



DINNER MENU \$35

APPETIZERS

Ceviche de Pescado

Classic fish ceviche, marinated in lime juice, garlic and Peruvian aji Amarillo served with red onions, glazed sweet potatoes and Peruvian corn.

Tiradito en Aji Amarillo

Sashimi Style of fish marinated in lime juice and lightly spiced with a hint of mild Aji Amarillo.

Anticuchos

Veal Heart brochettes marinated in aji panca, garlic, vinegar and spices, served with potatoes.

ENTREES

Lomo Saltado

Strips of tenderloin steak sauteed on high flames with onions, tomatoes, soy sauce and red wine, served with white rice and French fries.

Pescado a la Chorrillana

Grilled fish smothered with a white wine sauce, with tomatoes, onions, cilantro, green peas, garlic and Peruvian spices, served with steamed potatoes and white rice.

Arroz con Mariscos

An aphrodisiacal mix of rice prepared on a fish fumet, with green peas, cilantro and white wine with seafood in the best criollo style.

DESSERT

**Suspiro a la Limeña
Cheesecake de Lucuma**