

July 16 thru July 29, 2018

Complimentary cup of house made chicha morada (Purple Corn juice) or Passion Fruit juice.

Appetizer:

Cup of Aguadito soup (Cilantro chicken soup)

Papa rellena (1) (Deep fried mashed potato stuffed with ground beef)

Choros a la Chalaca (5) (Steamed mussels marinated in lime juice and mixed with red onions, tomato and Peruvian corn)

Entrée Choices; \$20.18

Grilled Bistec

Grilled Thin Top Sirloin Steak, served with white rice, house salad and french fries

Fish Ceviche

Fish marinated in fresh lime juice, mixed with red onions and served with Peruvian corn, sweet and white potato

Charcoal Rotisserie chicken

with vegetable fried rice and 2 sides (choose from yuca, fried plantains, sweet plantains , house salad or french fries

For an additional \$5, choose from the following entrée options

Pasta a la Huancaína with Lomo Saltado

Linguini in a yellow pepper sauce , served with juicy pieces of top sirloin stir fried with red onions and tomato

Arroz con Mariscos

Rice with Shrimp, calamari and mussels cooked in a spicy Aji Amarillo base sauce, served with salsa criolla

Dessert

Crema Volteada

Leche Asada

Tres Leches Cake

-Add a Pisco Sour for \$5.00