

Lo Nuestro/Signature Plates

Pollo a la Brasa | PER \$13

Quarter charcoal roast Peruvian chicken. Served with french fries, house salad and "aji verde" jalapeño sauce

Entraña | ARG \$16

Flat top grilled outside skirt steak, chimichurri sauce. Served with a side of french fries and house salad

Bistek a Caballo | COL \$16

Pan seared hanger steak, tomato and white onion sauce topped with two fried eggs. Served with a side of white rice and papas criollas "Creole potatoes"

Arroz Chaufa de Camarones | PER \$14

Peruvian style Chinese fried rice with shrimp, eggs, green onions, mixed vegetables and soy sauce

Congrio Frito | CHIL \$15

Pan fried Chilean fish served with a side of fries or white rice, and Chilean salad

(white onions, peel tomatoes and cilantro)

"A lo Pobre" add two fried eggs \$2

Chaufa de Quinoa | PER \$14

Vegetarian Peruvian style Chinese fried organic quinoa mixed with choclo, mix vegetables, cilantro, green onions, miso and soy sauce

Hornado | ECU \$16

Marinated roast pork leg served with a side of hominy sauté with pork gravy, "Llapingachos" (potato cheese cakes), "agrio" (tangy vinaigrette sauce), lettuce and avocado

Lomo Saltado | PER \$15

Peruvian style stir fry with sauté beef tenderloin, red bell peppers, red onions, tomatoes, red wine vinegar, oyster sauce and soy sauce. Served with a side of white rice and french fries

"A lo Pobre" add eggs, sweet plantains and sausage \$5

Pabellon Criollo | VEN \$14

Traditional Venezuelan dish: shredded flank beef, "caraotas" black beans, white rice and

"tajadas" (fried plantains). **Add two fried eggs \$2**

Ceviches

Ask your server for ceviche mixto

Pescado | PER \$14

Fresh Corvina chunks marinated in lime juice mixed with choclo" South American corn, red onions, cilantro and "aji limo" Peruvian hot pepper served on a sweet potato bedding

Camarones | ECU \$14

Fresh poached shrimp cocktail marinated in lime juice, sour orange, ketchup, mustard, mixed with pickled red onions, tomatoes, cilantro, olive oil. Served with popcorn, "chifles" sliced green plantains and toasted corn

Concha Negra | ECU MKT

Fresh black clams marinated in lime juice, own juices, ketchup, mustard, mixed with pickled red onions, tomatoes, cilantro, olive oil. Served with popcorn, "chifles" sliced green plantains and toasted corn

Add 1/2 dz of "cocnchas negras" + \$8

Chochos y Palmito | ECU \$12

Typical snack from the street of Ecuador. "chocho" lupini beans, hearts of palm, pickled red onions and tomatoes, avocado, "chifles" sliced green plantains, avocados and toasted corn

Sides

Papa criolla/Colombian potatoes	\$4
Tostones/Smashed green plantains	\$3.75
Aguacate/Avocado	\$3
Tajadas/Fried sweet plantains	\$3.75
Yuca frita/Fried yucca sticks	\$3.75
Caraotas/Black beans	\$3
Arroz chaufa/Fried rice	\$4
Arroz blanco/White rice	\$3
House salad	\$4
Salsa criolla/Creole salad	\$3.5

Postres/Desserts

Ensaladas de Frutas | ECU \$7

Seasonal fresh cut fruit topped with Andean blackberry syrup "arope", chantilly cream. Serve "barquillos" crispy biscuit roll

Flan de Algarrobina | PER \$6

"Carob" tree syrup custard, "chirimoya" soursop fruit sauce, toasted hazelnuts

Arroz con Coco | VEN \$7

Tardicional Venezuelan rustic rice pudding sweetened with condensed milk and papelon "raw unrefined sugar", coconut, raisins and walnuts

Pionono | PER \$4.5

Peruvian cake roll with homemade "dulce de leche" and dusted with powder sugar

Alfajores | ARG \$2

Shortbread cookies filled with "dulce de leche" and dusted with powder sugar

Bevidas/Beverages

Chicha morada/Purple corn drink	\$3
Agua panela/Sugar cane drink	\$3
Bottled Drinks	\$2.75
Milo/Chocolate	\$3
Acqua Panna spring water	\$3.75
Freskolita	\$3
Inca Kola Peruana	\$3
Diet Inca Kola	\$3
Colombiana soda	\$3
Manzana soda	\$3
Pony malta	\$3
Malta Polar	\$2.5
Ice tea	\$3
Orange juice	\$3

