

# Sazón



Peruvian Cuisine

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# Cena

## APERITIVOS

### Papa a la Huancaína

Yukon gold potato with ají amarillo-feta sauce on butter lettuce; with hard-boiled egg and olive

### Tequeños

Wonton puffs filled with wild Dungeness crab, shrimp, cream cheese, red bell pepper and chives

### Choritos a la Chalaca

Six chilled green mussels with diced onions, tomato, ají amarillo, Cuzco corn, cilantro, and lime

### Papa Rellena

Panko crusted fried potato croquette, filled with beef picadillo, onions, raisins, egg and botija olives; served with salsa Criolla

### Causa Limeña

Ají amarillo-lime infused potato, wild Dungeness crab, avocado, egg, botija olive, rocoto aioli

### Anticucho de Corazón

Beef heart skewers marinated in ají panca; served with grilled potato, huacatay, rocoto

### Palta Rellena

1/2 Avocado stuffed with crab and shrimp salad on bed of causa potato; served with hard-boiled egg, tomato, olive, rocoto

### Jalea de Mariscos

Fried Calamari, Shrimp, fish, served with Fried Yuca, Huacatay & Rocoto Aioli, cancha y salsa criolla

## CEVICHES

### Ceviche Mango

Prawns, mango puree, rocoto, cilantro, lime; served with plantain chips

### Copitas de Peruvian Blue Tilapia

Tilapia, diced ají amarillo, rocoto, ginger, celery, parsley, lime, yuca and plantain chips

### Ceviche de Pescado Clásico

Tilapia, rocoto 'Leche de Tigre', onion, cilantro, lime; served with toasted cancha, Cuzco corn, and sweet potato

### Ceviche Mixto

Prawns, scallops, clams, squid, tilapia with rocoto 'Leche de Tigre', onion, cilantro; served with toasted cancha, Cuzco corn, and sweet potato

### Ahi Ceviche Nikei

Ahi tuna, soy, ponzu, onion, jalapeño, cilantro, huacatay, sesame seeds, sesame oil, avocado and wonton chips

### Ceviche Verde

Tilapia, scallops, mussels; puree of cilantro, parsley, huacatay, Asian celery, ginger, garlic, rocoto; served with toasted cancha, Cuzco corn, sweet potato and plantain chips

## PLATOS CHICOS

### Ensalada de la Casa

Organic lettuce, avocado, tomato, mozzarella, olive, plantain chip, hard-boiled egg, balsamic vinaigrette

### Arroz Cubano

Fried sweet plantains, rice, fried egg

### Plátanos Fritos Mañucos

Fried sweet plantains, sour cream, salsa Criolla

### Camote Frito

Fried sweet potato chips with huacatay

### Wonton Frito

Fried wonton chips

### Tacu Tacu

Peruvian style rice and beans

### Yuca Frita

Fried cassava with Huacatay & huancaína aioli

### Plátano Frito Macho

Crispy golden fried green plantain chips

### Side of Quinoa

### Side of Rice

### Side of Peruvian Ají (Peruvian hot pepper)

Huacatay, amarillo, rocoto, or cilantro aioli, each

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## SOPA

### Chupe de Camarones

*Creamy prawn chowder, Peruvian yellow potato, peas, rice, fish stock, poached egg*

## PLATOS PRINCIPALES

### Ensalada Bistec

*Sautéed tenderloin steak or chicken, grilled onion, tomato, avocado slices, organic mixed greens with House made creamy cilantro dressing*

### Ensalada Nikei

*Ahi-Tuna (marinated with citreous Panzu soy & cilantro, jalapeños, toasted sesame seeds & oil) over spring mix salad with balsamic vinaigrette, cheery tomatoes, plantain chips and avocado slices*

### Tallarín Saltado

*Wok fried tenderloin steak, chicken or vegie, red onion, tomato, parsley, soy-balsamic sauce, linguini*

### Lomo Saltado

*Wok fried tenderloin steak or chicken, onion, tomato, cilantro, soy sauce; served with house-cut fries and rice*

### Pollo a la Brasa

*Quarter Rocky Free-range chicken, marinated with house blended traditional Peruvian rotisserie spices served with house-cut fries and salad*

### Aji de Gallina

*Pulled chicken stew, aji amarillo cream sauce, onion; garnished with yukon gold potato, hard-boiled egg, walnuts; served with rice*

### Adobo de Chanco

*Braised Pork Stew, marinated with "Chicha de Jora" and Peruvian beer and peppers. Served with Rice, Peruvian Beans, camote frito and Salsa Criolla.*

### Pescado Frito

*Pan fried blue tilapia filet; served with white rice, fried yuca and salsa criolla*

### Picante de Mariscos

*Seafood stew, clams, mussels, shrimp, scallops, Cuzco corn, green peas, aji amarillo cream sauce; served with rice*

### Arroz con Mariscos

*Peruvian style paella, calamari, scallops, shrimp, clams, mussels and salsa Criolla*

### Pescado a lo Macho

*Pan fried Red Snapper, mild tomato sofrito sauce, with clams, calamari, green mussels, prawns, Peruvian scallop and rice*

## PLATOS VEGETARIANOS

### Veggie Saltado

*Pan fried yuca, mushroom, bell pepper, onion and tomatoes in soy-balsamic sauce; served with rice and fries*

### Picante de Verduras

*Aji amarillo cream sauce, Peruvian potato, Cuzco corn, mushroom, bell pepper onion, peas; served with quinoa*

All major credit cards accepted

20% gratuity added to parties of 6 or more • Gift Certificates are available

Sazón is not responsible for lost or stolen items

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