

BIENVENIDO A JARANA

JARANA, A PERUVIAN CUISINE AND PISCO BAR RESTAURANT CONCEPT, IS DESIGNED TO BRING THE RICH AND CULTURAL CULINARY FLAVORS OF PERU TO AMERICA WITH AN AUTHENTIC, YET APPROACHABLE MENU MEANT TO DELIVER COMFORT AND JOY.

A '**JARANA**' IS A CLASSIC PERUVIAN TERM FOR CELEBRATION; A PARTY FILLED WITH AN ABUNDANCE OF FOOD, LIVELY MUSIC AND DELICIOUS LIBATIONS.

AT OUR **JARANA**, EVERY DAY AND NIGHT IS A CELEBRATION OF LIFE. IT'S A PLACE WHERE FAMILY AND FRIENDS COME TOGETHER TO SHARE GENEROUS DISHES, CRAFTY COCKTAILS AND A JOYFUL EXPERIENCE. IT'S A RESTAURANT CONCEPT THAT IS FUN, ENERGETIC AND LIVELY - IN ITS INTERIOR DESIGN, MENU CREATION AND ATMOSPHERE. PART OF PERUVIAN CUISINE TAKES INFLUENCES FROM JAPANESE, CHINESE AND ITALIAN CULTURES AND OUR **JARANA** MENU CELEBRATES THOSE INFLUENCES IN MANY OF ITS DISHES.

GLOSSARY

NIKKEI - Japanese influenced Peruvian cuisine

CHIFA - Chinese influenced Peruvian cuisine

BACHICHE - Italian influenced Peruvian cuisine

CHOCLO - Peruvian corn

ANTICUCHERA SAUCE - Peruvian pepper marinade for grilling

CHALACA - diced onion & cilantro salsa

POLLERIA SAUCE - ají amarillo, aioli

HUACATAY SAUCE - black mint, chili pepper sauce

HUANCAINA SAUCE - ají amarillo chili, creamy sauce

SARZA CRIOLLA - red onion, cilantro, oil

ROCOTO - spicy Peruvian chili

LECHE DE TIGRE - citrus marinade for cebiche

APANADO - breaded beef

SUPREMA - breaded chicken cutlet

TACU TACU - seared bean & rice patty

BISTEC - a thin cut of beef

TALLARIN - pasta, usually linguini

PISCO SOURS THE NATIONAL COCKTAIL OF PERU!

PISCO SOUR CLASSIC *	16
pisco quebranta, lime, egg white, angostura	
CHICHA SOUR *	17
pisco quebranta, chicha morada, lime, egg white, angostura	
MOSTO VERDE SOUR *	19
mosto verde pisco, lime, sugar, egg white, angostura	
MARACUYA SOUR *	17
pisco quebranta, passionfruit, lime, egg white, angostura	
BLUE OCEAN SOUR *	17
pisco quebranta, lime, blue curacao, egg white, angostura	

SPRITZES

CHILCANO CLASSIC	13
pisco quebranta, lime, gingerale, angostura bitters	
CHILCANO LYCHEE	15
pisco quebranta, lime, lychee, ginger ale, angostura	
CHILCANO PASSION	15
pisco quebranta, lime, passionfruit, ginger ale, angostura	
PISCOCO MULE	16
pisco acholado, lime, coconut, ginger, carbonation	

SIGNATURES & CLASSICS

CAFE JARANA	14	INCAN MARGARITA	15
pisco quebranta, espresso, kahlua, vanilla		rocoto + jalapeño-infused tequila, lime, brovo orange curacao, cucumber ice	
EL BRAVO	14	ALGARROBINA *	14
bourbon, algarrobina, chocolate bitters, smoke		pisco acholado, algarrobina syrup, condensed milk, egg yolk, cacao, cinnamon	
PISCOPOLITAN	14	PISCO PUNCH	18
pisco quebranta, cranberry, curacao, passionfruit, lime		pisco quebranta, pineapple, lime	

