨ 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.



CAUSAS

Our causas celebrate the diversity of Peruvian cuisine:
layers of creamy potato, fillings, & sauces

CASERA 18
chicken, mayonnaise, avocado,
tomato, egg, huancaína sauce

NIKKEI * 24
tuna tartare, avocado, tomato,
egg, rocoto mayo

COCTEL 19
shrimp, coctel sauce, avocado,
tomato, egg

ANTICUCHOS

Grilled skewers served with roasted potatoes, Peruvian corn, rocoto & huacatay herb sauces

2 PIECES



POLLO 19
chicken thigh

CORAZON 22
veal heart

PESCADO 23
mahí mahí

CARNE 28
beef tenderloin

PULPO 32
octopus

VEGETARIANO 19
seasonal vegetables

PIQUEOS

EMPANADAS - 2 PIECES

AJI DE GALLINA 14
chicken, aji amarillo, parmesan cheese

BEEF 18
beef stew

CROQUETAS DE AJI DE GALLINA (5 pc) 15
chicken, aji amarillo,
parmesan cheese

CHICHARRON SLIDERS (2 pc) 18
crispy pork belly, sweet potato,
ciabatta roll, criolla salad

NIKKEI WINGS 19
tamarind and aji panca glaze,
pineapple salsa, huacatay cream

PAPA A LA HUANCAINA [∨] 16
steamed potatoes with aji amarillo
and queso fresco huancaína sauce

CHICHARRON DE POLLO 19
crispy chicken chicharrones, Peruvian-style,
with chifa flavors and rocoto mayo

PULPO AL OLIVO 28
nikkei-style sliced octopus with avocado,
Peruvian black olive cream, crackers

JALEA MIXTA 29
crispy calamari, shrimp and fish chicharron,
yuca frita, sarza criolla, tartare sauce

QUINUA SALAD [∨] 19
organic Peruvian quinoa, avocado, onion,
cucumber, queso fresco, peppers, black beans,
tomato, lima beans hummus

[∨] Vegetarian

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FROM THE WOK

Celebrating Chinese influences in Peruvian cuisine: traditional wok-fired saltados and rice dishes

LOMO SALTADO *	32
Beef Tenderloin sauteed with onion, tomato, aji, and potato served with rice	
<small>ADD FRIED EGG & PLANTAINS +5</small>	
<small>THE MOST POPULAR WOK DISH IN PERU!</small>	
TALLARIN SALTADO ESPECIAL	32
chicken & shrimp, linguini stir-fried with red onion, tomato, and aji	
TACU SALTADO MONTADO *	34
lomo saltado, pan-fried rice & bean tacu tacu, fried egg	
CHURRASCO CHAUFA *	37
12 oz strip steak anticuchero, veggie & mushrooms stir fried rice, fried egg and nikkei sauce	
CHAUFA MOSTRO	29
veggie fried rice, mushrooms, served with crispy fried chicken, fried potatoes, polleria sauce and huacatay cream	
CHAUFA AEROPUERTO	32
beef and chicken chaufa rice topped with shrimp omelette and nikkei sauce	
QUINUA CHAUFA	27
stir fried organic quinoa, mushrooms, veggies, omelette, nikkei sauce and pickled veggies	

FROM OUR KITCHEN

AJI DE GALLINA	24
aji amarillo and pulled chicken stew	
<small>A TRUE TASTE OF LIMA HOME COOKING</small>	
SUPREMA CHOCLITO	29
chicken breast apanado, topped with gratineed cream corn, plantain, potato, and white rice	
SECO LIMEÑO	38
cilantro beef stew served with tacu tacu and salsa criolla	
TALLARINES BACHICHE *	35
linguini with aji amarillo cream, topped with beef lomo saltado	
ARROZ CON CHANCHITO	34
rice with pork belly, chorizo, vegetables and sarza criolla	
CHURRASCO A LA LIMEÑA *	36
12oz strip steak anticuchero, with tallarines verdes and papa a la huancaína	
CHURRASCO ESCABECHADO *	36
12oz Strip Steak , with cipollini escabeche, tacu tacu, plantain, fried egg	
ARROZ MARINERO	36
shrimp, calamari and octopus with wok-fired rice, served Peruvian cebicheria style	
TRUCHA PARRILLERA	38
rainbow trout from the high Andes of Peru, cipollini onions escabeche, rice and roasted sweet potato	

LAS JARANAS

Awaken the spirit of Peruvian celebration with **large-shareable dishes for the table**

JARANA CRIOLLA	55	EL PODEROSO	36
papa a la huancaína, choclito, huacatay cream, causa de pollo, yucas rocoto sauce, aji de gallina empanada, anticuchito, pork chicharrón		half rotisserie chicken marinated brasa style, chaufa rice, potato, salad and huacatay sauce	
JARANA CEBICHERA	68	PRIME ANGUS BONE-IN RIBEYE, LIMA STEAKHOUSE STYLE *	99
a sampling of our three cebiches: classico, criollo, and nikkei		32 ounce bone-in ribeye chop, fried Peruvian potatoes with huacatay sauce, saltado butter and salad	
PIQUEO MARINERO	68		
a sampling of our arroz marinero, cebiche mixto & jalea mixta			

^v Vegetarian

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SIDES

WHITE RICE	5
VEGGIE CHAUFA	8
FRIED PLANTAIN	8
FRIES	8
CHOCLO	5
YUCAS	8
TACU TACU WITH EGG	8
SIDE SALAD	5
SARZA CRIOLLA	5
EXTRA SAUCE	3
CANCHITA	2

AFTER DINNER

ESPRESSO	4
DOUBLE ESPRESSO	6
AMERICANO	4.50
COFFEE	4.50
CAPPUCCINO	6
LATTE	6
MAO FENG ORGANIC GREEN TEA	6
RED NECTAR HERBAL TEA	6
MEADOW CHAMOMILE BLEND	6
LORD BERGAMOT EARL GREY TEA	6
BRITISH BRUNCH FULL LEAF BLACK TEA	6

DESSERT

COPON DE HELADOS 13
choice of seasonal ice cream, vanilla crumble,
whipped cream, berries

ALFAJOR TRIPLE 13
Peruvian style shortbread cookies, manjar blanco

MILHOJAS DE FRESA 13.50
creamy vanilla pastry cream, manjar blanco cremeux,
fresh berries

TORTA DE CHOCOLATE 13.50
chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, chocolate crumble

PICARONES 13.50
kabocha squash-sweet potato Peruvian fritters,
traditional chancaca honey

KID'S MENU

TALLARIN VERDE 15
linguini with basil pesto limeno, parmesan cheese

SALCHIPOLLITO 15
crispy chicken, chorizo, fries, ketchup mayo

POLLITO BRASA 15
1/4 roasted chicken, fries, ketchup mayo