

JARANA®

GIVING BACK
PRIX FIXE MENU

NOVEMBER 1 – 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.