MOCKTAILS & SODAS

CHICHA MORADA	10
purple corn, pineapple, and spices	
INCA KOLA	5
peruvian soft drink	
LA PAMPEÑA	8
passionfruit, cranberry, lime, iced rooibos tea	
EL HUAYNO	8
pineapple, lime, ginger,	
EL TONDERO	8
cucumber, lychee, soda, mint	

JARANAS SERVES 3-4

FIESTA DE MACERADOS	26
a medley of four infused piscos: raspberry passionfruit pineapple + cinnamon rocoto + hibiscus	
RED SANGRIA	GOBLET 15 DECANTER 45
red wine, raspberry, blanco tequila, orange	
WHITE SANGRIA	GOBLET 15 DECANTER 45
white wine, passionfruit, white rum limoncello	
CHILCANAZO	40
large decanter filled with chilcano classic, lychee or passionfruit	

BEER

BY THE BOTTLE

CUSQUENA	8	LAGUNITAS NIPA	7
lager - cuzco, peru		non-alcoholic - petaluma, ca	
PILSEN	8	ANGRY ORCHARD <small>CAN</small>	8
pilsner - callao, peru		mango-peach cider	
CRISTAL	8		
lager - lima, peru			

ON DRAFT

WYNWOOD LA RUBIA	8
lager - miami, fl	
OLETA RIVER IPA	8
india pale ale - north miami fl	
MILLER LITE	7
pilsner - milwaukee, wi	

BY THE GLASS

BUBBLES

silver gate brut - spain	12
ca' di rajo prosecco – treviso, italy	11

WHITE

the crossings sauvignon blanc - marlborough, nz	14
bodega norton chardonnay - mendoza, argentina	14
villa sandi pinot grigio - venezia, italy	14
bodega amalaya torrontés - calchaquí valley, argentina	14

ROSÉ

whispering angel rosé - cotés de provence, france	15
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RED

rickshaw pinot noir - santa barbara, california	14
marqués de CÁCERES - rioja , spain	15
bodega amalaya malbec - calchaquí valley, argentina	14
benziger cabernet sauvignon - santa barbara, california	15

BY THE BOTTLE

BUBBLES

silver gate brut - spain	60
ca' di rajo prosecco – treviso, italy	56
veuve clicquot brut champagne - reims, france	180

WHITE

LIGHT BODY WHITE

villa sandi pinot grigio - venezia, italy	59
the crossings sauvignon blanc - marlborough, nz	77
craggy range sauvignon blanc - marlborough, nz	105
intipalka sauvignon blanc - ica valley, peru	55

MEDIUM BODY WHITE

bodega amalaya torrontés - calchaquí valley, argentina	63
crios de susana balbo torrontés - mendoza, argentina	56
paco & lola albariño - rias baixas, spain	89
don pascual coastal white – juanico, uruguay	50
seaglass riesling - central coast, california	78
intipalka chardonnay – ica valley, peru	55

FULL BODY WHITE

terrazas los andes chardonnay reserva - argentina	60
bodega norton chardonnay - argentina	62
st.francis chardonnay - sonoma, california	83
far niente chardonnay – napa valley, california	140

ROSÉ

intipalka rosé – ica valley, peru	55
whispering angel rosé - cotés de provence, france	85

RED

LIGHT BODY RED

rickshaw pinot noir - santa barbara, california	75
van duzer pinot noir - willamette valley, oregon	80
caposaldo chianti - tuscan, italy	56

MEDIUM BODY RED

bodega amalaya malbec - calchaquí valley, argentina	67
marqués de CÁCERES - rioja , spain	75
crios de susana balbo malbec - mendoza, argentina	60
michele chiaro barbera d'asti le orme - asti, italy	78
intipalka gran reserva #1 red blend – ica valley, peru	145
antigal aduentus cabernet franc – uco valley, argentina	75
antigal uno cabernet sauvignon – mendoza, argentina	60

