

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 AMERICA 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 influenced Peruvian cuisine

CHIFA - Chinese influenced Peruvian cuisine

BACHICHE - Italian influenced Peruvian cuisine

CHOCLO - Peruvian corn

ANTICUCHERA SAUCE - Peruvian pepper marinade for grilling

CHALACA - diced onion & cilantro salsa

POLLERIA SAUCE - ají amarillo, aioli

HUACATAY SAUCE - black mint, chili pepper sauce

HUANCAINA SAUCE - ají amarillo chili, creamy sauce

SARZA CRIOLLA - red onion, cilantro, lime juice

ROCOTO - spicy Peruvian chili

LECHE DE TIGRE - citrus marinade for cebiche

APANADO - breaded beef

SUPREMA - breaded chicken cutlet

TACU TACU - seared bean & rice patty

BISTEC - a thin cut of beef

TALLARIN - pasta, usually linguini



THE NEW CAPTAINS

El Capitan is Peru's Manhattan, blending Pisco, Sweet Vermouth, & Bitters with an olive garnish. Partnering with **Barsol Pisco**, we challenged our bartenders nationwide to create modern twists on this classic.

The winning recipes were crafted by
Angel Serna & Antonio Reslen

CAPITAN ANDINO

created by Angel Serna, Jarana NJ

barsol quebranta pisco, mango, ají amarillo,
sweet vermouth, angostura bitters

\$15

¡NO! CAPITAN

created by Antonio Reslen, Jarana NJ

olive-infused barsol pisco acholado,
strawberry shrub, sweet & dry vermouth,
orange bitters

\$15

PISCO SOURS THE NATIONAL COCKTAIL OF PERU!

PISCO SOUR CLASSIC *	17
pisco quebranta, lime, egg white, angostura	
CHICHA SOUR *	18
pisco quebranta, chicha morada, lime, egg white, angostura	
MOSTO VERDE SOUR *	19
mosto verde pisco, lime, sugar, egg white, angostura	
MARACUYA SOUR *	18
pisco quebranta, passionfruit, lime, egg white, angostura	
BLUE OCEAN SOUR *	17
pisco quebranta, lime, blue curacao, egg white, angostura	

SPRITZES

CHILCANO CLASSIC	15
pisco quebranta, lime, ginger ale, angostura bitters	
CHILCANO LYCHEE	16
pisco quebranta, lime, lychee, ginger ale, angostura	
CHILCANO PASSION	16
pisco quebranta, lime, passionfruit, ginger ale, angostura	
PISCOCO MULE	16
pisco acholado, lime, coconut, ginger, carbonation	

SIGNATURES & CLASSICS

CAFE JARANA	16	INCAN MARGARITA	17
pisco quebranta, espresso, kahlua, vanilla		rocoto + jalapeño-infused tequila, lime, brovo orange curacao, cucumber ice	
EL BRAVO	15	PISCO PUNCH	18
bourbon, algarrobina, chocolate bitters, smoke		pisco quebranta, pineapple, lime	
PISCOPOLITAN	15		
pisco quebranta, cranberry, curacao, passionfruit, lime			

MOCKTAILS & SODAS

CHICHA MORADA	11
purple corn, pineapple, and spices	
INCA KOLA / DIET INCA KOLA	6
peruvian soft drink	
LA PAMPEÑA	10
passionfruit, cranberry, lime, iced rooibos tea	
EL HUAYNO	10
pineapple, lime, ginger,	
EL TONDERO	10
cucumber, lychee, soda, mint	

JARANAS SERVES 2 -3

FIESTA DE MACERADOS	26
a medley of four infused piscos: raspberry rocoto + hibiscus watermelon + orange pineapple + cinnamon	
RED SANGRIA	GOBLET 16 DECANTER 45
red wine, raspberry, blanco tequila, orange	
WHITE SANGRIA	GOBLET 16 DECANTER 45
white wine, passionfruit, white rum, limoncello	
CHILCANAZO	40
large decanter filled with chilcano classic, lychee or passionfruit	

