



**ABC SPECIAL MENU**  
**AY AY PICANTE**  
**4569 N . Elston Ave.**  
**773-427-4239**

**APPETIZERS**

- Papa a La Huancaína .....\$6.50  
 A traditional dish from the Peruvian highlands. A combination of boiled potatoes & cream sauce that is a blend of chesses, milk, olive oil, lime juice, & yellow peppers. Served with lettuce & eggs.
- Palta Rellena .....\$6.50  
 Avocado topped with mixed diced potatoes, green peas, shredded chicken, and mayonnaise.
- Humitas Dulce .....\$5.50  
 This sweet version of humitas is made with corn, raisins, sugar, vegetable oil, and wrapped in corn husks. Served with a bed lettuce.

**CEVICHEs**

- Ceviche Mixto .....\$12.90  
 Variety of seafood & fresh tilapia marinated in limejuice & Peruvian Rocoto chilies. Accompanied by lettuce, potatoes, sweet potatoes, finely sliced onions, & corn.

**SOUPS**

- Parihuela .....\$12.90  
 Traditional Peruvian soup made with fish, shrimp, mussels, octopus, chicha de jora (Peruvian corn beer), onions, tomatoes, & a blend of Peruvian spices. It has a rich & complex flavor.

**ENTREES**

- Lomo Saltado .....\$11.90  
 Sautéed Lean Beef with tomatoes, onions, garlic, chopped parsley & spices, served with home made fries & steamed rice.
- Pescado a la Basca .....\$14.90  
 Slightly seared fresh tilapia. Based on the style of cooking from the Spanish basque region. Topped with sautéed onions, mushrooms, and peppers in an olive oil, red wine sauce. Served with mashed potatoes and fresh vegetables.
- Brochetta-Frutos Del Mar .....\$12.90  
 Skewers of seasoned fresh tilapia, large shrimp, onions, and sweet red peppers cooked on the grill. Accompanied by steamed rice and special shrimp sauce (chef's recipe).

