



PARA COMENZAR

Ensalada Nuovo Andina

Baby greens, quinoa, fresco cheese, onions, wontons, Aji Amarillo vinaigrette

Ceviche Pescado

Fresh fish in lime juice-aji rocoto leche de tigre

Ceviche Chino

Ahi tuna, ginger, rocoto, sweet chilli leche de tigre, fried wonton

Costillita de Chancho

Crispy pork spareribs, Inca Kola-BBQ sauce, Peruvian coleslaw

Tequeños

Crispy wontons stuffed with Oaxaca cheese, avocado puree, tamarindo sauce

Pastelito de Choclo

Peruvian style corn cake, yukon potato, soffrito, queso Fresco

Camarones Crocantes

Quinoa crusted wild golf jumbo prawn, Japanese sweet potato puree and salsa dulce

Mac n Cheese

Mike's Applewood smoked bacon, five cheese, Huancaína

Scallops a lo Willy

Pan seared Day Boat scallops, purple mashed potato, toasted Nori

Papa Huancaína

Aji Amarillo, queso Fresco, grilled potatoe

Empanadas de la Casa

Fresh pastry made from scratch (Hechos en Casa)

Chicken - Mushroom - Corn

Chicharrones

Fried & crispy, marinated in our special sauce, rocoto aioli, lemon

Chicken - Calamari - Mushroom

Anticuchos

Peruvian skewers inspired by kart street vendors

Chicken - Pork Belly

Palta Rellena

Organic Mexican Hass Avocado, chicken-beet ensalada Rusa

Costilla de Res

Grass fed short rib, Peruvian Panca, red wine sauce, yucca fries

CHEF'S PICKS

Tuna Tartare

Ahi tuna, Nikkei sauce, lime, avocado, Andean chips, tiradito sauce

Pulpito a la Parilla

Twice cooked Baby octopus, papa huairo dorada, Ocopa sauce

Ceviche de Salmon

Wild salmon, cucumber, aji rocoto leche de tigre, cilantro

PLATOS DE FONDO entrees

Aji de Gallina

Mary's Free Range organic chicken, creamy aji amarillo, potato, Boti olives, Jasmine rice

Lomo Saltado

Stir fried beef fillet, tomato, red onion, cilantro, soy sauce, fries, rice

Chancho Adobado

Pork shoulder, Peruvian aji Panca – Cuzqueña sauce, sweet mash, salsa criolla

Seco de Res

Short ribs, lima beans, Cuzqueña - spinach sauce, jasmine rice

Chaufa Pork Belly

Peruvian – Chinese inspired fried rice, pork belly, egg, hoisin

Seafood Paella

Peruvian style, Bomba rice, mussels, clam, shrimp, calamari in saffron-fish stock base

Salmon Bandido

King Salmon, grilled, blue mashed potato and Escabeche

Atun Criollo

Pan seared fresh Ahí tuna, tacu- tacu, platano, fritto, salsa criola, Maracuya sauce

ACOMPAÑANTES sides

Sauteed spinach with garlic

Sweet potato fries

French fries

Jasmine rice

Yucca fries with huancaína sauce

Platano fritto

Platano Chips



General Manager – Renzo Roca
Executive chef – Carlos Altamirano
Sous Chef – Willbert Estrella



Corkage Fee \$25.00 Per Bottle Cake Fee \$2.50 Per Person
20% gratuity will be added to parties of 6 and more or check split 3+ ways