BEER

BY THE BOTTLE		ON DRAFT	
CUSQUENA	8	MILLER LITE	7
lager - cuzco, peru		pilsner - milwaukee, wi	
PILSEN	8	LA RUBIA WYNNWOOD	8
pilsner - callao, peru		lager - miami, fl	
CRISTAL	8	SCHWEIN HABEN TRIPPING ANIMALS	8
lager - lima, peru		märzen - doral, fl	
LAGUNITAS NIPA	7	OLETA RIVER LOST CITY	8
non-alcoholic - petaluma, ca		india pale ale - north miami, fl	
ANGRY ORCHARD CAN	8		
mango-peach cider			

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BY THE GLASS

BUBBLES

ca' di rajo **prosecco** – treviso, italy 11

WHITE

the crossings **sauvignon blanc** - marlborough, nz 14

bodega norton **chardonnay** - mendoza, argentina 14

villa sandi **pinot grigio** - venezia, italy 14

bodega amalaya **torrontés** - calchaquí valley, argentina 14

ROSÉ

whispering angel **rosé** - cotés de provence, france 15

RED

rickshaw **pinot noir** - santa barbara, california 14

marqués de cáceres **tempranillo** - rioja, spain 15

bodega amalaya **malbec** - calchaquí valley, argentina 14

benziger **cabernet sauvignon** - santa barbara, california 15

BY THE BOTTLE

BUBBLES

ca' di rajo **prosecco** – treviso, italy 56

veuve clicquot brut **champagne** - reims, france 180

WHITE

LIGHT BODY WHITE

villa sandi **pinot grigio** - venezia, italy 59

the crossings **sauvignon blanc** - marlborough, nz 77

craggy range **sauvignon blanc** - marlborough, nz 105

intipalka **sauvignon blanc** - ica valley, peru 55

MEDIUM BODY WHITE

bodega amalaya **torrontés** - calchaquí valley, argentina 63

crios de susana balbo **torrontés** - mendoza, argentina 56

paco & lola **albariño** - rias baixas, spain 89

don pascual "coastal white" **albariño blend** – juanico, uruguay 50

seaglass **riesling** - central coast, california 78

intipalka **chardonnay** – ica valley, peru 55

FULL BODY WHITE

terrazas altos del plata **chardonnay** - argentina 60

bodega norton **chardonnay** - argentina 62

st.francis **chardonnay** - sonoma, california 83

far niente **chardonnay** – napa valley, california 140

ROSÉ

intipalka **rosé** – ica valley, peru 55

whispering angel **rosé** - cotés de provence, france 85

RED

LIGHT BODY RED

rickshaw **pinot noir** - santa barbara, california 75

van duzer **pinot noir** - willamette valley, oregon 80

caposaldo **sangiovese** - chianti, tuscan, italy 56

MEDIUM BODY RED

bodega amalaya **malbec** - calchaquí valley, argentina 67

marqués de cáceres **tempranillo** - rioja, spain 75

crios de susana balbo **malbec** - mendoza, argentina 60

michele chiarlo **barbera d'asti le orme** - asti, italy 78

intipalka gran reserva #1 **red blend** – ica valley, peru 145

antigal aduentus **cabernet franc** – uco valley, argentina 75

antigal uno **cabernet sauvignon** – mendoza, argentina 60

FULL BODY RED

montes alpha **carmenere** - colchagua, chile 99

terrazas altos del plata **malbec** - mendoza, argentina 60

benziger **cabernet sauvignon** - santa barbara, california 63

tilia **merlot** - mendoza, argentina 56

antigal uno platinum edition **malbec** – uco valley, argentina 80

tribute **cabernet sauvignon** - santa barbara, california 63

oberon **cabernet sauvignon** - napa county, california 105

emblem **cabernet sauvignon** - napa valley, california 130

chalk hill estate **red blend** - sonoma coast, california 75

far niente **cabernet sauvignon** – napa valley, california 345

caymus **cabernet sauvignon** – napa valley, california 180

EXECUTIVE LUNCH MENU

\$25

AVAILABLE 11:30AM TO 3:00PM, MON-THU ONLY

POLLITO JARANERO

1/4 rotisserie marinated chicken, salad, polleria dressing,
&
papas a la huancaína, queso fresco,
huancaína sauce

