



EL
CHAMAN
PERUVIAN CUISINE

.....throughout history of the Incas the Chaman was one of the most powerful man in the entire empire if not the most.

*The medicine man with Dark powers
the Gods - the Elements - strange Powers from the Underworld
controlled by forces unknown...*

*has guided their path, culture & way of life
over centuries and most importantly their foods
the Pacha Mama - The Earth -
its offerings from the richness of land & sea
combined with the bountiful varieties of fruit and vegetables
brought to the table with the
magical & mysterious hands of
El Chaman*

buen provecho

Marianella & Walter Kopp

Cold Appetizers - Piqueo's

Causa Limeña

Traditional whipped potatoes seasoned with aji Amarillo, lime

- Atun - Tuna		- Pollo - Chicken	6
- con Pulpo al Olivo - causa filled with octopus in a creamy olive aioli			9
- Camarones - Shrimp			9
Causa Sampler de quattro -	...choose any 4 toppings of the above		14
Matrimonio - causa de atun paired with a fish ceviche			12
Papa a la Huancaína - golden potatoes, mild aji amarillo - creamy cheese sauce			7
Yuca a la Huancaína - Fried Yuca, mild aji amarillo - creamy cheese sauce			7
Choritos a la Chalaca - Black mussels stuffed with tomatoes, corn, onions, seasoned lime juice			9
Pulpo al olivo - thin sliced octopus, creamy botija olive sauce, crackers			17

Traditional - Ceviches

.....marinated in lime juice, red onions, aji limo

.....served with sweet potato, corn, cancha

PescadoFish	13	MixtoFish & Seafood	14
MariscosSeafood	16	CamaronesShrimp	16
Pescado & CamaronesFish & Shrimp		14	

Chef's - Ceviches

Ceviche sampler fish traditional, mixto crema Amarillo, camarones crema rocoto			16
Ceviche "Piura"scallops, lobster, shrimp, fish, crab claw, calamari, octopus en leche de tigre juice			17
Ceviche "Selva"shrimp, lobster, scallops, fish, crab claw, calamari, scallops, shrimp in a jalapeno leche de tigre			17
Ceviche "Caribeño"lobster, scallops, crab claw, calamari, scallops, fish, shrimp in a coconut leche de tigre			17
Ceviche "Chaman"lobster, scallops, shrimp, octopus, fish, crab claw, shrimp en tres cremas, canchas and cusco corn			19

Tiraditos

traditional - creamy - bi-color - tri-color

your choice of cream - rocoto cream - aji Amarillo cream - white cream

Pescadothin sliced fresh fish	14	Pulpo thin sliced octopus	18
Leche de Tigre ...fresh cut fish in ceviche juice with hot peppers	9	... add shrimp	12

Piqueo's del Chaman

para – 2 personas

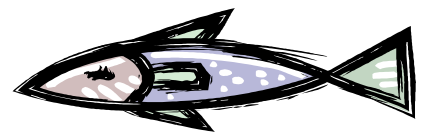
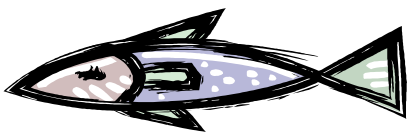
Aphrodisiacfor 2 persons			28
<i>Choritos a la chalaca, causitas de tres sabores, Leche de tigre, pulpo al olivo, crema rocoto y salsa golf Stuffed black mussels, Fish in ceviche juice, pulpo al olivo, rocoto cream and gulf sauce</i>			
Piqueo Calientefor 2 persons			30
<i>Anticuchos de Corazon, choclo, yuca frita y papa a la huancaína, calamari frito, aji de gallina fritter, Conchitas a la parmesana, salsa de acetunas botijas, roco mayo, picante verde</i>			

Hot Appetizers

Anticuchos de Corazon....			10
<i>Skewers of veal heart marinated in aji panca, corn, potatoes, huancaína, picante verde</i>			
Chicharron de Calamar			12
<i>Tender crispy calamari rings served with aioli, tartar sauce, salsa criolla</i>			
Stuffed Piquillo Peppers....	ground lamb & beef filled, rocoto relleno style, manchego cream sauce		12
Conchitas a la Parmesana			
<i>Baked Scallops in the shell with white wine, butter and parmesan cheese</i>		1/2 dz. 9	1 dz. 18
Conchitas Gratinadas con camarones y salsa coral		1/2 dz. 16	1 dz. 32
<i>Baked scallops with parmesan butter, shrimp and coral sauce</i>		<i>House Specialty</i>	
Aji de Gallina Fritters			9
<i>Mini empanadas filled with creamy aji gallina, huancaína & olive sauce</i>			
Lomo Saltado Springrolls			12
<i>Crispy springrolls filled with lomo saltado de filet mignon, Picante de rocoto dipping</i>			

