



LOMO SALTADO



PESCADO A LO MACHO

Take Out & Delivery



JACKSONVILLE, FL

Chaufas ORIENTAL WOK FRIED RICE

- CHAUFA DE POLLO**
Chicken fried rice 17.00
- CHAUFA DE CARNE**
Beef fried rice 20.00
- CHAUFA DE MARISCOS**
Seafood Fried rice 20.00
- CHAUFA ESPECIAL CARNE Y POLLO**
Beef and chicken fried rice special 22.00
- CHAUFA DE QUINOA FRIED QUINOA**
con Pollo / with Chicken 18.00
con Carne / with Beef 20.00
con Mariscos / with Seafood 23.00
Sr. Ceviche 28.00
Especial / with Chicken and Beef 21.00
- CHAUFA SR CEVICHE**
Chicken, beef and seafood 28.00

Recomendaciones del Chef

- CORVINA GLACEADA**
Glazed corvina in a passion fruit sauce with quinoa 28.00
- MAHI-MAHI AL TAMARINDO**
Mahi-Mahi in a tamarind sauce with cheese, creamy cilantro rice glazed with balsamic reduction 29.00
- *QUINOA TARTAR**
(Award-Winning)
Quinoa layers with tuna or salmon 19.00
- SNAPPER ORIENTAL**
Fried whole snapper with sweet and sour sauce with fried rice SMP
- WHOLE SNAPPER FRITO**
Fried snapper served with 2 sides SMP
- SNAPPER A LO MACHO**
Fried whole snapper with seafood in a creamy sauce served with rice SMP

Saltados SAUTÉED

- POLLO SALTADO**
Sautéed chicken, onions and tomatoes served with fries and rice 17.00
- PESCADO SALTADO**
Sautéed fish, onions and tomatoes served with fries and rice 16.00
- LOMO SALTADO**
Sautéed beef tenderloin strips, onions and tomatoes served with fries and rice 20.00
- SALTADO DE CAMARONES**
Shrimp sautéed served with rice and fries 22.00
- SALTADO DE MARISCOS**
Seafood sautéed served with rice and fries 19.00
- TALLARIN SALTADO DE POLLO**
Chicken sautéed pasta 17.00
- *TALLARIN SALTADO DE CARNE**
Beef tenderloin sautéed pasta 21.00
- TALLARIN SALTADO DE MARISCOS**
Sautéed seafood pasta 19.00
- LOMO SR. CEVICHE**
Tenderloin sautéed with onions and tomatoes served with quinoa 25.00

Sodas DRINKS

- INCA KOLA** 3.00
- KOLA INGLESA** 3.50
- CHICHA MORADA**
Peruvian sweet purple corn drink 5.00
- LIMONADA**
Lemonade 6.00
- TÉ HELADO**
Ice Tea 3.50
- JUGOS** 7.95
Passion Fruit | Strawberry | Mango | Lucuma
- CERVEZA**
Beer 7.00
- CERVEZA ARTESANAL**
Craft Beer 9.00
- AGUA** 2.50

AVENTURA
786.440.7851
2576 NE MIAMI GARDENS DR
AVENTURA, FL 33180

JACKSONVILLE
904.312.9068
9825 SAN JOSE BLVD, #35
JACKSONVILLE, FL 32257

PEMBROKE PINES
954.499.7711
2086 NORTH UNIVERSITY DR.
PEMBROKE PINES, FL 33024

MARGATE
954.532.1323
1436 NORTH STATE RD 7
MARGATE, FL 33063

LIGHTHOUSE POINT
954.933.1476
3100 N FEDERAL HWY
LIGHTHOUSE POINT, FL 33064

Postres DESSERTS

- HELADO**
Ice Cream 7.00
- POSTRES DEL DIA**
Desserts of the day 7.95

Sides
ACOMPANANTES

- CANCHA** / Fried Corn 4.00
- PAPITAS** / French Fries 4.00
- YUCA** / Yuca 4.00
- TOSTONES** / Fried Green Plantains 5.00
- ARROZ** / Rice 3.00
- CAMOTE** / Sweet Potato 4.00
- FRIJOL** / Bean 5.00
- CHOCLO** / Corn 4.00
- SALSA CRIOLLA**
Fresh Onions Salsa 3.00
- HUANCAINA SAUCE** 4.00
- OCOPA SAUCE** 4.00
- QUINOA ACHAUFADA** 8.00
- EXTRA PESCADO SWAI**
Extra Swai Fish 8.00
- EXTRA CARNE** / Extra Meat 10.00
- EXTRA POLLO** / Extra Chicken 8.00
- EXTRA MAHI** 10.00
- CORVINA** / Sea Bass 10.00



