

OUR NIKKEI BAR

TUNA WANTACOS 3 pieces 19
Wonton tacos with Nikkei-style tuna tartare, avocado and aji amarillo sauce

CAUSAS

OUR CAUSAS CELEBRATE THE DIVERSITY OF PERUVIAN CUISINE: LAYERS OF CREAMY POTATO, FILLINGS, AND SAUCES

CASERA 18
Chicken, mayonnaise, avocado, tomato, egg, huancaína sauce

CROQUETAS DE AJI DE GALLINA 5 pieces 15
Chicken, Aji amarillo, parmesan cheese

CHICHARRON SLIDERS 2 pieces 18
Crispy pork belly, sweet potato, Ciabatta roll, criolla salad

NIKKEI WINGS 19
Tamarind and aji panca glaze, pineapple salsa, huacatay cream

OUR CEBICHE BAR

CEBICHE CLASICO 26
Whitefish, leche de tigre Classica, corn, sweet potato, cancha

CEBICHE CRIOLLO 26
whitefish, calamari chicharron, rocoto leche de Tigre, corn, sweet potato

PIQUEOS

EMPANADAS
2 PIECES

AJI DE GALLINA 14
Chicken, aji amarillo, parmesan cheese

BEEF 18
Beef stew

VEGETARIANOS

PAPA A LA HUANCAINA 16
Steamed potatoes with aji amarillo and queso fresco huancaína sauce

QUINUA SALAD 19
Organic Peruvian quinoa, avocado, onion, cucumber, queso fresco, peppers, black beans, tomato, lima beans hummus

BURRATA BACHICHE SALAD 24
4 oz Artisan Burrata, Tomatoes, Aji amarillo y honey dressing, Crispy quinoa

CHICHARRON DE POLLO 19
Crispy chicken chicharrones, Peruvian-style, with chifa flavors and rocoto mayo

PULPO AL OLIVO 28
Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers

JALEA MIXTA 29
Crispy calamari, shrimp and fish chicharron, yuca frita, salsa criolla, tartare sauce.

JARANA

FROM OUR KITCHEN

AJI DE GALLINA 22
Aji Amarillo and pulled chicken stew; a true taste of Lima home cooking

SUPREMA CHOCLITO 29
Chicken breast apanado, topped with gratineed cream corn, plantain, potato, and white rice

TALLARINES BACHICHE 34
Linguini with aji Amarillo cream, topped with beef lomo saltado

ARROZ CON CHANCHITO 34
Rice with pork belly, chorizo, vegetables, plantain and salsa criolla

ARROZ MARINERO 36
Shrimp, calamari and octopus with wok-fired rice, served Peruvian cebicheria style

TRUCHA PARRILLERA 38
Rainbow trout from the high Andes of Peru, cipollini Onions escabeche, rice and roasted sweet potato

FROM THE WOK

CELEBRATING CHINESE INFLUENCES IN PERUVIAN CUISINE: TRADITIONAL WOK-FIRED SALTADOS AND RICE DISHES

LOMO SALTADO 32
The most popular wok dish in Peru! Beef Tenderloin sauteed with onion, tomato, aji, and potato. Served with rice. Add fried egg and plantains + 5

TALLARIN SALTADO ESPECIAL 32
Chicken & Shrimp, Linguini stir-fried with red onion, tomato, and aji

TACU SALTADO MONTADO 34
Lomo Saltado,, Pan-fried rice & bean tacu tacu, fried egg

CHAUFA AEROPUERTO 32
Beef and chicken chaufa rice topped with shrimp omelette and Nikkei sauce

QUINUA CHAUFAS 27
Stir fried Organic Qinoa, mushrooms, veggies, omelette, Nikkei sauce and Pickled veggies

CHAUFA MOSTRO 29
Veggie fried rice, mushrooms, served with crispy fried chicken, fried potatoes, polleria sauce and huacatay cream

