

Sazon



Peruvian Cuisine

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Almuerzo

APERITIVOS

Papa a la Huancaína

Yukon gold potato with aji Amarillo, feta cheese 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 serve with Huancaína & Huacatay sauce

Causa Limeña

Aji amarillo-lime infused potato, wild Dungeness crab, avocado, egg, botija olive, rocoto, Huacatay & Huancaína sauce

Choritos a la Chalaca

Six chilled New Zealand green mussels with diced onions, tomato, aji amarillo, Cuzco corn, cilantro and lime

Papa Rellena

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

Anticucho de Corazón

Beef heart skewers marinated in aji panca; served with grilled potato, Huacatay & rocoto sauce

Palta Rellena

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

PLATOS CHICOS

Ensalada de la Casa

Organic lettuce, 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 sauce

Wonton Frito

Fried wonton chips

CEVICHES

Ceviche Mango

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

Copitas de Peruvian Blue Tilapia

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

Ceviche de Pescado Clásico

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

Ceviche Mixto

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

Ahi Ceviche Nikei

Ahi tuna, soy, ponzu, onion, jalapeños, 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

Jalea de Mariscos

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

Tacu Tacu

Peruvian style rice and beans

Yuca Frita

Fried cassava with huancaína y huacatay aioli

Plátano Frito Macho

Crispy golden fried green plantain chips

Side of Quinoa

Side of Rice

Side of Peruvian Aji (Peruvian hot pepper)

Huacatay, amarillo, rocoto, or cilantro aioli, each

Almuerzo

SOPA

Chupe de Camarones

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

SANDWICHES

Pan con Pollo a la Brasa

Rocky Free-range chicken, marinated with house blended traditional Peruvian rotisserie spices, provolone cheese, salsa criolla, cilantro aioli on hoagie soft roll; served with house-cut fries or salad

Pan con Chicharón

Peruvian deep fried pork, sweet potato, salsa criolla, rocoto aioli on cibata roll; served with house-cut fries or salad

Pan con Lomito

Peruvian wok fried steak, soy-balsamic sauce, tomato, onion, cilantro, huacatay aioli on soft sweet roll; served with house-cut fries or salad

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

Pescado Frito

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

Tacos de Pescado

3 Plantain crusted tilapia tacos, avocado slices, salsa fresca, Huancaína sauce

Pollo a la Brasa

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

Ají de Gallina

Pulled chicken stew, ají amarillo cream sauce, onion; garnished with Yukon gold potato, hard-boiled egg, walnuts; served with steamed rice

Lomo Saltado

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

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

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