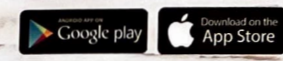
Visit Our Other Restaurants

POLLOS & PARRILLAS
954.404.8728
9419 SHERIDAN ST, COOPER CITY, FL 33024

CAPITAN CEVICHE
954.900.3149
5977 STIRLING RD, DAVIE, FL 33314



ORDER ONLINE OR
DOWNLOAD OUR APPLICATION





LECHE DE TIGRE



CAUSA



SECO DE RES



PARGO

Ceviches FISH MARINATED IN LIME

FISH OPTION: **Corvina** +8.00 | **Mahi Mahi** +8.00

*CEVICHE CLASICO

Fish, limo pepper and the Chef's secret touch.
GANADOR DEL OSCAR AL MEJOR CEVICHE DE LA FLORIDA! 14.00

*CEVICHE DE ROCOTO

Fish and Peruvian hot rocoto pepper creamy sauce
Pescado 16.00 | **Mixto** 20.00

*CEVICHE CRIOLLO

Peruvian hot yellow pepper creamy sauce
Pescado 16.00 | **Mixto** 19.00

*CEVICHE VERDE

Fish, Peruvian herb cilantro and limo pepper
Pescado 16.00 | **Mixto** 19.00

*CEVICHE TOSTON

Fish, octopus, shrimp, limo pepper. Served in fried green plantains 17.00

*CEVICHE DE PULPO

Octopus ceviche 20.00

*CHOROS A LA CHALACA

Mussels topped with fresh onions, tomatoes and Peruvian corn 14.00

*LECHE DE TIGRE

Fish ceviche cocktail 14.00

*VUELVE A LA VIDA

Seafood cocktail 16.00

*CEVICHE DE CAMARONES Y PESCADO

Shrimp and fish ceviche 19.00

*CEVICHE DE CAMARONES

Shrimp ceviche 22.00

*CEVICHE MIXTO

Mixed Seafood and Fish with hot limo pepper 20.00

*CEVICHE CARRETIERO

Fish, limo pepper and the Chef's secret touch. Topped with fried calamari 27.00

*CEVICHE

CARRETIERO MIXTO
Mixed Seafood and Fish with hot limo pepper. Topped with fried calamari 33.00

*CEVICHE DE CONCHAS NEGRAS

Black shells marinated in lime (Peruvian Style) 22.00

*CEVICHE TROPICAL

Fish, pineapple, strawberry, mango sauce and coconut milk
Pescado 20.00 | **Mixto** 27.00

