

JARANA®

MIAMI SPICE MENU

AUGUST 1 - SEPTEMBER 30
\$60

Sunday thru Thursday from 5pm - 9pm

FIRST COURSE

ANTICUCHO DE CARNE

grilled beef tenderloin skêwers
served with roasted potatoes,
Peruvian corn, rocoto &
huacatay herb sauces

OR

CEBICHE NIKKEI

tuna, cucumber, avocado,
tamarindo and soy sauce
leche de tigre

SECOND COURSE

LOMO SALTADO

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

OR

TALLARIN SALTADO ESPECIAL

chicken & shrimp, linguini
stir-fried with red onion,
tomato, and aji

THIRD COURSE

TORTA DE CHOCOLATE

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

OR

MIL HOJAS DE FRESA

creamy vanilla pastry cream,
manjar blanco cremeux,
fresh berries

A fee of \$20 per person will be applied for the sharing of menu items.