Soups

		Cup	Bowl
Sopa de Langosta	Con carne de langosta al aji panca	6	10
<i>Lobster bisque with aji panca seasoned lobster garnish</i>			
Chupe de Camarones....	Peruvian shrimp bisque, white cheese, rice, splash of milk & fine herbs	9	14
Aquadito de Mariscos....	A blend of seafood in a cilantro broth with rice, potatoes & peas		17
Aquadito de Pollo....	12		12
	Pescado.....		12
<i>Tender bites of chicken or fish in a cilantro broth with rice, potatoes & peas</i>			
Parihuela (Main Dish)			17
<i>Seafood casserole slowly cooked with tomatoes, onions, beer & served with ricce</i>			



Del Mar

Pescados y Mariscos

Pescado a lo Macho con Arroz			17
<i>Pan fried fish filet – spicy aji panca shellfish sauce, steamed rice</i>			
Pescado a la Chorrillana con Arroz y Papas Doradas			15
<i>Pan fried fish filet, slightly spicy sauce of aji's, garlic, onions, cilantro, tomatoes, rice & potatoes</i>			
Pescado - Nazca			17
<i>Pan fried fish filet topped with brandy flambéed seafood in a creamy saffron sauce</i>			
Salmon - Salmon			19
<i>Aji Panca grilled salmon steak, garlic mashed potatoes, spinach,</i>			
Arroz con Mariscos	Sautéed seafood tossed in with seasoned rice	17	con Langosta 27
Tacu-Tacu con Mariscos en su Salsa			18
<i>Spicy red aji shellfish sauce, fried rice & bean cake</i>			
Cau – Cau de Mariscos....	Aromatic seafood creole stew, aji Amarillo, potatoes & white rice, mint		18
Camarones al Ajillo con Arroz o Yuca Frita			18
<i>Shrimp in creamy garlic sauce with rice or fried yucca</i>			
Mahi - Mahi & Jumbo Shrimp			26
<i>En crema de chupe, yucon potatoes, spinach</i>			
Whole Fried Snapper - Con Yuca frita y Tostones & Salsa Criolla			24

A discretionary seventeen percent service charge will be added to all checks

“Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions “

To share...para compartir

Jalea de los Dioses	32
<i>Lightly breaded & fried fish, seafood topped with lime marinated onions & tomatoes, yuca frita, served with 3 sauces for dipping</i>	
Parilla el Gran Chaman	55
<i>Grilled beef tenderloin, juicy chicken, jumbo shrimp, fish, octopus with extra virgin olive oil & served with golden potatoes and a variety of sauces</i>	
Parilla el Gran Chaman - Solo Mariscos - Seafood only	75
<i>Lobster tail, jumbo shrimp, crab cake, fish, octopus, mussels & clams, yuca, grilled vegetables, rice</i>	

Risottos de la Casa

Risotto al Embrujo...	19
<i>...con tinta de calamar Y camarones jumbo - black ink risotto, jumbo shrimp</i>	
Risotto a la Chiclayana...	19
<i>...pescado relleno con cangrejo, camarones en salsa coral, risotto - verde crabmeat stuffed fish over a cilantro risotto & topped with shrimp in coral sauce</i>	
Risotto con Lomo Salvaje...	21
<i>...creamy risotto topped with bites of beef tenderloin sautéed with Mushrooms & onions, peppers in a aji panca-amarillo demi glaze</i>	
Risotto de Mar Y Tierra...	29
<i>Petit Filet Mignon medallions con langosta, risotto de crema aji amarillo, Petit Filet Mignon with a grilled lobster tail over "aji amarillo" risotto, port wine demi</i>	
Risotto "Piura"...	28
<i>risotto parmesano, snapper, camarones jumbo, conchas de abanico y langosta con tartufo negro, crema de aji Amarillo Truffle infused white risotto, snapper, jumbo shrimp, scallops and lobster, creamy aji Amarillo sauce</i>	

Carne y Pollo

Lomo Saltado Especial...	18
<i>filet mignon tips stir fried with onions, tomatoes, steamed rice, french fries</i>	
Medalliones de Filet Mignon -	26
<i>Portobello mushroom, spinach, yucon mash, port wine glaze</i>	
Tacu – Tacu con Lomo	19
<i>Bite size filet mignon, stir fried onions, tomatoes, fried rice & beans cake, crispy, plantains, fried egg</i>	
Lomito con Aji Panca y Chimichurri	25
<i>Seared 12 oz. rib eye steak, rubbed with aji panca, chimichurri sauce, rice & vegetables</i>	
Pan Seared Chicken Breast with fresh thyme "Miraflores"	16
<i>Quinoa Soufle' & portobello mushroom, asparagus, Port wine demi glaze</i>	
Tallarín Verde con Churrasco	21
<i>Linguini tossed in a basil & spinach pesto topped with a churrasco steak & golden potatoes</i>	

Chaufa

Arroz Chaufa con Pollo...	14
<i>Peruvian style fried rice with chicken</i>	
Arroz Chaufa con Carne	15
<i>Peruvian style fried rice with tender filet mignon tips</i>	
Arroz Chaufa de Camarones	17
<i>Stir fried rice "peruvian style" with shrimp</i>	
Arroz Chaufa de Mariscos.....	18
<i>Stir fried rice "peruvian style" with variety of shellfish</i>	

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