JUICE BAR

La Patagonia \$4.25

Fresa + naranja + miel (strawberry+ orange juice+ honey)

La Amazonia \$4.75

Banano + fresa + leche + algarrobina + azucar (banana + strawberry + milk+ carob syrup + sugar)

Las Galapagos \$4.75

Tuna verde + pina + naranja + miel (prickly pear + pineapple+ orange juice + honey)

El Machu Picchu \$4.75

Chirimoya + maracuya + leche + miel (soursop + passion fruit + milk + honey)

Los Andes \$4.50

Mora + guanabana + leche (Andean blackberry + soursop + milk)

Batidos/Smoothies

with your choice of South American exotic fruits

20 oz with water \$3.75

20 oz with milk \$4

Lulo/Native Andes mountain fruit
Lucuma/Subtropical fruit native of Peru
Tomate de Arbol/Tomarillo
Mora/Andean blackberry
Guanabana/Soursop
Guyaba/Guava
Mango
Maracuya/Passion fruit
Papaya

Cafe/Coffee

All coffees to go are served in 12oz

containers are subject to an extra \$0.25

Espresso Single \$2.5 Double \$3

Laté \$3.25

Andes Laté \$3.75

(Chirimoya/Lucuma/Algarrobina)

Cortadito \$3

Cappuccino \$3.25

Andes Cappuccino \$3.75

(Chirimoya/Lucuma/Algarrobina)

Café Americano \$2.75

Mocha \$3.75

Hot tea \$2.75

Hot mate \$2.75

Mate laté \$3.75

Hot chocolate \$3.50

Cafe con leche \$3

Colombian coffee \$2.5

Peruvian coffee \$2.5

Peruvian Ponche \$3.5

All our iced coffee are brewed within 24 hours

Iced coffee \$3.25

Iced coffee laté \$3.75

Iced coffee mocha \$4



Desayuno/Breakfast

From 9:00am to 11:00am

Tamalitos Verdes | PER \$6

Steamed tamales made with yellow corn, cilantro and cheese dough, wrapped in corn husk. Served with "salsa criolla" (red onion, lime, yellow aji, cilantro)

Humitas | ECU \$5.5

Two sweet fresh white corn steamed cakes with cheese wrapped in corn husk. Served with tomate de arbol (tree tomatoe sauce) **Ask for fried humita**

Cachapas | VEN \$8

Fresh sweet corn pancakes stuffed with "queso de mano" cheese. Served with a side of nata "Sour cream" **Upgrade with "carne mechada" (braised shredded beef) +\$2**

Bolon de Verde | ECU \$6

Two deep fried mashed green plantain dumplings with cheese and pork bites. **Upgrade with two fried eggs +\$2**

Calentado con Huevos | COL \$8

Mix of rice, beef, pork belly, sausage, black beans, tomatoes, green onions and two sunny side up eggs. Served with a corn patty "arepita"

Huevos con Tomate | CHI \$7

Two baked eggs topped with peeled tomatoes, garlic, and olive oil. Served with French baguette

Huevos Pericos | COL \$6

Three scrambled eggs mixed with tomatoes and green onions. Served with a corn patty "arepita"

Quinoa Oatmeal \$8

Organic Peruvian quinoa, steel-cut oats, organic soy milk, Peruvian cinnamon, blackberry, pumpkin seeds, "Chancaca" (Latin American raw, unrefined, cane sugar with high molasses content)

Sopas/Soups

Aguadito de Pollo | PER \$6.5

Traditional Peruvian chicken soup

Locro de Papas y Queso | ECU \$6

Ecuadorian potato stew with queso fresco and avocado

Add side of house Salad for \$3

Antojos/Small Plates

Empanada de Morocho | ECU \$6

Two empanadas made from cracked white hominy corn filled with pork, rice, green onions, carrot, and green peas. Served with "aji criollo" creole sauce

Anticuchos | PER \$8

Grilled beef heart kabob's, served with a side of "choclo" South American kernel corn, boiled potatoes, and "crema de Huacatay" (Peruvian black peppermint aji sauce)

