

MIXTURAS

Cebiches:

Fresh seafood marinated in a perfectly balanced "leche de tigre" (lime juice, garlic, kion and other herbs) prepared in the classical Peruvian style, served with a side of sweet potatoes and peruvian corn.

Cebiche 5 Elementos: The freshest fish in Seattle 12 *

Cebiche Mixtura: The freshest fish and Shellfish in Seattle 13 *

Cebiche "Tio Phil": Local Prawns and green mango slices 13

Martini de Tigre: Oysters, mussels, fish, prawns and octopus swimming in "leche de tigre" served in a Martini glass 15 *

Tiradito Mosaico: "Tiradito", thinly sliced sashimi style cebiche. Prawns, octopus and fish of the day severed in a "rocoto" and "aji amarillo" peppers vinaigrette 16 *

Choritos - Mussels t: 6 a: 11.5

A fisherman's style mussels, marinated with a citrus sauce made of tomato, onions and peppers

Causa Marina – Potato Cake t: 7.5 a: 14

Chilled Cake made of layers of purple potato, Dungeness crab and prawns; beautifully garnished with smoked salmon and avocado

Calamares - Calamari t: 7.5 a: 14

Stuffed calamari with crab meat, bay scallops, Serrano ham and corn suspended in a plantain crown

Pulpito - Octopus t: 7 a: 13

Tender Char-grilled octopus in Andean pepper oils in a botija olive tapenade foam

Conchitas a la Parmesana – Parmesan Scallops t: 7 a: 13.5

Freshest bay scallops baked with a cover of grated parmesan cheese

Chicharron Novoandino de Pollo - Deep fry chicken t: 4.5 a: 8

Deep fry quinoa-crusted free range chicken served with two sauces

Anticucho de Corazón o Pollo – Chicken/Beef Heart Skewers t: 5 a: 9.5

Afro-peruvian fire roasted beef heart or chicken breast skewers marinated with "ocopa" sauce and served with grilled yuca

Escabeche Vegetariano – Grilled Vegetables t: 5 a: 9.5

Grilled asparagus, heart of palm from Peru and seasonal local vegetables flavored with olive oil and smoked "pimenton"

Taboule Andino – Quinoa Taboule t: 4.5 a: 8

Inca style taboule: white, black, red quinoa and amaranth. Garnished with avocado, heart of palm, "botija" olives and seasonal vegetables

Papa a la huancaina – Potato with Sauce t: 4.5 a: 8

Boiled yellow potato topped with "huancaina" sauce and garnishing with "botija" Peruvian olives, butter lettuce and boiled eggs

Ensalada de Palmitos y Esparragos – Salad 8

Peruvian heart of palm and asparagus, mix greens, fresh avocado, tomatoes and cucumbers, balsamic vinaigrette

Ensalada Mixtura - Salad 9

Arugula butter lettuce, Oregon blue cheese, hazelnuts, "botija" olives, "piquillo" peppers, and canola passion fruit vinaigrette



FONDOS

Pachamanca 26

The ancestral Incas way of cooking in the ground with hot stones, done at Mixtura in a Cocotte. Stew made of lamb shank, quail, corn and fava beans with peruvian aromatic herbs. Garnished with a Quinoa bread crown

Arroz con Pato - Rice with Duck 30

A traditional Peruvian preparation of duck, deconstructed in three ways: confit, magret and foie gras

Solomillo - Grilled Tender Loin 32

Natural grass feed grilled tender loin, "aji panca" sauce, mashed choclo (corn) garnished with plantain crown and mix green salad

Quinotto 18

Quinoa wild mushroom "risotto" with grilled seasonal vegetables and truffle infusion

Locro Serrano 16

Mashed acorn and butternut squash, choclo (corn), fava bean, fresh cheese, "botija" olive and boiled eggs, served in a squash

Tacu-Tacu Mixtura 27

The freshest seared fish crowned by a fresh water prawn served with a peruvian lima bean-rice cakes and calamari stuffed with crab meat, scallops and corn

Merlin de Cabo Blanco 25

Grilled blue Marlin with "Chimichurri" vinaigrette, cilantro-beer risotto, fava beans, red peppers, corn and fried plantains

POSTRES

Helado de lucuma 5.5

Ice cream made from "lucuma" a signature Peruvian fruit

Selección Peruana 8

A sampling of the finest colonial Peruvian desserts

Lasaña Amazónica 9

Caramelized pineapple slices with tropical fruit mousse and "tumbo"-Strawberry "gazpacho"

Pastel de Chocolate 9

Hot molten chocolate cake balanced with cool passion fruit "ecstasy"

Tabla de Quesos 13.5

Selection of artisan cheeses, quince paste and northwest nuts