

APPETIZERS

*CEVICHE (Corvina or Mahi) \$18

cortes de pescado blanco cocidos con jugo de limon, cebolla roja, camote, choclo y malz tostado.

white fish marinated with lime juice, red onions, peruvian corn and fried peruvian corn.

*LECHE DE TIGRE \$11

fresco e irresistible concentrado de nuestro ceviche.

diced fish marinated in ceviche broth.

CAUSA DE POLLO \$12

suave masa de papa aderezada con ají amarillo y zumo de limon con pollo deshollado, palta y cilantro.

soft yellow mashed potato, mixed with Peruvian yellow pepper and lime juice stuffed with chicken, mayo and avocado.

PAPA A LA HUANCAINA \$6

cortes de papa bañadas en salsa huancaína.

potato topped with Peruvian yellow pepper puree.

YUCAS A LA HUANCAINA \$9

crochantes bastones de yuca acompañados de salsa huancaína

fried yuca served with a side of Peruvian yellow pepper sauce.

ANTICUCHOS \$15

Trozos de corazon de res a la parrilla macerados en salsa panca con papas doradas y choclo.

grilled beef hearts in Peruvian panca sauce, grill potatoes and peruvian corn.

PULPO A LA PARRILLA \$18

pulpo marinado en salsa panca con vegetales salteados y papas doradas

grilled octopus marinated in Peruvian panca sauce with mix vegetables and potato.

*Warning: Consumption of raw or under cooked meat, poultry, fish or eggs may increase risk of foodborne illness.

APPETIZERS

PULPO AL OLIVO \$14

laminas de pulpo con salsa al olivo, aceite extra virgen, palta y camote.

octopus slices with olive sauce, olive oil extra virgen, avocado and sweet potatoes.

CHOROS A LA CHALACA \$14

molusco con cebolla y tomates picados marinados en jugo de limon, choclo y cilantro.

green mussels topped with fresh onions, tomatoes, peruvian corn with lime juice and touch of cilantro.

SALADS

HOUSE SALAD

Mix de lechugas, pepino, tomate cherry, cebolla roja, zanahoria y vinagre balsamico. \$9

pollo +\$2

Spring mix salad, baby arugula, cucumber, cherry tomatoes, red onions, carrot and balsamic dressing. chicken +\$2

PERU WOK

Mix de lechugas, arugula bebe, pimientos rojos, pimientos verdes, cebolla roja, tomates, champiñones y vinagre balsamico. \$14

pollo +\$2

salmon +\$5

Spring mix salad, baby arugula, sauteed green peppers, red peppers, onions, tomatoes, mushrooms, zucchini with balsamic dressing.

chicken -\$2

salmon +\$5

QUINUA SALAD

Mix de lechugas, arugula bebe, quinoa, tomates Cherry, cebolla roja, zanahoria, pepino, cilantro y vinagreta acevichada. \$14

pollo +\$2

salmon o mahi mahi -\$5

Spring mix salad, baby arugula, quinoa, cherry tomatoes, red onions, carrot, cucumber, cilantro and ceviche dressing.

chicken +\$2

salmon or mahi -\$5

ENTREES

LOMO SALTADO \$18

trozos de carne filet mignon, tomate y cebolla roja salteados al wok con salsa de soya. Acompañado con arroz blanco y papas fritas.

pollo \$16

soft pieces of filet mignon, tomatoe, onions sauteed in a wok with lite soy sauce come french fries and white rice.

chicken \$16

ARROZ CON MARISCOS \$16

arroz cremoso con langostinos, calamares, conchas y choros con un toque de parmesano.

our seafood rice with white wine and a touch of parmesan cheese.

CHAUFA \$14

arroz frito con vegetales con soya, especias chinas y aceite de sesamo.

pollo \$16

carne \$18

camarones \$19

peruvian fried rice, sesame seeds and vegetables with soy sauce.

chicken \$16

beef \$18

shrimps \$19

SOUP

PARIHUELA \$18

sopa de mariscos y pescado blanco en salsa panca con cilantro.

seafood and fish soup with Peruvian panca pepper and cilantro.



(561) 745 0058
711 W INDIANTOWN RD
JUPITER, FLORIDA 33458

TUESDAY TO SUNDAY
12PM AT 8PM

SCAN AND ORDER ONLINE TO PICK UP OR DELIVERY!!

PASTA

TALLARIN SALTADO

fettuccini salteado con verduras, salsa oriental. **\$12**
pollo \$14
carne \$16

fettuccini served with sauteed vegetables and a lite soy based sauce.

chicken \$14
beef \$16

RAVIOLI AL PESTO

raviolos rellenos de queso en salsa pesto con parmesano. **\$14**
pollo \$16
carne \$18
camarones \$19

peruvian pesto and cheese ravioli with parmesan cheese.

chicken \$16
beef \$18
shrimps \$19

TALLARINES A LA HUANCAINA

fettuccini en salsa Huancaína con parmesano. **\$14**
pollo \$16
carne \$18

fettuccini with Huancaína sauce and parmesan cheese.

chicken \$16
beef \$18

FRIED

CHICHARRON DE PESCADO **\$14**
Sabrosos trozos de pescado fritos acompañados de yuca frita, salsa tártara y salsa criolla.
calamar \$15

crispy pieces of fish accompanied with yuca, tartar sauce and onions with lime juice.
calamarie \$15

JALEA

filete de pescado y mariscos fritos con yucas fritas acompañados de salsa tartara y salsa criolla **\$18**

crispy pieces of fish and mix seafood with fried yuca, tartara sauce and onions with lime juice

PESCADO A LO MACHO

crocante pescado en salsa a lo macho con mariscos y arroz blanco. **\$17**

corvina o mahl mahl \$22

crispy fish topping with our creamy seafood sauce and mixed seafood and white rice.

corvina or mahl mahl \$22

KIDS MENU

ALL KIDS MEALS: (only CHEESE PIZZA) **\$8**

MOZZARELLA STICKS

CHICKEN FINGERS
with french fries

MAC & CHEESE

PESTO PASTA
with fried or grilled chicken

SIDES

HUANCAINA \$2
FRIES \$3
WHITE RICE
FRIED RICE
FRIED YUCA
CANCHITA \$4

SWEET PLANTAINS **\$3**
QUINOA **\$5**
MIXED VEGETABLES

DRINKS

CHICHA MORADA \$3.50(glass) **\$12 (carafe)**
LIMONADA \$2 (free refill)
ICED TEA \$2 (free refill)
INCA KOLA \$1.50
SODA \$1.50
CUSQUEÑA BEER \$4
NATIONAL BEER \$3.50

SANGRIA (GLASS) - \$8
HOUSE WINE:
Merlot - \$5(6oz), \$8(9oz)
Sauvignon Blanc - \$5(6oz), \$8(9oz)

RED WINE:
Malbec - \$32 (bottle), \$11(9oz), \$8(6oz)
Cabernet Sauvignon - \$32 (bottle), \$11(9oz), \$8(6oz)

WHITE WINE:
Chardonnay - \$32 (bottle), \$11(9oz), \$8(6oz)

PROSECO - \$8

DESSERTS

ASK FOR OUR DAILY DESSERTS!! **\$8**