

PRIX FIXE MENU \$40

RESTAURANT WEEK

Para Empezar

CHORIZO EMPANADA

EMPANADA FILLED WITH CHORIZO. SERVED WITH A SIDE OF GUACAMOLE AND SALSA CRIOLLA.

TOSTONES WITH CEVICHE

FRIED PLANTAIN, GUACAMOLE TOPPED WITH CEVICHE LIMEÑO

MEXICAN POZOLE (GF)

TRADITIONAL MEXICAN SOUP WITH WHITE HOMINY, CHICKEN SLOWLY COOKED IN GUAJILLO SAUCE. TOPPED WITH LETTUCE & FRESH JALAPEÑOS. "SPICY"

BUTTERNUT SQUASH SOUP (GF)

LOCAL BUTTERNUT SQUASH MADE WITH PERUVIAN FLAVORS

Platos de Fondo

BIRRIA TACOS AND CONSOME (GF)

THREE BIRRIA BRISKET TACOS ON CORN TORTILLAS. OUR BIRRIA IS SLOW COOKED FOR 24 HOURS IN MEXICAN CHILE PEPPERS, SERVED WITH RED PICKLE ONIONS, LIME CILANTRO AND CONSUME

LOMO SALTADO TACU TACU A LO POBRE

STRIP OF SKIRT STEAK FRENCH FRIES, ONIONS, AJI AMARILLO, SOY SAUCE, HERBS, AND SPICES. SERVED OVER TACU TACO AND TOPPED WITH AN EGG

CARAPULCRA (GF)

PERUVIAN STEW MADE OF ANDEAN DRIED POTATO & PORK. SERVED WITH WHITE RICE & SALSA CRIOLLA.

POLLO MOLE OAXACA

GRILLED CHICKEN TOPPED WITH HOMEMADE MOLE SAUCE. SERVED WITH MEXICAN RICE AND BLACK BEANS. TOPPED WITH SALSA CRIOLLA

Postres

CHURROS *

DEEP-FRIED CINNAMON STICKS, SERVED WITH A CHOCOLATE DIPPING SAUCE AND ICE CREAM

***PERUVIAN HOT CHOCOLATE ***

A PERFECT BLEND OF PERUVIAN & MEXICAN CHOCOLATE