FULL BODY RED

montes alpha carmenere - colchagua, chile	99
terrazas de los andes malbec reserva - mendoza, argentina	60
benziger cabernet sauvignon - santa barbara, california	63
tilia merlot - mendoza, argentina	56
antigal uno platinum edition malbec – uco valley, argentina	80
tribute cabernet sauvignon - santa barbara, california	63
oberon cabernet sauvignon - napa county, california	105
emblem cabernet sauvignon - napa valley, california	65
chalk hill estate red blend - sonoma coast, california	75
far niente cabernet sauvignon – napa valley, california	345
caymus cabernet sauvignon – napa valley, california	180

OUR CEBICHE BAR

CEBICHE CLASICO *	26	LECHE DE TIGRE *	18
mahi mahi, leche de tigre clasica, choclo, sweet potato, cancha		mahi mahi, spicy cebiche marinade, crispy calamari, & choclo	
		THE ULTIMATE PERUVIAN HANGOVER CURE	
CEBICHE CRIOLLO *	24	TIRADITO BACHICHE *	24
mahi mahi, crispy calamari, rocoto leche de tigre, choclo, sweet potato		hamachi slices, parmesan leche de tigre, avocado, chalaca & olive oil	
CEBICHE LIMEÑO *	26	TIRADITO CRIOLLO *	25
mahi mahi, octopus, calamari, shrimp, ají amarillo leche de tigre, choclo, sweet potato		hamachi slices, rocoto leche de tigre, choclo, sweet potato, cancha	
CEBICHE NIKKEI *	28		
tuna, cucumber, avocado, tamarindo & soy sauce leche de tigre			

OUR NIKKEI BAR

2PC EACH
DINNER ONLY

NIGIRI CRIOLLO *	16	NIGIRI MAR Y TIERRA	16
prime NY strip steak, quail egg, plantain purée, huacatay sauce		shrimp, lomito saltado Nikkei, rocoto batayaki, ají amarillo cebichera sauce	
		TUNA WANTACOS * (3pc) 17	
		crispy wonton with Nikkei-style tuna tartare, avocado & ají amarillo sauce	

PIQUEOS

CONCHITAS A LA PARMESANA * (4pc) 26
Hokkaido scallops,
parmesan cheese, lime

PAPAS A LA HUANCAÍNA ▽	14	CHICHARRÓN DE POLLO	19
steamed potatoes with ají amarillo, queso fresco, huancaína sauce		Peruvian-style fried chicken, rocoto mayo	
QUINOA SALAD ▽	19	PULPO AL OLIVO	28
organic Peruvian quinoa, avocado, onion, cucumber, queso fresco, peppers, black beans, tomato, lima bean hummus		Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers	
BURRATA BACHICHE SALAD ▽	22	JALEA MIXTA	29
local burrata, tomato, beets, ají amarillo honey dressing, & quinoa pesto		crispy calamari, shrimp & mahi mahi, yuca frita, sarza criolla, tartar sauce	
		CROQUETAS DE AJÍ DE GALLINA	(5pc) 15
		chicken, ají amarillo, parmesan cheese	

▽ Vegetarian

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CAUSAS

Our causas celebrate the diversity of Peruvian cuisine:
layers of creamy potato, fillings, & sauces

CASERA 16

chicken, mayonnaise, avocado, tomato, egg,
huancaína sauce

COCTEL 21

shrimp, coctel sauce, avocado,
tomato, egg

NIKKEI * 24

tuna tartare, avocado, tomato, egg
rocoto mayo

ANTICUCHOS

Grilled skewers served with roasted potatoes, Peruvian corn, rocoto & huacatay herb sauces

2 SKEWERS EACH



POLLO 18

chicken thigh

CORAZON 22

veal heart

PESCADO 22

catch of the day

CARNE 28

beef tenderloin

PULPO 28

octopus

FROM THE WOK

Celebrating Chinese influences in Peruvian cuisine:
traditional wok-fired saltados & rice dishes

LOMO SALTADO * 32

beef tenderloin sauteed with onion,
tomato, ají, & potato served with rice

ADD FRIED EGG & PLANTAINS +5

THE MOST POPULAR WOK DISH IN PERU!