SUSPIRO LIMEÑO

smooth egg yolk custard,
port wine mirengue

EXPERIENCE PRE - FIX MENU

\$59 PER PERSON

OPTIONAL BEVERAGE PAIRING - \$29 PER PERSON

MINIMUM TWO PEOPLE &
ENTIRE TABLE MUST PARTICIPATE

APPETIZER

TUNA WANTACOS *

crispy wonton,
Nikkei-style tuna tartare,
avocado & ají amarillo sauce
+ \$15 STURGEON CAVIAR PER TACO

PISCO SOUR

choice of classic, maracuya,
chicha morada, or blue ocean

SECOND COURSE

TIRADITO BACHICHE *

hamachi slices, parmesan leche de
tigre, avocado, chalaca & olive oil
+ \$15 TRUFFLE

&

ANTICUCHO DE PULPO

grilled octopus skewers, roasted
potatoes, Peruvian corn, rocoto
& huacatay herb sauces

DON PASCUAL COASTAL WHITE

juanico, uruguay

THIRD COURSE

LOMO SALTADO *

beef tenderloin sauteed with onion,
tomato, ají & potato served with rice
+ \$5 A LO POBRE (EGG & SWEET PLANTAINS)

ANTIGAL UNO CABERNET SAUVIGNON

mendoza, argentina

DESSERT

SUSPIRO LIMEÑO

smooth egg yolk custard,
port wine mirengue

CHILLED PERUVIAN MACERADO

choice of rocoto & hibiscus, pineapple &
cinnamon, watermelon & orange, or raspberry

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OUR CEBICHE BAR

CEBICHE LIMEÑO *	29	CEBICHE CALIENTE DE CAMRONES	28
catch of the day, octopus, calamari, shrimp, ají amarillo leche de tigre, choclo, sweet potato		grilled, head-on prawns, ají panca, ají amarillo, chicha de jora, leche de tigre, red onion, yuca	
CEBICHE CLASICO *	28	LECHE DE TIGRE *	18
catch of the day, leche de tigre clasica, choclo, sweet potato, cancha		catch of the day, spicy cebiche marinade, crispy calamari, & choclo	
CEBICHE CRIOLLO *	29	THE ULTIMATE PERUVIAN HANGOVER CURE	
catch of the day, crispy calamari, rocoto leche de tigre, choclo, sweet potato			
CEBICHE NIKKEI *	28	TIRADITO BACHICHE *	26
tuna, cucumber, avocado, tamarindo & soy sauce leche de tigre		hamachi slices, parmesan leche de tigre, avocado, chalaca & olive oil	
		TIRADITO CRIOLLO *	25
		hamachi slices, rocoto leche de tigre, choclo, sweet potato, cancha	

OUR NIKKEI BAR

2PC EACH
DINNER ONLY

NIGIRI CRIOLLO *	16	NIGIRI MAR Y TIERRA	16
strip steak, quail egg, plantain purée, huacatay sauce		shrimp, lomito saltado Nikkei, rocoto batayaki, ají amarillo cebichera sauce	

PIQUEOS

COLLARES DE PESCADO 19
grilled, "catch of the day" collars, fried broccoli, "cebichera" style tartar sauce

CONCHITAS A LA PARMESANA *	(4pc) 26	TUNA WANTACOS *	(3pc) 19
Hokkaido scallops, parmesan cheese, lime		crispy wonton, Nikkei-style tuna tartare, avocado & ají amarillo cebichera sauce	
PAPAS A LA HUANCAÍNA ^v	16	CHICHARRÓN DE POLLO	19
steamed potatoes, ají amarillo, queso fresco, huancaína sauce		Peruvian-style fried chicken, rocoto mayo	
QUINOA SALAD ^v	19	PULPO AL OLIVO	29
organic Peruvian quinoa, avocado, onion, cucumber, queso fresco, peppers, tomato, black beans, lima bean hummus		Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers	
BURRATA BACHICHE SALAD ^v	22	JALEA MIXTA	29
local burrata, tomato, beets, ají amarillo honey dressing, & quinoa pesto		crispy calamari, shrimp & mahi mahi, yuca frita, sarza criolla, tartar sauce	
		CROQUETAS DE AJÍ DE GALLINA	(5pc) 17
		chicken, ají amarillo, parmesan cheese	

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CAUSAS

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

CASERA 19
chicken, mayonnaise, avocado, tomato, egg,
huancaína sauce

COCTEL 21
shrimp, coctel sauce, avocado,
tomato, egg

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

ANTICUCHOS

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

2 SKEWERS EACH

POLLO 19
chicken thigh

CORAZON 23
veal heart

PESCADO 24
catch of the day

CARNE 28
beef tenderloin

PULPO 32
octopus

FROM THE WOK

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

LOMO SALTADO * 37
beef tenderloin, wok fired onions,
tomatos, ají, & potatos served with rice

ADD FRIED EGG & PLANTAINS +5

THE MOST POPULAR WOK DISH IN PERU!

