

Piqueos Vegetarianos ~ Vegetarian Appetizers

(v) **Choclo con Queso** *Origen Andino* 7
A whole Peruvian white Corn served with slices of panela cheese

(v) **Huancaínas** *Origen Sierra* 8

Choice of boiled potatoes or fried yuquitas, covered with a creamy blend of cheeses & Aji Amarillo (Peruvian yellow pepper). Served with eggs & olives.

(v) **Ensalada Mixta** 10
Lettuce & tomato tossed in citrus dressing topped with onions & slices of avocado.

(v) **Palta Rellena Vegetariana** 8
Once called “Aligator Pear”, a delicious avocado stuffed with green peas, diced potatoes, carrots, mayonnaise, & black olives.

Platos Vegetarianos ~ Vegetarian Entrées

(v) **Fettuccini al Oleo con Champiñones** *Origen Italiano Peruano* 14
Mushrooms & fettuccini sautéed in virgin olive oil & sweet red peppers.

(v) **Tallarines Verdes al Albahaca con Champiñones** *Origen Italiano Peruano* 16
Peruvian style sautéed mushrooms & fettuccine in a homemade green sauce, made with albahaca (Basil Sauce).

(v) **Vegetales al Oleo** *Origen Italiano Peruano* 12
Sautéed mushrooms, broccoli, carrots, red onions, & sweet red peppers. Served with steamed or fried yucca.

(v) **Arroz Chaufa con Champiñones** *Origen Chino Peruano* 13
Peruvian-Chinese style fried rice tossed with sautéed mushrooms, eggs, red pepper & green onions. Cooked with soy sauce & Sesame oil.

(v) **Champiñones Saltados** 8
Mushrooms sautéed in olive oil, Albahaca (basil), garlic, red peppers, & white wine

Piqueos - Appetizers

- Palta Rellena con Pollo o Camarones** *Origen Nuovo Andino* 10/13
Avocado stuffed with shredded chicken or large shrimps, diced potatoes, green peas, carrots, mayonnaise, & olives.
- Papa Rellena** *Origen Criollo* 8
Twice cooked mashed potato (deep fried), stuffed with seasoned lean beef, eggs & raisins, served on a bed of thin cut onions (**salsa Criolla**) & lettuce.
- Anticuchos** *Origen Afro Peruano* 8
Two skewers of marinated beef hearts with seared potatoes.
- Chicharrón de Calamares** *Origen Afro Chino Peruano* 14
Deep-fried seasoned calamari. Accompanied by **Salsa Criolla**, corn, & fried yucca.
- Tamal Peruano** *Origen Arequipa* 8
Peruvian tamale filled with chicken, nuts, & **Peruvian black olives** & cooked in banana leaf. Accompanied by **Salsa Criolla** (onion salad).
- Empanada Peruana** *Comida del Virreynato XVII* 3
A pastry stuffed with seasoned lean beef, eggs & raisins. Accompanied by our spicy hot sauce.

Sopas Grandes ~ Large Soups

- Parihuela** *Origen Mediterraneo* 19
A fisherman's stew made with fish, shrimp, calamari, mussels, octopus, **chicha de jora** (Inca corn beer) & a blend of Peruvian spices. It has a rich & complex flavor.
- Sopa de Mariscos** *Origen Costa* 19
Mixed seafood soup with fish, octopus, shrimp, mussels, squid, onions, tomatoes, Cooked with Inca corn beer.
- Chupe de Camarones** *Origen Arequipa* 19
Creamed soup cooked with shrimp, a blend of spices, egg, **salsa madre** (fish broth), & a hint of **huacatay** (Peruvian black mint).
- Sopa Del Día - Soup of the Day** 13
Sopa a la Minuta: Beef soup with milk, angel hair pasta, tomatoes, & green onions.
Sopa a la Criolla: Beef soup cooked with milk **aderezo peruano** (onions, garlic, olive oil), tomatoes, angel hair pasta, eggs, & onions.

Chicharrónes ~ Fried Seafood Entrées

- Chicharrón de Calamares** *Origen Afro Chino Peruano* 20
Deep-fried breaded tender calamari seasoned in mixture of spices such as **siyao** (soy sauce). Accompanied by **Salsa Criolla** (onion salad), corn, & fried yucca.
- Jalea de Mariscos** *Origen Chino Peruano* 21
Deep-fried breaded calamari, shrimp, & fish seasoned in a mixture of spices such as **siyao** (soy sauce). Accompanied by **salsa criolla** (onion salad), corn, & fried yucca.
- Chicharrón De Pescado** *Origen Chino Peruano* 18
Deep fried strips of **tilapia fillet** marinated in garlic & **siyao** (soy sauce). Accompanied by **salsa criolla**, corn, & fried yucca.
- Camarones Fritos / or Grilled** 21
Fried breaded **Jumbo shrimp** marinated in garlic & **siyao** (soy sauce). Served with a house salad, rice or homemade French fries. (choose of two).
- Filete Alo Macho (Opcion: Frito, Al Vapor, o Ala Plancha)** 21
Deep fried, steamed, or pan seared **fillet of tilapia** topped with a combination of seafood that is sautéed with **salsa Huancaína** (cheese sauce), tomato, & **salsa madre** (fish sauce). Accompanied with steamed rice.
- Pescado Frito** 18
A dish found on every street in Lima. **Tilapia lightly seasoned** in garlic, breaded & fried. Served with fresh green salad, steamed rice, or fries (choose two).

