

Mixturas

Cebiche 5 Elementos.

The freshest fish in Seattle, prepared in the classic Peruvian style. \$12*

Cebiche Mixtura.

The chef's selection of the freshest fish and shellfish integrating both traditional and new vibrant flavors. \$12*

Cebiche de Mango Verde y Langostinos, tribute to "Tio Phil".

Local prawns and green mango slices, the favorite of Mr. Phil. \$13

Tiradito Marino en Mosaico.

Cebiche of the freshest seafood heightened with Japanese sensibility. \$16*

Ostras Encebichadas en Espuma de Mar.

A futuristic interpretation of oysters, with cebiche flavor and sea foam. \$12*

Choritos a la Chalaca.

Fisherman style mussels topped with a tomato and onion citrus salad, spicy. T \$6, A \$11.5

Causa Morada Marina.

Chilled purple potato cake with smoked salmon, Dungeness crab, prawns, topped with avocado, deftly punctuated with citrus elements. T \$7, A \$13.5

Chorizo Riojano y/o Jamón Serrano.

A sampling of spanish charcutery: chorizo and/or Serrano ham. \$13.5

Cata de Aceites de Oliva.

A sampling of old World olive oils, exotic sea salts, fresh baked bread. \$9

Aceitunas del Perú y del Viejo Continente.

Medley of marinated Peruvian and European olives. T \$5.5, A \$10

Tabla de Quesos con Dulce de Membrillo y Nueces

Locales. *Selection of artisan cheeses, quince paste and northwest nuts. \$13.5*

Taboule de Kiwicha y Tres Quinuas.

Inca style taboule, white, black and red quinoa with avocado and seasonal ingredients. T \$4.5, A \$8

Escabeche Vegetariano.

Grilled asparagus and heart of palm from Peru, and seasonal local vegetables flavored with olive oil and smoked pimenton. T \$4.5, A \$8

Raices del Ande.

Andean tuber and root vegetables filled with two cheeses, mushrooms and aji sauces. T \$5.5, A \$10

Chicharron Novandino de Pollo.

Retrospect of quinoa-crusting free range chicken, two sauces. T \$4.5, A \$8

Chicharron Novoandino de Langostinos. *Retrospect of quinoa-crusting local prawns, two sauces. T \$6.5, A \$12*

Anticucho de Pollo o Corazón. *Afro-Peruvian fire roasted beef heart or chicken skewers, aji sauce and fried yucca. T \$4.5, A \$8*

Anticucho de Foie Gras en Gelatina de Moscatel y Espuma de Maracuya. *Seared foie gras, yams, muscatel gel and passion fruit foam.* \$15*

Pulpito Crocante. *Char-grilled octopus, Andean pepper oils, botija olive tapenade foam. T \$5.5, A \$10*

Salad of the day. \$8

Conchitas a la Parmesana. *Fresh bay scallops, parmesan- key lime gratinee. T \$6.5, A \$12*

Soup of the Day. \$6

** Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.*



Fondos

"Quinotto" de Hongos y Vegetales de Temporada a la Parrilla.

Quinoa and mushroom "risotto" with grilled seasonal vegetables, truffle infusion. \$18

Atun Norteño en Hoja de Platano.

Seared yellow fin ahi tuna, mashed yucca in butternut squash roll, guava sauce, plantain crisps. \$30*

Cuarteto de Conchas Envueltas.

Seared scallops wrapped in Serrano ham, with mango, mozzarella and shrimp ravioli. \$26*

Halibut en Salsa de Chupe de Camarones.

From the ocean halibut and from the river fresh water shrimp, in savory sauce, egg flowers with truffle infusion, purple potato cake. \$28

Corderito de Ancascocha.

Tender braised lamb Shank, smoked rice, fava bean escabeche. \$22

Deconstrucción del Arroz con Pato.

A traditional Peruvian preparation of duck deconstructed in three ways: confit, magret, and foie gras. \$29*

Entrecote.

Grilled strip loin of natural corn-feed beef, pepian sauce, stuffed piquillo, tuber chips. \$32*

Daily Special.

Please ask your wait staff.

Postres

Lasaña Amazónica.

Caramelized pineapple slices with tropical fruit mousse and tumbo-strawberry "gazpacho". \$9

Selección Peruana de Dulces Mestizos.

A sampling of the finest colonial Peruvian desserts. \$9

Pastel de Chocolate.

Hot molten chocolate cake balanced with cool passion fruit "ecstasy". \$9

Helados o Sorbetes.

A rotating selection of house made sorbet or ice cream. \$5

Tejas y chocotejas.

Traditional Peruvian chocolate or royal glazed stuffed truffles. \$2.5 each

Tabla de quesos.

A selection of artisan cheeses, quince paste and northwest nuts. \$13.5

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