

**PLEASE ORDER AT THE COUNTER  
WHEN YOU'RE READY**

## APPETIZERS

**FRIES \$4**

**YUCA FRITA \$6.50**

**EMPAÑADA (G) \$6.75 PAPA A LA HUANCAÍNA (D)(G) \$7.75**

**LOMO SALTADO**

Flamed steak, onions, ají amarillo.

**AJÍ DE GALLINA (D)**

Pulled chicken in a creamy ají amarillo sauce.

**SPINACH AND CHEESE (V) (D)**

Sliced boiled potatoes on a bed of lettuce covered in a creamy ají amarillo sauce (huancaina sauce) garnished with a slice of egg, olive and cilantro.

**SALCHIPAPA \$12**

Fries mixed with fried thin sliced sausage link, fried egg and plantains.

## MAIN DISHES

**POLLO A LA LEÑA (WOOD FIRED ROTISSERIE CHICKEN)**

NON GMO NW CHICKEN GROWN AT DRAPER VALLEY FARMS

Quarter and two sides

\* Dark \$13.50

\* White \$15

Half and two sides \$22

Whole and two sides \$35

**PICK TWO SIDES:**

Fries

Salad

White garlic rice

Pinto beans (Contains pork)

\* cooked with WA state Apple wood

**AJÍ DE GALLINA (G) (D) \$16.75**

Pulled chicken in a creamy ají amarillo sauce served on a bed of sliced potatoes and a side of white garlic rice. Garnished with an olive, sliced hard boiled egg and parsley.

**ARROZ CON MARISCOS \$19.50**

Our seafood rice is mixed with a paste of ají panca, garlic, onions and ají amarillo. Our shrimp, calamari and mussels are cooked in white wine and later mixed with the rice, peas and carrots. Garnished with cilantro and Parmesan cheese.

**CEVICHE \$17.50**

Diced rockfish mixed with lime juice, onions, cilantro, aji limo and served on a bed of lettuce with Andean corn and a slice of sweet potato

\*Consuming raw or undercooked seafood may increase risk of food born illness.

**SECO DE RES \$19**

Chunks of beef slow cooked in a blend of cilantro, spinach, ají panca and ají amarillo. Served on a bed of pinto beans and side of white garlic rice. Garnished with peas, carrots and zarza criolla.

**LOMO SALTADO (G) \$21.75**

Flamed skirt steak mixed in with red onions, fries, tomatoes and garnished with cilantro. Served with a side of white garlic rice.

\* switch our flamed steak for flamed portobello and make this dish vegan !!! Garnished with cilantro. **\$16.50**

**TALLARÍN SALTADO (G) \$18.50**

Pasta with an essence of ginger and sesame oil mixed with flamed skirt steak, onions, red/green bell pepper and tomatoes. Served with a garnish of green onions and cilantro.

\* switch our flamed steak for flamed portobello and make this dish vegan !! **\$16.50**

**CHECK WITH OUR COUNTER FOR OUR ROTATING WEEKLY SPECIALS**

(V): VEGETARIAN

(D): CONTAINS DAIRY

(G): CONTAINS GLUTEN

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## SANDWICHES

### CHICHARRÓN \$12.50

*Lightly fried pork, lettuce, yams, Sarza Criolla and Rocoto or Ají Amarillo sauce.*

### LOMO SALTADO \$12.50

*Flamed steak mixed in with red onions, tomatoes, and your choice of Rocoto or Ají Amarillo sauce.*

### YUCA VEGGIE (V) \$10.50

*Yuca patties, lettuce, tomatoes, Sarza Criolla and Rocoto or Ají Amarillo sauce.*

### WOOD FIRED ROTISSERIE CHICKEN \$12.50

*Pulled wood fired chicken topped with tomatoes, onions, cilantro, lettuce.*

## HOUSE SAUCES

AJÍ AMARILLO SAUCE (D) (G): SAUTÉED PERUVIAN PEPPER MIXED WITH ONIONS, GARLIC, BLACK MINT AND BLENDED WITH EVAPORATED MILK.

ROCOTO SAUCE (D) (G): SAUTÉED ROCOTO PEPPER MIXED WITH ONIONS, GARLIC AND BLENDED WITH EVAPORATED MILK.

HUACATAY SAUCE: PERUVIAN BLACK MINT BLENDED WITH VEGETABLE OIL, ONIONS, GARLIC AND AJÍ AMARILLO.

ROCOTO ANTICUCHERA SAUCE: OUR SPICIEST SAUCE MADE WITH A BLEND OF ROCOTO PEPPER, VEGETABLE OIL, ONIONS GARLIC AND SLICED GREEN ONIONS.

HUANCAÍNA SAUCE (D) (G): CREAMY AJÍ AMARILLO SAUCE BLENDED WITH EVAPORATED MILK, QUESO FRESCO, GARLIC, ONIONS AND CRACKERS.

**EXTRA SAUCE \$.75**

## SIDES

### PINTO BEANS \$3.50

*(Contains pork)*

### WHITE GARLIC RICE \$3.50

### SIDE SALAD \$4.25

## DRINKS

### INCA KOLA \$1.75

### CHICHA MORADA

CUP \$3.50

PITCHER \$12.50

## DESSERTS

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