TALLARÍN SALTADO ESPECIAL 32

chicken & shrimp, linguini wok-fried with red onion,
tomato, & ají

TACU SALTADO MONTADO * 31

lomo saltado, wok-fried rice,
fried egg & canario bean tacu tacu

CHAUFA MOSTRO 22

veggie fried rice, mushrooms,
served with crispy fried chicken, fried potatoes,
cucumber dressing & huacatay sauce

CHAUFA AEROPUERTO 34

beef & chicken fried rice topped with
shrimp omelette & Nikkei sauce

QUINOA CHAUFA 27

wok-fried organic quinoa, mushrooms, veggies,
omelette, Nikkei sauce & pickled veggies

CHURRASCO CHAUFA * 40

12oz strip steak anticuchero style “sliced,”
veggies & mushrooms wok-fried rice,
fried egg & Nikkei sauce

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LAS JARANAS



Awaken the spirit of Peruvian celebration
with **large-shareable dishes for 2 to 3 people**

PESCADO FRITO NIKKEI 86

whole-fried snapper,
sweet & spicy Nikkei sauce, crispy broccoli

JARANA CRIOLLA 72

papa a la huancaína, choclito huacatay cream, causa de pollo,
yucas & rocoto sauce, aji de gallina, veal heart anticuchito,
crispy pork belly

EL PODEROSO 38

half rotisserie chicken marinated “brasa” style, chaufa rice, potato,
salad & huacatay sauce

PRIME ANGUS BONE-IN RIBEYE * 140

32oz bone-in cowboy steak, fried Peruvian potatoes with huacatay sauce,
salad, topped with Lima steakhouse style “saltado butter”

JARANA MARINERA 85

octopus, Hokkaido scallops, mahi mahi, & shrimp
grilled with anticuchera, chimichurri, choclo

FROM OUR KITCHEN

AJÍ DE GALLINA 24

ají amarillo & pulled chicken stew

[A TRUE TASTE OF LIMA HOME COOKING](#)

SUPREMA CHOCLITO 25

breaded chicken breast "apanado,"
topped with cheesy cream corn,
plantain, potato, & white rice

SECO LIMEÑO 42

cilantro beef stew
served with canario bean tacu tacu
& sarza criolla

TALLARINES BACHICHE * 32

lomo saltado atop
linguini with ají amarillo cream

ARROZ CON CHANCHITO 34

crispy pork belly, rice, chorizo,
vegetables & sarza criolla

TALLARIN A LA LIMEÑA * 38

12oz strip steak anticuchero style “sliced,”
pesto “Limeño” linguini
& papa a la huancaína

CHURRASCO ESCABECHADO * 42

12oz strip steak anticuchero style “sliced,”
with cipollini onion escabeche,
canario bean tacu tacu, plantain,
& fried egg

ARROZ MARINERO 36

shrimp, calamari & octopus served with
Peruvian style fried rice

TRUCHA PARRILLERA 32

steelhead trout from the Peruvian Andes,
cipollini onion escabeche,
rice & roasted sweet potato

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SIDES

ARROZ BLANCO	5
CHAUFA DE VEGETALES	8
PLATANO FRITO	8
PAPA FRITAS	8
CHOCLO	5
YUCAS FRITAS	8
TACU TACU <small>ADD EGG +3</small>	8
SIDE SALAD	5
SARZA CRIOLLA	3
EXTRA SAUCE	3
CANCHITA	5

