



CURED SALMON BRUSCHETTA

Crispy Bruschetta topped with Dill Cream Cheese, Cured Faroe Island Salmon, Olive Oil and Chives

or

TUNA ACEVICHADA

Seared Yellofin Tuna on Aji Amarillo Leche de Tigre and Glazed Sweet Potatoes

or

HUANCAINA CAUSA BALLS Potato Cake Balls, Choclo and Huancaina Sauce



MAIN COURSE

AJI DE GALLINA Traditional Aji Amarillo Hen Stew, Boiled Potatoes and White Rce

or

SHRIMP CHAUFA Sautee Shrimp and Peruvian Fried Rice, Crispy Wonton Strings

or

SALMON NIKKEI Grilled Faroe Island Salmon, Citrus Nikkei Sauce

over Grilled Veggies



DESSERT

LUCUMA CHEESECAKE Lucuma Cheesecake and White Chocolate Dust

or

TURRON DE CHOCOLATE

Dark Chocolate Nougat topped with Homemade Vainilla Ice Cream

LUNCH \$35 / DINNER \$60 PLUS TAX AND GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions. 18% is already included in your check.