TALLARÍN SALTADO ESPECIAL 32
chicken & shrimp, linguini wok-fried
with red onion, tomato, & ají

TACU SALTADO MONTADO * 36
lomo saltado, fried egg,
canario bean tacu tacu

CHAUFA AEROPUERTO 34
beef & chicken fried rice topped
with shrimp omelette & Nikkei sauce

QUINOA CHAUFA 27
wok-fried organic quinoa, mushrooms,
veggies, omelette, Nikkei sauce &
pickled veggies

CHURRASCO CHAUFA * 40
12oz strip steak anticuchero style
“sliced,” plantains, fried egg,
veggie & mushrooms wok-fried rice,
& Nikkei sauce

CHAUFA MOSTRO 29
veggie fried rice, mushrooms,
served with crispy fried chicken,
fried potatoes, cucumber dressing
& huacatay sauce

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LAS JARANAS

Awaken the spirit of Peruvian celebration
with **large-shareable dishes for 2 to 3 people**

PESCADO FRITO NIKKEI 86

whole-fried snapper,
sweet & spicy Nikkei sauce, crispy broccoli

JARANA CRIOLLA 72

papa a la huancaína, choclito huacatay cream, causa de pollo,
yucas & rocoto sauce, ají de gallina croquetas, veal heart anticuchito,
crispy pork belly

PRIME ANGUS BONE-IN RIBEYE * 99

32oz bone-in cowboy steak, fried Peruvian potatoes with huacatay sauce,
salad, topped with Lima steakhouse style "saltado butter"

"SALTADO STYLE" +26

JARANA MARINERA 85

octopus, Hokkaido scallops, mahi mahi, & shrimp
grilled with anticuchera, chimichurri, choclo

FROM OUR KITCHEN

AJÍ DE GALLINA	26
ají amarillo & pulled chicken stew <small>A TRUE TASTE OF LIMA HOME COOKING</small>	
SUPREMA CHOCLITO	29
breaded chicken breast "apanado," topped with cheesy cream corn, plantain, potato, & white rice	
SECO LIMEÑO	42
cilantro beef stew served with canario bean tacu tacu, sarza criolla	
TALLARINES BACHICHE *	34
lomo saltado atop linguini with ají amarillo cream	
ARROZ CON CHANCHITO	36
crispy pork belly, rice, chorizo, vegetables & sarza criolla	
EL PODEROSO	42
half rotisserie marinated chicken chaufa rice, potato, plantains, salad, huacatay sauce	

CHUPE DE MARISCOS <small>LIMITED DAILY SPECIAL</small>	32
traditional seafood stew, lobster base, octopus, calamari & shrimp served in a stone hot pot, prawn topped	
TALLARIN A LA LIMEÑA *	38
12oz strip steak anticuchero style "sliced," pesto "Limeño" linguini & papa a la huancaína	
CHURRASCO ESCABECHADO *	42
12oz strip steak anticuchero style "sliced," with cipollini onion escabeche, canario bean tacu tacu, plantain, & fried egg	
ARROZ MARINERO	39
shrimp, calamari & octopus served with Peruvian style fried rice	
BRANZINO	39
ESCABECHADO	
cipollini onion escabeche, rice & roasted sweet potato	
or	
DORADO	
broiled branzino, crispy skin, wok-fried vegetables, chimichurri	

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SIDES

ARROZ BLANCO	5
CHAUFA DE VEGETALES	8
PLANTAINS	8
PAPA FRITAS	8
CHOCLO	5
YUCAS FRITAS	8
TACU TACU <small>ADD EGG +3</small>	8
SIDE SALAD	5
SARZA CRIOLLA	3
EXTRA SAUCE	2
CANCHITA	3
WOK-FRIED VEGETABLES	8
BRANZINO DORADO	24

