

# RESTAURANT WEEK

THREE COURSE MEAL \$40

## Para Empezar

### BEAN QUINOA BALLS (V,GF)

BLACK BEANS, ONIONS &  
QUINOA GARNISHED WITH  
JALAPEÑO & ROCOTO PEPPER  
SAUCE.

### TAMALITO PERUANO (GF)

PORK OR CHICKEN TAMALE  
MADE OF MASHED CORN  
WRAPPED IN BANANA LEAVES.  
SERVED WITH SALSA CRIOLLA

### ROPA VIEJA TOSTONES (V,GF)

FRIED PLANTAIN, GUACAMOLE,  
MEXICAN STYLE ROPA VIEJA,  
AVOCADO AND COTIJA CHEESE

## Platos de Fondo

### ENCHILADAS DE MOLE (V)

BRISKET ENCHILADAS COVERED ON TRADITIONAL MOLE OAXACA TOPPED WITH CREMA, CILANTRO, PICKLE ONIONS.  
RICE AND BEANS

### PICANTE DE CAMARONES TACU (GF)

SHRIMP MARINATED & COOKED WITH PERUVIAN PANCA PEPPERS & AJI AMARILLO PEPPERS. SERVED OVER TACU  
TACU.

### CHILAQUILES WITH LOMO SALTADO (GF)

PERUVIAN-MEXICAN FUSION: LOMO SALTADO SKIRT STEAK, ROASTED GUAJILLO SAUCE, FRESH CHEESE, CORN  
TORTILLAS TOPPED WITH 2 EGGS

### 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.

### TACU POLLO SALTADO (GF)

PERUVIAN RICE AND CANARY BEANS TOPPED WITH CHICKEN STRIPS, ROMA TOMATOES AND RED ONIONS, SEASONED  
WITH SOY SAUCE AND FLAMBÉED IN A FIERY WOK WITH PISCO & THE CHEF'S SECRET SAUCE

## Postres

CARAMEL FLAN

CHOCOFLAN