

## Cold Appetizers - Piqueo's

<i>Leche de tigre shots</i> - lime based marinade with aji limo and cilantro with shrimp and fish *	7
<i>Causa Limeña</i> - con Pulpo al Olivo, causa filled with octopus in a creamy olive aioli Traditional whipped potatoes seasoned with aji Amarillo, lime ....	13
<i>Causa Limeña - Camarones</i> - Shrimp 12 <i>Atun</i> - Tuna 8 <i>Pollo</i> - Chicken 8 <i>Pulpo</i> - Octopus 13	
<i>Papa a la Huancaína</i> - golden potatoes, mild aji amarillo - creamy cheese sauce	8
<i>Yuca a la Huancaína</i> - Fried Yuca, mild aji amarillo - creamy cheese sauce	8
<i>Choritos a la Chalaca</i> - Black mussels stuffed with tomatoes, corn, onions, seasoned lime juice	12
<i>Pulpo al olivo</i> - thin sliced octopus, creamy botija olive sauce, crackers	18

### Traditional - Ceviches \*

.....marinated in lime juice, red onions, aji limo  
.....served with sweet potato, corn, cancha

<i>Pescado</i> .....Fish *    13	<i>Mixto</i> .....Fish & Seafood *    16
<i>Mariscos</i> .....Seafood *    18	<i>Camarones</i> .....Shrimp *    18
<i>Pescado &amp; Camarones</i> .....Fish & Shrimp *    15	

### Chef's - Ceviches & Tiraditos \*

<i>Ceviche sampler</i> .... fish traditional, mixto crema Amarillo, camarones crema rocoto *	18				
<i>Ceviche "Piura" *</i> ....scallops, lobster, shrimp, fish, calamari, octopus en leche de tigre juice	<table style="margin-left: auto; margin-right: 0; border-collapse: collapse;"> <tr> <td style="padding: 0 10px;"><i>Sm.</i></td> <td style="padding: 0 10px;"><i>Lg.</i></td> </tr> <tr> <td style="text-align: center;">12</td> <td style="text-align: center;">19</td> </tr> </table>	<i>Sm.</i>	<i>Lg.</i>	12	19
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12	19				
<i>Ceviche "Caribeño" *</i> ....lobster, scallops, calamari, octopus, fish, shrimp in a coconut leche de tigre	<table style="margin-left: auto; margin-right: 0; border-collapse: collapse;"> <tr> <td style="padding: 0 10px;">12</td> <td style="padding: 0 10px;">19</td> </tr> </table>	12	19		
12	19				
<i>Ceviche "Chaman" *</i> ....lobster, scallops, shrimp, octopus, fish, calamari en tres cremas, canchas and cusco corn	<table style="margin-left: auto; margin-right: 0; border-collapse: collapse;"> <tr> <td style="padding: 0 10px;">12</td> <td style="padding: 0 10px;">19</td> </tr> </table>	12	19		
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*A discretionary seventeen percent service charge will be added to all checks*

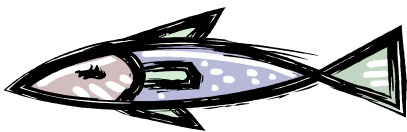
\*\*\*"Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions" \*\*\*

## Hot Appetizers

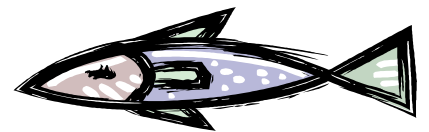
<b>Pulpo Parrilla</b>		18
<i>Fried yuca, salsa de anticucho, chimichurri, salsa huancaína y botija</i>		
<b>Chicharron de Calamar</b>		13
<i>Tender crispy calamari rings served with aioli, tartar sauce, salsa criolla</i>		
<b>Conchitas a la Parmesana</b>	1/2 dz. 10	1 dz. 20
<i>Baked Scallops in the shell with white wine, butter and parmesan cheese</i>		
<b>Conchitas Gratinadas con camarones y salsa coral</b>	1/2 dz. 18	1 dz. 36
<i>Baked scallops with parmesan butter, shrimp and coral sauce House Specialty</i>		
<b>Aji de Gallina Fritters</b>		10
<i>Mini empanadas filled with creamy aji gallina, huancaína &amp; olive sauce</i>		
<b>Lomo Saltado Springrolls</b>		12
<i>Crispy springrolls filled with lomo saltado de filet mignon, picante de rocoto dipping</i>		
<b>Fried Roco Shrimp .... En huancaína y crema de rocoto</b>		16
<i>Fried shrimp tossed in huancaína sauce &amp; crema aioli</i>		