Mariscos ~ Seafood Entrées

- Sudado de Camarones** *Origen Costa Norte* 21
Steamed **jumbo shrimp** cooked in **shrimp bisque**. Served with steamed rice & potato.
- Filete De Pescado Sudado** *Origen Ay Ay Picante* 19
Tilapia fillet, marinated in **Chef Don Lucas' signature sauce**, steamed with tomatoes & onions with a touch of wine. Served with rice & boiled potato.
- Sudado de Mariscos** *Origen Costa Norte* 21
Chef Don Lucas' signature steamed seafood combination cooked in **vino blanco** (white wine), onions, & tomato base. Served with steamed rice & potatoes.
- Arroz con Mariscos** *Origen Criollo* 21
Delicious **shrimps, octopus, calamari, & mussels** served in seasoned rice made with red peppers, green peas, cilantro, & onions.
- Tallarines Saltados con Camarones** *Origen Italiano Chino* 20
Sautéed **fettuccine** with **jumbo shrimps** & cooked with **siyao** (soy sauce).

Carne y Pollo ~ Meat & Poultry

- Lomo Saltado** *Origen Chino Peruano* 18
Lima style sautéed lean beef, tomatoes, garlic, cilantro, onions on a mountain of homemade fries. Served with steamed rice.
- Pollo Saltado** *Origen Chino Peruano* 18
Boneless chicken breast sautéed with cilantro, tomatoes, onions, garlic, & spices. Served with homemade fries & steamed rice.
- Seco de Carne** *Origen Limeño* 18
Beef cooked with **chicha de Jora** (Inca corn beer), green peas, **ají especial** (sun-dried red chili). Accompanied by rice & **frijoles canarios** cooked with bacon.
- Seco de Cordero** *Origen Norteño* 20
Lamb cooked with **chicha de Jora** (Inca beer), green peas, **ají especial** (sun-dried red chili). Accompanied by white rice & **frijoles canarios** cooked with bacon.
- Ají de Gallina** *Origen Limeño* 18
Shredded breast of chicken cooked with eggs, peanuts, **aji amarillo** & cheeses. Accompanied by steamed rice & black olives.
- Papas a la Diabla con Bistec** *Origen Andino* 20
Grilled steak with steamed “Devil” potatoes served with **Huancaína** - cheese & yellow pepper sauce. Accompanied by white rice.
- Arroz con Pollo** *Origen Limeño* 18
Breast of chicken, rice, cilantro, red peppers, and green peas cooked in Inca corn beer.
- Bistec Encebollado** 18
Grilled steak topped with sautéed tomatoes, cilantro, **siyao**, vinegar, cilantro & onions. Accompanied by steamed white rice.
- Tallarines Verdes con Bistec o Bistec Apanado** *Origen Italiano Peruano* 20
Fettuccine in green **albahaca** sauce with grilled or breaded steak.

Chaufas - Fried Rice

- Arroz Chaufa con Carne o Pollo** *Origen Chino Peruano* 17
Fried rice with **beef**, eggs, red peppers, & green onions. Cooked with soy sauce, sesame oil, & garlic.
- Arroz Chaufa con Mariscos** *Origen Chino Peruano* 21
Fried rice **seafood**, eggs, red peppers, & green onions. Cooked with soy sauce, garlic & sesame oil.
- Arroz Chaufa con Camarones** *Origen Chino Peruano* 21
Fried rice **shrimp**, eggs, red peppers, & green onions. Cooked with soy sauce & garlic & sesame oil.

Guarniciones ~ Side Orders

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| (v) Salsa de Ay Ay Picante
16 or 32 ounces of homemade
“Ají” hot chili pepper sauce. | 7-13 | (v) Salsa Huancaína
Cheese sauce made with mild
Peruvian yellow pepper, & panela
cheese. | 5 |
| (v) Rocoto
Red Peruvian chili pepper . | 3 | (v) Palta
Fresh whole Avocado . | 4 |
| (v) Platanos Fritos
Fried Plantains . | 5 | (v) Papas Fritas
French fries. | 4 |
| (v) Aceitunas de Botija
Peruvian Black Olives . | 3 | (v) Arroz Blanco
Steamed white garlic rice . | 4 |
| (v) Salsa Criolla
Thin slices of red onions
marinated in lime juice. | 5 | (v) Pure de Papas
Smashed potatoes seasoned with salt
& pepper. | 5 |
| Frejoles Canarios
Peruvian canary beans cooked
with bacon , garlic, & onions. | 6 | (v) Yuquitas Fritas
Fried Yucca - potato of the Amazon. | 4 |

