



VINOS

Copa Botella

Sparkling

Lineas - Cava (Spain)

Sparkling wine, crisp and clean

Mimosa

Orange juice and Cava

Chichamosa

Chicha morada, orange juice and Cava

Bellini

Peach juice and Cava

Blancos

Dry Muscat - Juan Gil (Spain)

Riesling - Kendall Jackson

Sauvignon Blanc - Dutton Estate

Chardonnay - Antonio Mt.

Chardonnay - Stemmler (Carneros)

Rojos

Malbec - Terra Rosa (Argentina)

Cabernet - Ventisquero (Chile)

Syrah - McManis (Ripon, CA)

Pinot Noir - Pali (Sonoma, CA)

Merlot - Ancient Peaks (CA)

Zinfandel - Dashe (Dry Creek Valley, CA)

Cabernet Sauvignon - Medlock Ames

Vino Dulce

Borgoña - Santiago Queirolo

Semi sweet burgundy blend (Lima, Perú)

Corkage Fee

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Cerveza

Cusqueña

Crisp Lager Style Peruvian Beer

Cusco, Perú

Cristal

Pale Lager, Light Peruvian Beer

Lima, Perú

St. Pauli N.A. (Non-alcoholic)

Housemade Cocktails

Sangría Blanca

Hour family recipe from Spain

Infused with Passion Fruit

Sangría Roja

Classic Sangria, Jose's blend

JA Pisco Sour

Lime, Maracuya, or Chicha Morada

Refrescos

Coke, Diet, Sprite, Orange soda

Inca Cola, Diet Inca Cola, Kola Inglesa

(Red Kola)

Sparkling Pellegrino-750 ml

Coffee or Hot Tea

Guanabana, Orange Juice, Apple Juice, Maracuya

*House made **Chicha Morada** (Rico!)*

Copa Botella

Postres

Housemade Chocolate Tart

with a scoop of Lucuma ice cream

Ice Cream Lucuma

(pair with sweet fried plantains)

Maracuya Passion Fruit Crème

topped with a Mango sauce.

Alfajores Peruvian Sugar Cookies filled

With Dulce de Leche . Each

*or w/**Lucuma Ice cream***

Sazón



Peruvian Cuisine

ESPECIALES

Nikei Salad

Ahi tuna, soy & ponzu sauce, onions, jalapeño pepper, cilantro, sesame seeds, Wakame seaweed, sesame oil, avocado, plantain chips over spring mix salad.

Trucha Encebollada

Idaho rainbow trout with sautéed onions, tomatoes and prawns on a soy balsamic sauce. Served with a choice of rice, Quinoa, or a mixed green salad. Per request gluten FREE

POSTRES

Suspiro Limeño de Lucuma

The manjar blanco layer of the dessert is made with whole milk and sugar boiled until thick and caramel colored to which are added egg yolk and vanilla essence .

The meringue top layer is made from egg whites and port wine and is sprinkled with cinnamon.

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

Sazón is not responsible for lost or stolen items

1129 Sebastopol Road • Santa Rosa, CA 95407 • Phone 707-523-4346 • Fax 707-540-0558 • www.sazonr.com