

AROMAS DEL PERU

LUNCH MENU

PARA EMPEZAR

CHOICE OF ONE

Ceviche Clásico*

fish, leche de tigre, lime, choclo, sweet potato.

choice of: rocoto | aji amarillo

Causa

yellow potato, avocado, boiled eggs, botija olives

choice of:

- chicken
- veggies
- tuna

Salmon Parma*

shrimp tempura and avocado roll topped with torched salmon, parma butter cheese, and teriyaki sauce

Apasionado*

salmon over avocado, panko shrimp, and cream cheese, with passion fruit sauce and crispy wonton

Papa A La Huancaína

huancaína sauce, micro chalaca, botija olives, egg

Acevichado*

fresh tuna layered over a crispy panko shrimp and avocado roll, topped with our signature acevichado sauce

El Toshiro Crocante*

crunchy roll with creamy avocado, shrimp tempura, and cream cheese, topped with a sweet passionfruit

Quinoa Tuna Tartar*

fresh tuna tossed with avocado, enoki mushrooms, sesame oil, and chicha syrup, topped with crunchy quinoa and crispy wonton

PLATOS FUERTES

CHOICE OF ONE

Saltados

wok style, soy sauce, tomatoes, red onions, bell pepper, french fries and jasmine fragrant rice.

choice of:

- lomo
- chicken
- veggies
- seafood + 5
- shrimp + 5

Tallarín Saltado

stir fry noodles, soy sauce, cherry tomatoes, red onions, bell pepper.

choice of:

- lomo
- chicken

Chaufa

wok-fried rice with oriental sauces peruvian/cantonese style.

choice of:

- lomo
- chicken
- veggies
- seafood + 5
- shrimp + 5



A La Plancha

Protein Of Choice. Includes 2 Sides.

- chicken breast
- salmon
- corvina

ACOMPAÑANTES

- Peruvian Mash Potatoes
- White Or Black Beans
- French Fries
- Fragrant Jasmine Rice
- Yuca Frita
- Tostones
- Sweet Plantains
- Aromas Salad



ALGO DULCE

CHOICE OF ONE

Cuatro Leches

Flan



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



AROMAS DEL PERÚ

Cocina, Sabor y Tradición

Dinner

DRINKS

CHOICE OF 1

MAYU SOUR

Pisco, Egg Whites, Lime, Sugar

CAFE INCA

Caravedo Pisco, Cacao, Spiced Panela, Espresso

CHICHA JAYAQ

Tequila, Chicha Morada, Rocoto Tincture

MOCKTAILS

CHOICE OF 1

GOCHA

Lychee, JoJo Spearmint Tea, Fresh Lemon

RAW AMETHYST

Butterfly Pea Tea, Fresh Lemon, Simple Syrup

ANDEAN EMERALD

Matcha, Aguaymanto, Mint, Lime, Sparkling

SUNSTONE

Yuzu, Lucuma, Lime, Sparkling

WINE BY THE GLASS

Red: Malbec, Merlot, Pinot Noir, Cabernet Sauvignon, Tempranillo

White: Chardonnay, Sauvignon Blanc, Pinot Grigio, Albarino

APPETIZER

CHOICE OF 1

CEVICHE CHOLO POWER MIXTO*

Leche De Tigre, Aji Amarillo (Yellow Pepper), Fresh Lime Juice And Chalaquita Onions.

CAUSA DE POLLO OR ATUN*

Mash Yellow Potatoes Blended With Aji Amarillo And Fresh Lime, Layered With Your Choice Of Filling

Sushi Acevichado

Fresh Tuna Layered Over A Crispy Panko Shrimp And Avocado Roll, Topped With Our Signature Acevichado Sauce

Toshiro Crocante

Crunchy Roll With Avocado, Shrimp Tempura, And Cream Cheese, Topped With A Sweet Passionfruit

MAIN COURSES

CHOICE OF 1

LOMO OR POLLO SALTADO

Soft Pieces Of Chicken Or Beef, Onion, Tomato, Wine, Cilantro, Sauteed In The Wok And Served With Aromatic Jasmine Rice And French Fries

PESTO OR HUANCAINA RISOTTO

Choice Of: Lomo Saltado Or Pollo Saltado | Chicken Breast | Shrimp

ARROZ CON MARISCOS*

Seafood Paella With Aji Amarillo And Peruvian Spices, Served With A Saffron Shrimp And Lobster-Based Sauce

SUDADO DE CORVINA

Tender Poached Corvina Served In A Fish Broth With White Wine And A Lobster Infused Tomato Sauce Served With Yuca.

AJI DE GALLINA

Shredded Chicken Breast In A Creamy Yellow Pepper Sauce, Topped With Parmesan Cheese, And Served With White Rice And Yellow Boiled Potatoes

ARROZ CHAUFA

Chicken Or Vegetarian, Sauteed Vegetables With Soy Sauce, Served With Quinoa And Rice

DESSERT

CHOICE OF 1

Flan

Cuatro Leches