La Colombiana | COL \$7

A trio of homemade Colombian sausage, beef empanada and "arepita" corn patty. Served with "aji criollo" creole sauce

Maduro Asado con Queso | ECU \$7

Whole baked sweet plantain stuffed with melted "quesillo" cheese, topped with sal prieta "condiment mix with peanuts" and aji criollo

Chicharon Peruano | PER \$8

Boneless pork back ribs served with sweet potatoes, "canchita maiz" South American dried kernel corn, mote "white hominy", "crema de rocoto" (Peruvian aji sauce) and "salsa criolla" (red onion, lime, yellow aji, cilantro)

Tamal de Mi Abuelita | ECU \$5

Famous Grandma's recipe. Steamed rice and potato dough tamal stuffed with chicken, egg, raisins and olives. Wrapped in banana leaves, served with "tomate de arbol" (tomatillo aji sauce).

Tamal de Puerco | PER \$6

Steamed yellow corn dough tamal stuffed with pork, eggs and olives. Wrapped in banana leaves served with "salsa criolla" (red onion, lime, yellow aji, cilantro)

Leche de Tigre "Especial" | PER \$8

Fresh cut of fish and shrimp. Served on a cocktail glass with ceviche juice, "aji limo" Peruvian hot pepper, onions, choclo "South American corn" and canchita.

Tequeños | VEZ \$6

Bread dough sticks filled with "queso palmita" cheese. Served with "guasacaca" avocado relish

Papa a la Huancaína | PER \$7

Sliced boiled potatoes, queso fresco, hard boiled eggs and olives covered in Peruvian creamy aji cheese sauce

Salchipapas \$7

Typical South American snack/street food french fries with hot dog. Served piled in a bowl and topped with ketchup, homemade mayonnaise, mustard, and exquisite homemade sauces

Pique Macho | BOL (for 2) \$11

A share plate of bite-sized pieces of beef, sausage, hot dog, and french fries, topped with sliced boiled egg and salsa criolla (red onion, lime, yellow aji, cilantro)

Ensaladas/Salads

Add: Beef \$4 Shrimp \$4

Chicken \$3 Turkey \$3

Solterito Salad \$9

Fresh lettuce, "choclo" South American corn, Peruvian aji amarillo, red onions, tomatoes, potatoes, parsley, queso fresco, with lemon vinaigrette

Ensalada Mixta \$8.5

Spring mix lettuce, avocado, red onions, tomatoes, "palmito" hearts of palm, toasted pumpkin seeds, with cilantro lime vinaigrette

Ensalada de Quinoa \$9

Fresh lettuce, organic quinoa, cucumber, tomatoes, green onions, radishes, pickled red onions, with lemon vinaigrette

Sanduches/Sandwiches

Sandwiches are available from 11:00 am to 3:00 pm and are served with a choice of potatoes chips or spring mix salad

Hamburguesa | COL \$8

Challah bread, 8oz grass fed beef patty, ham, bacon, "queso de mano" cheese, pineapple sauce, tomatoes, onions, crispy potato sticks

Pepito | VEZ beef \$9 chicken \$8

Classic Venezuelan street food: grilled beef or chicken, tomatoes, lettuce, "guasacaca" (avocado relish), corn sauce, soft French hoagie roll topped off with crispy potato sticks

Sanduche de Pavita | PER \$9

Artisan rustic white bread with slices of Peruvian oven roast spiced whole turkey, lettuce, "aji verde" jalapeño sauce, natural jus, and "salsa criolla" (red onion, lime, yellow aji, cilantro)

Choripan | ARG \$8

French hoagie roll, grilled Argentinian sausage, tomatoes, lettuce, homemade mayonnaise and chimichurri sauce.

Lomiton | CHI \$9

Challah bread, deli style slices of marinated pork tenderloin, avocado, tomatoes and homemade mayonnaise

Sanduche Pollo a la Brasa | PER \$8

Artisan rustic white bread, charcoal roast Peruvian chicken slices, "aji verde" jalapeño sauce, sweet plantains and "salsa criolla" (red onion, lime, yellow aji, cilantro)

Sanduche de Miga | ARG \$7.5

Argentinian layered sandwiches, made from a thin wheat bread without crust filled with boiled egg, homemade mayonnaise, lettuce, avocado and tomato

Add fruit salad or sea salt french fries for \$2

***An 18% gratuity will be included to parties of 6 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses.**