H2O

SARATOGA SPARKLING	750ML	8
SARATOGA STILL	750ML	8

AFTER DINNER

ESPRESSO	4
DOUBLE ESPRESSO	6
AMERICANO	4
COFFEE	3
CAPPUCCINO	6
LATTE	6
RED NECTAR HERBAL TEA	6
GREEN TEA	6
ORANGE PEKOE BLACK TEA	6



DESSERT

COMBINADO LIMEÑO 12
duo of Peruvian rice pudding & purple corn pudding

MILHOJAS DE FRESA 13
creamy vanilla pastry cream, manjar blanco crèmeux,
fresh berries

TORTA DE CHOCOLATE 13
chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, chocolate crumble

PICARONES 14
kabocha squash & sweet potato Peruvian fritters,
chancaca honey

SUSPIRO LIMEÑO 13
smooth egg yolk custard, port wine mirengue



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PISCO 100 ACHOLADO	11	INTIPALKA ITALIA	12
PISCO 100 QUEBRANTA	11	INTIPALKA MOSTO VERDE ITALIA	14
PISCO 100 MOSTO VERDE	11	CARAVEDO TORONTEL	14
BARSOL ITALIA	14	CARAVEDO ACHOLADO	12
BARSOL ACHOLADO	12	CARAVEDO QUEBRANTA	12
BARSOL QUEBRANTA	12	CARAVEDO MOSTO VERDE	14
1615 QUEBRANTA	11	PISCO LOGIA ACHOLADO	11
1615 ACHOLADO	12	SANTIAGO QUEIROLO ACHOLADO	12
1615 MOSTO VERDE TORONTEL	16	CUATRO GALLOS QUEBRANTA	10
1615 MOSTO VERDE ITALIA	12	CUATRO GALLOS MOSTO VERDE ITALIA	14

SPIRITS

APERITIFS

BARSOL PERFECTO AMOR	10
APEROL	10
CAMPARI	11
FERNET BRANCA	10

BOURBON WHISKEY

MAKERS MARK	11
BULLEIT BOURBON	13
WOODFORD RESERVE	12
BASIL HAYDEN	16
KNOB CREEK	11
JIM BEAM	8
ELIJAH CRAIG SMALL BATCH	14
REDEMPTION	10
WILD TURKEY 101	10

WHISKEY & SCOTCH

JAMESON	13
DEWARS WHITE LABEL	10
JOHNNIE WALKER BLACK	13
GLENMORANGIE 10 YR	15
BALVENIE 12 YR	20
MACALLAN 12 YR	22
MACALLAN 18 YR	65
LAPHROAIG 10 YR	15
BLACK WHISKEY, PERU	15
SUNTORY TOKI	15

GIN

FORDS	8
TANQUERAY	10
HENDRICK'S	12
AMAZONIAN	11

RUM

SAILOR JERRY	8
MALIBU	10
DIPLOMATICO RESERVA EXCLUSIVA	13
NOVO FOGO	10
BACARDI SILVER	8
PLANTATION 3 STARS	9
PLANTATION STIGGINS FANCY PINEAPPLE	12
CARTAVIO SELECTO	10
CARTAVIO XO	20

RYE

RITTENHOUSE	10
BULLEIT	13

CORDIALS & BRANDY

AMARETTO DI SARONNO	10
BAILEYS	10
CHAMBORD	10
GRAND MARNIER	12
HENNESSEY VS	15
ROMANA SAMBUCA	10
KAHLUA	10
LICOR 43	10
FRANGELICO	11
COURVOISIER VS	10
SINGANI 63	11

TEQUILA

CAMPO BRAVO BLANCO	8
CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	19
CASAMIGOS AÑEJO	21
DON JULIO BLANCO	15
DON JULIO REPOSADO	19
DON JULIO 1942	40
PATRON BLANCO	15
CLASE AZUL BLANCO	30
CLASE AZUL REPOSADO	35
OCHO REPOSADO	15

MEZCAL

XICARU SILVER	11
DEL MAGUEY VIDA	15

VODKA

PEARL	8
KETEL ONE	11
BELVEDERE	12
TITO'S	12
GREY GOOSE	12
ABSOLUT CITRON	12