

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

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

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 huancaína – Potato with Sauce t: 4.5 a: 8

Boiled yellow potato topped with “huancaína” sauce and garnishing with “botija” Peruvian olives, butter lettuce and boiled eggs

Ensalada de Palmitos y Espárragos – 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

Lomo Saltado 24

Chinese “wok” Stir fry tender loin fingers, red onions, red peppers, tomatoes and “aji amarillo”, prepared with soy sauce and served with fried yucca and white rice

Seco de Cordero con Frejoles 22

Lamb top sirloin stew, cilantro and beer flavor, served with beans and rice

Aji de Gallina 16

Spicy “aji amarillo” chicken cream served with boiled eggs, “botija” olives and white rice

Locro Serrano 16

Mashed acorn and butternut squash, “choclo” corn, fava bean, fresh cheese, botija olive and truffle infusion egg flowers, served in a squash

Arroz con Mariscos 22

Seafood “Paella” style, red dry pepper, white wine, seafood and fish of the day

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