

## Coritar Ricar / Tasty Little Things

### Chifles \$6

Home made plantain chips served with fresh guacamole

### Yuquitas \$6

Crispy yucca wedges served with huancayna cheese dip

### Papa Rellena \$7

Beef, chicken and cheese baked potato cakes served with plantain tajadas

### Torta de Choclo \$6

Sweet silver corn cakes with green onions and jalapeno; topped with mozzarella cheese

### Tequenos \$7

Wonton fingers stuffed with queso fresco served with guacamole

### Tostones \$6

Twice cooked smashed plantain chips served with salsa verde

### Gambas al Ajillo \$9

Sautéed jumbo shrimp in a creamy roasted garlic & white wine reduction; served with grilled baguette

### Calamares Fritos \$9

Crispy battered squid flash fried & served with marinara sauce

### Croquetas de Cangrejo \$9 (3 pieces)

Jumbo lump crabcake bites served over avocado salsa

### Dip and Pita \$6 (choose one)

#### Olive Tapenade • Hummus

#### Yogurt/Cucumber • Goat Cheese/Honey & Rosemary

### Dip and Pita Tasting Platter \$14

Your choice of four of our available dips with a basket of pita bread

### Empanada Trio \$9

(choose three; served with fried sweet plantains)  
\$3 extra for fourth

#### Carne

Beef, potatoes, onions, raisins, and olives

#### Pollo

Chicken, sweet bell peppers, onions, and olives

#### Queso

Mozzarella cheese, onions and achiote peppers

#### Spinach

Spinach, three types of cheese and onions

## Cevicher \*

### Pescado Clasico\* \$9

Fresh white fish marinated in lime juice with aji peppers, onions, and cilantro dressing; served with sweet potato and toasted corn

### Camarones \$9

Shrimp marinated Peruvian style in lime juice, aji peppers, onions, and cilantro; served with sweet potato and toasted corn

### Atun\* \$9

Yellowfin tuna marinated in citrus soy sauce with ginger, scallions, and onions; topped with toasted sesame seeds and toasted corn

### Frito \$9

Marinated white fish ceviche, breaded and flash fried; served with sweet potato and toasted corn

### Champiñones y Palmitos \$8

Mushrooms and hearts of palms in fresh lime juice, white wine, onions cilantro and aji peppers

### Plato de Ceviches\* \$28

A tasting platter of four ceviches from above

## Ensaladas Y Sopas / Soup and Salads

(add grilled chicken\*, steak\*, shrimp \$5)

### Ensalada de la Casa \$6

Mixed greens, feta cheese, cucumbers and cherry tomatoes tossed in sweet cilantro dressing

### Ensalada Campesina \$6

Cherry tomatoes, queso fresco, and avocado drizzled with cumin-lime vinaigrette

### Ensalada del Chef \$7

Mix greens, sliced almonds tossed in a passion fruit dressing, topped with candied citrus rinds

### Ensalada Caesar \$6

Traditional Caesar salad topped with Yucca croutons

### Sopa de Lentejas \$6

Yellow lentil soup with carrots; served with lemon wedge

### Mama's Sopa de Pollo \$ 6 Mama's chicken soup

Homemade chicken soup with carrots, rice and cilantro

\*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, & SHELLFISH, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

## Mama's Burger \$10

Freshly made 8 oz. sirloin beef patty, with pimento cheese, lettuce, pico de gallo, homemade mayonnaise, topped with fresh guacamole and crispy potato sticks; served with fries and fried sweet plantains

## Arepas \$9

(seared corn flour cakes with your choice of stuffing; served with shredded lettuce and pico de gallo as toppings)

### Carne con Aji

Spicy marinated grilled cubed steak

### Carne Desmechada

Marinated pulled steak, onions, mixed peppers, and scallions

### Pollo Desmechado

Marinated pulled chicken, onions, mixed peppers, and scallions

### Arepas Tasting Platter \$16

Carne con Aji, Pollo Desmechado, and Carne Desmechada with a basket of arepas and toppings

## Palitos / Skewers

(served with fried sweet plantains)

### Palito de Carne\* \$8

Grilled steak, onion and pepper skewer in Anticucho style Peruvian marinade of panca peppers, garlic, and vinegar

### Palitos de Pollo \* \$8

Grilled chicken skewers marinated in red curry and coconut milk

### Palitos de Camarones \$ 9

Grilled jumbo shrimp, onion and pepper skewers

## Platos Fuertes / Main Course

### Lomo Saltado \$16

Traditional Peruvian dish of steak medallions, red onions, tomatoes, and potatoes in a soy reduction sauce; served with white jasmine rice

### Ropa Vieja \$15

Cuban Style dish of stewed pulled steak with peppers and onions; served with white jasmine rice and black beans

### Churrasco\* \$21

Grilled New York strip steak topped with Argentinean style chimichurri; served with mixed greens salad and fries

### Arroz con Mariscos \$17

Jumbo shrimp, mussels and calamari sautéed with Spanish rice and veggies; topped with salsa criolla

### Quinotto \$13 (vegetarian)

Andean Risotto made of quinoa with mushrooms, caramelized onions, peas, zucchini, squash and mixed peppers; topped with parmesan cheese cracker

### Arroz con Pollo \$15

Our take on the traditional Latin dish, made with chicken, vegetables and salsa criolla

### Salmon a la Parrilla\* \$17

Grilled and served with tacu-tacu (a Peruvian lentil and rice cake) topped with onion salsa, grilled zucchini and squash, and blackberry balsamic reduction

## Acompanantes / Sides

### Plantain Tajadas \$4

### White Jasmine rice \$3

### Black Beans \$3

### Grilled zucchini & squash \$3

### Tacu Tacu \$3

(Peruvian lentil and rice cake topped with onions dressed in red wine vinegar and olive oil)

### Pita Bread \$3

### Arepas Basket \$4

### Guacamole \$2

## Postres / Desserts

### Torta de Chocolate \$7

Warm molten fudge cake served w/ ice cream

### Dulce Tres Leches \$6

Latin sponge cake layered w/ dulce de leche, soaked in sweet cream sauce

### Flan de Vanilla \$4

"Flan" is the Spanish name for vanilla egg custard, topped w/ caramel sauce. It is a Spanish classic & one of the most popular desserts, served everywhere in Spain. (Also available with coconut)

### Helado Tropical \$6

Assorted ice cream & sorbet.  
Ask your server for available flavors.

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