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## APPETIZER

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### SEAFOOD CROQUETTES

Croquettes with seafood base and huancaina sauce. \$18

### PAPA A LA HUANCAINA

Sear potato with huancaina sauce. \$10

### MAIZ AL WOK

Fresh corn with hibiscus onion cooks with furikake butter, with fresh cheese. \$14

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## TAPAS

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### CEVICHE "CHALLWAY"

Raw fish with leche de tigre, fresh lime juice, white corn, sweet potato and cancha. \$23

### CHOLO POWER

Fish with aji Amarillo, leche de tigre, red onion, sweet potato and cancha. \$25

### CEVICHE MIXTO

Fish, shrimp, mussels and calamari, served with leche de tigre, fresh lime juice, sweet potato, white corn and cancha. \$26

### SMOKED CRAB CAUSA

Jumbo lump crabmeat, smoke potato pure, smoked avocado rocoto sauce, truffle oil, quail eggs and cherry tomato. \$22

### RESACA

Seafood mixture, leche de tigre, fresh lime juice, onions and crispy calamari. \$23

### BOTIJA OCTOPUS

Octopus, purple olive sauce, truffle oil, avocado ,chimichurri and red pepper. \$26

### GRILL OCTOPUS

Octopus tentacles grill with chimichurri served with native potato and corn sauce. \$32

### LOMO SALTADO

Stir-fried filet mignon, red pepper, onion, scallions, native potatoes and tomato campari, served with rice. \$32

### FILET MIGNON ANTICUCHERO

Filet mignon with anticucho sauce, served with native potatoes, fresh cheese and huancaina sauce. \$22

### 333 CHAUFÁ

Rice with shrimp, pork but and filet mignon topped with egg tortilla. \$25

### CHAUFÁ

Rice with marinated pork but, eggs and pork belly. \$18

### QUINOA TACO

Quinoa and vegetables mixed inside of a crunchy taco. \$15

### LOMO TACO

Filet mignon sautéed with onions, tomatoes and avocado. \$22

### POLLO SALTADO

Stir-fried chicken, red pepper, onion, scallions, native potatoes and tomato campari, served with rice. \$24

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## LARGE PLATES

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### SCALLOPS AND CORN RISOTTO

Risotto, fresh corn with scallops, fresh parmesan cheese and salted butter. \$36

### PAPPARDELLE AL PESTO

Pappardelle pasta with pesto sauce served with 8oz rib eye steak and golden potato. \$32

### PAPPARDELLE A LA HUANCAINA

Pappardelle pasta with huancaina sauce with 6oz of filet mignon sautéed lomo style. \$34

### HALF ROASTED CHICKEN

Half roasted chicken served with rice and sliced potatoes. \$22

### ARROZ CON MARISCOS

Rice with prawn, calamari, corn, mussels, peas, red pepper, marisco base and criolla salad. \$35

### TOP STEAK

12oz ribeye steak with asparagus and chimichurri. \$32

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## SALADS

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Add on: Chicken \$4, Steak 6oz \$12

### CAPRESE SALAD

Tomato, fresh mozzarella, balsamic, basil served with prosciutto. \$18

### MIXTA SALAD

Romain lettuce with cucumber, cherry tomatoes, burnished onion and carrots. \$12

### CESAR SALAD

Romain lettuce with Cesar homemade dressing, breadcrumbs and parmesan cheese. \$10

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## KIDS MENU

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### MAC AND CHEESE

Penne with cheese sauce and panko. \$12

### CHICKEN AND FRIES

Fries with fried chicken breast. \$14

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## DESSERTS

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### CHEESECAKE WITH BLUEBERRY JAM

\$11

### TRES LECHES CAKE

\$8

### FLAN

\$8

### ICE CREAM

Vanilla, chocolate and strawberry. \$8