*CEVICHE AL OLIVO

Fish, botija black olives sauce
Pescado 19.00 | **Mixto** 25.00

*JUERGA DE CEVICHE

3 Flavors
Yellow, Red and Green ceviche
Pescado 35.00 | **Mixto** 49.00

*PIQUEO DE CEVICHE

4 Flavors
Classic, Yellow, Red and Green ceviche 45.00
Pescado 45 | **Mixto** 56

*EL SEÑOR DE LOS CEVICHE

Mixed seafood with hot limo pepper and fried calamari SMP

Tiraditos FISH CARPACCIO

*TIRADITO DE ROCOTO

Rocoto pepper sauce 20.00

*TIRADITO DE AJI AMARILLO

Yellow pepper sauce 20.00

*TIRADITO AL OLIVO

Botija black olives sauce 22.00

*TIRADITO VERDE

Green pepper sauce 20.00

Entradas APPETIZERS

FISH OPTION: **Corvina** +8.00 | **Mahi Mahi** +8.00

TAMAL

Mince and seasoned meat packed in cornmeal dough 8.50

PAPA A LA HUANCAINA

Sliced potato topped with a hot yellow pepper and white cheese sauce 9.00

CHOCLO CON QUESO

Peruvian corn with white cheese 11.00

OCOPA

Sliced potato topped with Peruvian herbs and peanut sauce 9.00

YUCA A LA HUANCAINA

Fried yucca with a hot yellow pepper and white cheese sauce 9.00

*ANTICUCHOS DE CORAZON

Grilled beef hearts in Peruvian panca sauce 14.00

FIESTA DE YUCA

3 Mashed yucca balls topped with sitolín - aji de gallina and cheese 18.00

CHICHARRÓN DE PESCADO

Fried fish 18.00

CHICHARRÓN DE CALAMAR

Fried calamari 18.00

CONCHITAS A LA PARMESANA

Baked parmesan scallops 22.00

PULPO ANTICUCHADO

Grilled octopus in Peruvian panca sauce 24.00

PULPO AL OLIVO

Octopus in olive sauce 23.00

Causas COLD MASHED POTATOES

CAUSA DE ATUN

Seasoned mashed potatoes layered with tuna salad 14.00

CAUSA DE POLLO

Seasoned mashed potatoes layered with chicken salad 14.00

CAUSA DE CAMARONES

Seasoned mashed potatoes layered with shrimp 16.00

CAUSA DE PULPO AL OLIVO

Seasoned mashed potatoes layered with octopus in olive sauce 17.00

CAUSA DE PULPA DE CANGREJO

Seasoned mashed potatoes layered with crab meat 20.00

CAUSA ACEVICHADA

Seasoned mashed potatoes layered with fish ceviche and a side of tigers milk 20.00

TRIO DE CAUSAS

Seasoned mashed potatoes layered with tuna, chicken and shrimp 24.00

Sopas SOUPS

PARIHUELA

Seafood soup 19.00

CHUPE DE PESCADO

Peruvian style fish chowder 17.00

CHUPE DE CAMARONES

Peruvian style shrimp chowder 22.00

CHUPE DE MARISCOS

Peruvian style seafood chowder 20.00

Platos de Fondo ENTRÉES

FISH OPTION: **Corvina** +8.00 | **Mahi Mahi** +8.00

AJI DE GALLINA

Chicken in a creamy spiced Peruvian sauce served with rice 15.00

SECO DE RES

Cilantro beef chunks casserole 16.00

PESCADO SUDADO

Steamed fish fillet with sautéed onions and tomatoes 17.00

PESCADO A LA PLANCHA

Grilled fish fillet 17.00

PESCADO A LA CHORRILLANA

Fish fillet with sautéed onions and tomatoes 17.00

PESCADO A LO MACHO

Fried fish fillet topped with seafood in creamy sauce 25.00

POLLO A LO POBRE

Chicken, plantains, egg and fries 19.00

*CHURRASCO A LO POBRE

Skirt steak, plantains, egg and fries 26

TALLARINES VERDES

Pesto pasta
Con Churrasco / with skirt steak SMP
Con Pollo / with chicken 20.00

ARROZ CON MARISCOS

Seafood Paella 20.00

ARROZ CON CAMARONES

Shrimp rice 22.00

JALEA

Fried seafood and yucca 19.00

SUDADO DE MARISCOS

Steamed seafood 21.00

Tacu Tacu

RICE AND BEANS FRIED TORTILLA TOPPED WITH...

FISH OPTION: **Corvina** +8.00 | **Mahi Mahi** +8.00

TACU TACU CON POLLO SALTADO

Topped with sautéed chicken, onions and tomatoes 19.00

TACU TACU CON LANGOSTINOS

Topped with shrimps in a creamy sauce 22.00

TACU TACU CON LOMO SALTADO

Topped with sautéed beef tenderloin strips, onions and tomatoes 22.00

TACU TACU ESPECIAL

Topped with sautéed tenderloin served with a fried egg and plantains 24.00

TACU TACU DE MARISCOS

Topped with seafood in a creamy sauce 24.00

TACU TACU CON SALTADO DE MARISCOS

Topped with sautéed seafood 24.00

*TACU TACU CON CHURRASCO

Topped with Skirt Steak SMP