Tradiciones Peruana

- Brochetas De Lunahuaná** *Origen Cañete* 22
Skewers of salmon & shrimp marinated in fish sauce. Accompanied by steamed garlic rice.
- Salmón Limeño** *Origen Limeño* 22
Pan-seared salmon topped with seafood sauce & mushrooms. Potatoes & vegetables.
- Fettuccini al Oleo con Salmón** 22
Fettuccine sautéed in a light wine oily sauce, basil, garlic, & sweet red peppers topped with a pan-seared salmon seasoned with house own recipe.
- Churrasco a la Parrilla** 22
Grilled sirloin steak Marinated in Bardales's Family Recipe served with a choice of fried potatoes, rice, or salad (pick two).
- Medallón de Lomo Fino** 23
Filet mignon cooked on the grill topped with sautéed mushrooms in a red wine sauce. Served with mashed potatoes & fresh vegetables.
- Lomo Fino Tierra y Mar** 25
Surf & Turf. Filet mignon with parmesan cheese mushrooms, shrimp, octopus & calamari, sautéed in a seafood sauce (*salsa Madre*). Served with mashed potatoes & vegetables.
- Brochetta - Frutos Del Mar** *Origen Nuovo Andino* 22
Skewers of seasoned tilapia, large shrimp, onions, & sweet red peppers cooked on the grill. Accompanied by steamed rice & special fish sauce (chef's recipe).
- Picante De Mariscos** *Origen Criollo* 20
Fresh seafood combo sautéed in white wine fish sauce & mixed with *salsa de Huancaína* (cheese pepper sauce). Served with steamed rice.
- Maravillas Del Mar** 20
Shrimp, octopus, squid, & mushroom cooked in a wine sauce. Served with steamed rice.
- Fettuccine Al Olivo Con Camarones** *Origen Italiano Peruano* 20
Shrimp & fettuccini sautéed in olive oil, white wine, albahaca (basil), & red peppers.
- Pescado a la Vasca** *Origen Vasco de España* 20
The tilapia is slightly seared & slightly sweet. Topped with sautéed onions, mushrooms, & peppers in a red wine sauce. Served with mashed potatoes & fresh vegetables.
- Pollo Al La Parrilla** *Origen Criollo* 19
Grilled Chicken breast Marinated in Bardales's Family Recipe and white wine. Served with steamed garlic rice.
- Cau Cau de Mariscos Origen Criollo** 20
Casserole of seafood, diced potatoes and green peas, cooked with ground mild of Peruvian spices and herbs. Served with steamed rice

Cebiche Bar

- (V) Cebiche de Champiñones** *Origen Nuovo Andino* 14
A plate of mushrooms marinated in lime juice & Peruvian Rocoto chilies.
Accompanied by sweet potato, finely sliced red onions, & Choclo (Peruvian corn).
- Cocktail De Camarones** 14
Jumbo shrimp, served with avocado, & lettuce topped with a Peruvian golf sauce.
- Cocktail De Cebiche** 13
Fresh tilapia marinated in lime juice & Peruvian Rocoto chilies served in a martini glass.
- Choros a la Chalaca** *Origen Callao* ½ Doz. 9, 1 Doz. 16
Mussels on the Half Shell marinated in a succulent sauce made with lime juice, corn, onions, spices & dice tomatoes.
- Cebiche de Pescado** *Comida Nacional del Peru* 17
A plate of fresh tilapia marinated in leche de tigre (limejuice & Peruvian Rocoto chilies).
Accompanied by camote (sweet potato), finely sliced onions, & Choclo (Peruvian corn).
- Cebiche de Camarones** *Comida Nacional del Peru* 20
A plate of jumbo Shrimp marinated in leche de tigre (limejuice & Peruvian Rocoto chilies). Accompanied by camote (sweet potato), finely sliced red onions, & Choclo (Peruvian corn).
- Cebiche Mixto** *Comida Nacional del Peru* 20
A plate of variety of seafood & tilapia marinated in leche de tigre - lime juice & Peruvian rocoto chilies. Accompanied by lettuce, camote (sweet potato), finely sliced onions, & choclo (Peruvian corn).
- Tiradito** *Origen Japones Peruano* 17
Tilapia cut into fine slices, similar to sashimi, is marinated in Peruvian spices, ají Amarillo (yellow pepper) & citrus. Accompanied with sweet potatoes & Choclo.

Bebidas ~ Drinks

Té : Choice of English Breakfast tea or Chamomile	3
Té Frío : Bottomless fresh ice tea with a slice of lime	2.5
Café Colombiano : Bottomless brewed coffee from Columbia	2.5
Espresso : Single or Double	2.5/4
Cappuccino : Espresso, hot milk, and steamed-milk froth	3
Café Ole : Coffee with milk	3
Latte : Steamed milk with espresso	3
Café Cortado : Espresso with a little milk	3
Chocolate : Hot chocolate made with milk	3
Inca Kola : <u>Peru's national soda</u> with a bubble gum flavor	2.5
Refrescos Americanos : Coca-Cola, Diet Coca-Cola, Pepsi, 7up	2
Jugos : Juices - apple, cranberry, orange	2
Chicha Morada (Vaso)	3
Chicha Morada (Jarra)	10