

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	

SIGNATURES

CAFE JARANA	14
pisco quebranta, espresso, kahlua, vainilla	
JARANA SANGRIA	20
white or red wine, seasonal fruits	
EL BRAVO	14
bourbon, algarrobina, chocolate bitters, smoke	
LA PICOSA	14
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	
CURATODO	8
lemongrass, pineapple, orange, chamomile	
MANGO INCA	8
Mango, lime, pineapple, soda	

COCKTAIL JARANA

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: <i>picante / maracuya / frambuesa</i>	

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	

ROSÉ

miraval - cotes de provence, france	11
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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

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	

BUBBLES

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

RED

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

BEER

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

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

OUR NIKKEI BAR

TUNA WANTACOS* (3pc) 21
wonton tacos with nikkei-style tuna tartare, avocado and aji amarillo sauce

OUR CEBICHE BAR

CEBICHE CLASICO* 27
white fish, leche de tigre classica, corn, sweet potato, cancha

CEBICHE CRIOLLO* 27
white fish, calamari chicharron, rocoto leche de tigre, corn, sweet potato

CAUSAS

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

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

PIQUEOS

EMPANADAS - 2 PIECES

AJI DE GALLINA 14
chicken, aji amarillo, parmesan cheese

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 ^v 16
steamed potatoes with aji amarillo and queso fresco huancaína sauce

BEEF 18
beef stew

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

FROM OUR KITCHEN

AJI DE GALLINA 24
aji amarillo and pulled chicken stew
[A TRUE TASTE OF LIMA HOME COOKING](#)

SUPREMA CHOCLITO 29
chicken breast apanado, topped with gratineed cream corn, plantain, potato, and white rice

TALLARINES BACHICHE * 37
linguini with aji amarillo cream, topped with beef lomo saltado

ARROZ CON CHANCHITO 34
rice with pork belly, chorizo, vegetables and sarza criolla

ARROZ MARINERO 38
shrimp, calamari and octopus with wok-fired rice, served Peruvian cebicheria style

MILA A LA LIMENA 29
chicken breast milanese with tallarines verdes and papa a la huancaína

POLLITO LUNCH 24
half rotisserie chicken marinated brasa style, potato, salad and huacatay

DESSERT

ALFAJOR TRIPLE 12.5
Peruvian style shortbread cookies, manjar blanco

MILHOJAS 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

FROM THE WOK

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

LOMO SALTADO * 36
Beef Tenderloin sauteed with onion, tomato, aji, and potato served with rice
[ADD FRIED EGG & PLANTAINS +5](#)
THE MOST POPULAR WOK DISH IN PERU!

TALLARIN SALTADO ESPECIAL 34
chicken & shrimp, linguini stir-fried with red onion, tomato, and aji

TACU SALTADO MONTADO * 35
lomo saltado, pan-fried rice & bean tacu tacu, fried egg

CHAUFA MOSTRO 29
veggie fried rice, mushrooms, served with crispy fried chicken, fried potatoes, polleria sauce and huacatay cream

CHAUFA AEROPUERTO 34
beef and chicken chaufa rice topped with shrimp omelette and nikkei sauce

SIDES

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

^v 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.