



## GIVING BACK PRIX FIXE MENU


**NOVEMBER 10 – 30**  
**Available for two, sharing style**  
**\$55 per person**

### **CHUPECITO**

lobster & aji panca creamy broth, prawn,  
huacatay, queso fresco

### **PASTEL DE CHOCLO Y CARNE**

Peruvian corn & aji amarillo cake,  
stuffed with beef




### **ENSALADA QUINUA MANZANA, CHERRY SECOS**

quinoa & little gem, green apple, cherries,  
aji amarillo & honey dressing


### **PIERNITA DE PAVO HORNEADA Y LOCRO**

3-lb turkey leg, 24-hour marinated in Peruvian spices,  
roasted in-house, squash stew, served with Peruvian  
sauces

### **PUMPKIN TRES LECHEs**



kabocha & butternut cake,  
pumpkin-spiced three leches, meringue



A portion of each sale will benefit the Pachacútec Culinary Institute in Pachacútec, Peru. Established in 2007 as a cooking school for underprivileged students, the institute was founded by renowned chef Gastón Acurio to nurture the growing interest in the culinary arts among Peru's younger generation. The school offers courses in the history of Peruvian cuisine, kitchen techniques, nutrition, and English language skills. Students also have the opportunity to learn from masters of Peruvian cuisine, who serve as guest instructors.