PISCO SOUR

PISCO SOUR CLASSIC 16.00
pisco quebranta, lime, egg white

CHICHA SOUR 16.50
pisco quebranta, chicha morada, lime, egg white

MOSTO VERDE SOUR 18.00
mosto verde pisco, lime, egg white

MARACUYA SOUR 16.50
pisco quebranta, passionfruit, lime, egg white

PERUVIAN CLASSICS

EL CAPITAN 14.00
pisco acholado, sweet vermouth, angostura bitters

ALGORROBINA 14.00
pisco acholado, algarrobina syrup, condensed milk, egg yolk, cacao, cinnamon

PISCO PUNCH 16.00
pisco quebranta, pineapple, lime

SOL Y SOMBRA 15.00
pisco acholado, cherry heering, ginger ale, lime

CHILCANO bottles serves 5

CHILCANO CLASSIC 15.00 BOTTLE 49.00
pisco, lime, ginger, angostura bitters

CHILCANO PICANTE 15.00 BOTTLE 49.00
pisco, lime, mango, aji amarillo, ginger, tajin

CHILCANO PASSION 15.00 BOTTLE 49.00
pisco, lime, passionfruit, ginger

CHILCANO FRAMBUESA 15.00 BOTTLE 49.00
pisco, lime, raspberry, ginger

SIGNATURES

CAFE CHANCACA 14.00
pisco quebranta, espresso, kahlua, chancaca

LIMONCELLO SANGRIA 18.00
rose wine, limoncello, passion fruit, lime

EL BRAVO 14.00
bourbon, algarrobina, chocolate bitters, smoke

PISCOPOLITAN 14.00
pisco quebranta, cranberry, curacao, passionfruit, lime

BUBBLES

AVISSI • PROSECCO, ITALY 12.00

SILVER GATE VINEYARDS • BRUT, SPAIN 12.00

ROSE

MIRAVAL • COTES DE PROVENCE, FRANCE 11.00

WHITE

THE CROSSINGS SAUV BLANC 2022 • MARLBOROUGH, NEW ZELAND 13.00

BODEGA NORTON CHARDONNAY 2022 • MENDOZA ARGENTINA 13.00

VILLA SANDI PINOT GRIGIO 2022 • VENEZIE, ITALY 12.00

AMALAYA TORRONTES • CALCHAQUI VALLEY, ARGENTINA 13.00

RED

RICKSHAW PINOT NOIR • SANTA BARBARA, US 14.00

BODEGA AMALAYA MALBEC • CALCHAQUI VALLEY, ARGENTINA 13.00

BENZIGER CABERNET SAUVIGNON • SANTA BARBARA, US 16.00

BEER

CUSQUENA
lager • Cuzco, Peru 7

CUSQUENA dark
dark lager • Cuzco, Peru 7

Athletic brewing co.
golden ale - non alcoholic beer 7

BROOKLYN PULP ART IPA
IPA • Brooklyn, NY 7

CORONA
Pale Lager • MX 8

PILSEN
pilsner • Callao, Peru 7

CRISTAL
lager • Lima, Peru 7

MILLER LITE DRAFT
pilsner • US 7

CITYSIDE IPA DRAFT
hoboken 8

SIERRA NEVADA
pale Ale • CA 7

GUINNESS
stout • Ireland 7

MOCKTAILS & SODAS

CHICHA MORADA 10.00
Purple corn, pineapple, and spices

INKA KOLA 5.00

LA PAMPEÑA 8.00
passionfruit, cranberry, lime, iced tea

LA MARINERA 8.00
mango, aji amarillo, lime, soda

EL HUAYNO 8.00
pineapple, lime, ginger, iced tea

DESSERT

COMBINADO LIMEÑO 12.50
pudding and purple corn pudding

ALFAJOR TRIPLE 12.50
Peruvian style shortbread cookies, manjar blanco

TORTA DE CHOCOLATE 13.50
chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, chocolate crumble

SIDES

White Rice 5.00

Veggie Chaufa 8.00

Fried Plantain 8.00

Fries 8.00

Choclo 5.00

Yucas 8.00

Tacu Tacu with Egg 8.00

Side Salad 5.00

Sarza Criolla 3.00

Extra Sauce 2.00

Canchita 5.00