



APPETIZER

SEAFOOD CROQUETTES

Croquettes with seafood base and huancaína sauce. \$18

PAPA A LA HUANCAINA

Sear potato with huancaína sauce. \$10

MAIZ AL WOK

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

TAPAS

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 huancaína sauce. \$22

333 CHAUFAS

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

CHAUFA

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

————— LARGE PLATES —————

SCALLOPS AND CORN RISOTTO

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

PAPPARDELLE A LA HUANCAINA

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

ARROZ CON MARISCOS

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

PAPPARDELLE AL PESTO

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

HALF ROASTED CHICKEN

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

TOP STEAK

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

————— SALADS —————

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

————— KIDS MENU —————

MAC AND CHEESE

Penne with cheese sauce and panko. \$12

CHICKEN AND FRIES

Fries with fried chicken breast. \$14

————— DESSERTS —————

CHEESECAKE WITH BLUEBERRY JAM

\$11

FLAN

\$8

TRES LECHES CAKE

\$8

ICE CREAM

Vanilla, chocolate and strawberry. \$8