## Soups

	Cup	Bowl
<b>Sopa de Langosta ..... Con carne de langosta al aji panca</b>	6	12
<i>Lobster bisque with aji panca seasoned lobster garnish</i>		
<b>Chupe de Camarones</b>	10	18
<i>Peruvian shrimp bisque, white cheese, rice, splash of milk &amp; fine herbs</i>		
<b>Parihuela (Main Dish)</b>		20
<i>Seafood casserole slowly cooked with tomatoes, onions, beer &amp; served with rice</i>		



## Del Mar Pescados y Mariscos



<b>Pescado a lo Macho con Arroz</b>		21
<i>Pan fried fish filet – spicy aji panca shellfish sauce, steamed rice</i>		
<b>Pescado a la Chorrillana con Arroz y Papas Doradas</b>		17
<i>Pan fried fish filet, slightly spicy sauce of aji's, garlic, onions, cilantro, tomatoes, rice &amp; potatoes</i>		
<b>Pescado - Nazca</b>		21
<i>Pan fried fish filet topped with brandy flambéed seafood in a creamy saffron sauce</i>		
<b>Salmon - Salmon</b>		21
<i>Aji Panca grilled salmon steak, garlic mashed potatoes, spinach,</i>		
<b>Arroz con Mariscos</b>	20	con Langosta 34
<i>Sautéed seafood tossed in with seasoned rice</i>		
<b>Tacu-Tacu con Mariscos en su Salsa</b>		23
<i>Spicy red aji shellfish sauce, fried rice &amp; bean cake</i>		
<b>Camarones al Ajillo con Arroz o Yuca Frita</b>		20
<i>Shrimp in creamy garlic sauce with rice or fried yucca</i>		
<b>Whole Fried Snapper - con yuca frita y tostones &amp; salsa criolla</b>		28
<b>Mahi - Mahi &amp; Jumbo Shrimp</b>		29
<i>En crema de chupe, yuca potatoes, spinach</i>		

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## To share...para compartir

<b>Jalea de los Dioses</b>	38
<i>Lightly breaded &amp; fried fish, seafood topped with lime marinated onions &amp; tomatoes, yuca frita, served with 3 sauces for dipping</i>	
<b>Parrilla el Gran Chaman</b>	62
<i>Grilled beef tenderloin, juicy chicken, jumbo shrimp, fish, octopus with extra virgin olive oil &amp; served with rice, fried yuca, tostones and a variety of sauces</i>	
<b>Parrilla el Gran Chaman - Solo Mariscos - Seafood only</b>	89
<i>Lobster tail, jumbo shrimp, crab cake, fish, octopus, mussels &amp; clams, yuca, tostones, rice</i>	

## Risottos de la Casa

<b>Risotto al Embrujo...</b>	23
<i>...con tinta de calamar Y camarones jumbo - black ink risotto, jumbo shrimp</i>	
<b>Risotto a la Chiclayana...</b>	25
<i>...pescado relleno con cangrejo, camarones en salsa coral, risotto - verde crabmeat stuffed fish over a cilantro risotto &amp; topped with shrimp in coral sauce</i>	
<b>Risotto con Lomo Salvaje...</b>	25
<i>...creamy risotto topped with bites of beef tenderloin sautéed with Mushrooms &amp; onions, peppers in a aji panca-amarillo demi glaze</i>	
<b>Risotto de Mar Y Tierra...</b>	36
<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>	
<b>Risotto "Piura"...</b>	32
<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

<b>Lomo Saltado Especial...</b>	21
<i>filet mignon tips stir fried with onions, tomatoes, steamed rice, french fries</i>	
<b>Medalliones de Filet Mignon -</b>	31
<i>Portobello mushroom, spinach, yucon mash, port wine glaze</i>	
<b>Tacu – Tacu con Lomo</b>	24
<i>Bite size filet mignon, stir fried onions, tomatoes, fried rice &amp; beans cake, crispy, plantains, fried egg</i>	
<b>Pan Seared Chicken Breast with fresh thyme "Miraflores"</b>	17
<i>Quinoa soufflee' &amp; portobello mushroom, asparagus, malbec demi glaze</i>	
<b>Tallarín Verde con Churrasco</b>	24
<i>Linguini tossed in a basil &amp; spinach pesto topped with a churrasco steak &amp; golden potatoes</i>	

## Chaufa

<b>Arroz Chaufa con Pollo...</b>	17
<i>Peruvian style fried rice with chicken</i>	
<b>Arroz Chaufa con Carne ....</b>	18
<i>Peruvian style fried rice with tender filet mignon tips</i>	
<b>Arroz Chaufa de Camarones ....</b>	18
<i>Stir fried rice "peruvian style" with shrimp</i>	
<b>Arroz Chaufa de Mariscos.....</b>	20
<i>Stir fried rice "peruvian style" with variety of shellfish</i>	

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