H2O

SARATOGA SPARKLING	750ML	8
SARATOGA STILL	750ML	8

AFTER DINNER

ESPRESSO	4
DOUBLE ESPRESSO	6
AMERICANO	4
COFFEE	3
CAPPUCCINO	6
LATTE	6
RED NECTAR HERBAL TEA	6
GREEN TEA	6
ORANGE PEKOE BLACK TEA	6

DESSERT

COMBINADO LIMEÑO 12
duo of Peruvian rice pudding & purple corn pudding

MILHOJAS DE FRESA 13
creamy vanilla pastry cream, manjar blanco crémeux,
fresh berries

TORTA DE CHOCOLATE 13
chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, chocolate crumble

PICARONES 13
kabocha squash & sweet potato Peruvian fritters,
chancaca honey

KID'S MENU

LINGUINI CON MANTEQUILLA 13
parmesan, butter

"MAC" HUANCAÍNA 15
mozzarella, parmesan, cream

POLLITO ROSTIZADO 18
1/4 rotisserie chicken,
with french fries

LOMITO SALTADO * 18
wok-fried beef, onion, tomato,
potato, served with rice
ADD FRIED EGG & PLANTAINS +5

TRUCHITA PARRILLERA 20
grilled trout,
with french fries

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PISCO 100 ACHOLADO	11	1615 MOSTO VERDE TORONTEL	16
PISCO 100 QUEBRANTA	11	1615 MOSTO VERDE ITALIA	12
BARSOL ITALIA	14	CARAVEDO TORONTEL	14
BARSOL ACHOLADO	12	CARAVEDO ACHOLADO	12
BARSOL QUEBRANTA	12	CARAVEDO QUEBRANTA	12
		CARAVEDO MOSTO VERDE	14
1615 QUEBRANTA	11	PISCO LOGIA ACHOLADO	11
1615 ACHOLADO	12	CUATRO GALLOS QUEBRANTA	10
		CUATRO GALLOS MOSTO VERDE ITALIA	14

SPIRITS

APERITIFS

BARSOL PERFECTO AMOR	10
APEROL	10
CAMPARI	11
FERNET BRANCA	10

BOURBON WHISKEY

MAKERS MARK	11
BULLEIT BOURBON	13
WOODFORD RESERVE	12
BASIL HAYDEN	16
KNOB CREEK	11
JIM BEAM	8
ELIJAH CRAIG SMALL BATCH	14

WHISKEY & SCOTCH

JAMESON	13
DEWARS WHITE LABEL	10
JOHNNIE WALKER BLACK	13
GLENMORANGIE 10 YR	15
BALVENIE 12 YR	20
MACALLAN 12 YR	22
MACALLAN 18 YR	65
LAPHROAIG 10 YR	15
BLACK WHISKEY, PERU	15

GIN

FORDS	8
TANQUERAY	10
HENDRICK'S	12
AMAZONIAN	11

RUM

SAILOR JERRY	8
MALIBU	10
DIPLOMATICO RESERVA EXCLUSIVA	13
NOVO FOGO	10
BACARDI SILVER	8
PLANTATION 3 STARS	9
PLANTATION STIGGINS FANCY PINEAPPLE	12

RYE

RITTENHOUSE	10
BULLEIT	13

CORDIALS & BRANDY

AMARETTO DI SARONNO	10
BAILEYS	10
CHAMBORD	10
GRAND MARNIER	12
HENNESSEY VS	15
ROMANA SAMBUCA	10
KAHLUA	10
LICOR 43	10
FRANGELICO	11
COURVOISIER VS	10
SINGANI 63	11

TEQUILA

CAMPO BRAVO BLANCO	8
CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	19
CASAMIGOS AÑEJO	21
DON JULIO BLANCO	15
DON JULIO REPOSADO	19
DON JULIO 1942	40
PATRON BLANCO	15
CLASE AZUL BLANCO	30
CLASE AZUL REPOSADO	35
OCHO REPOSADO	15

MEZCAL

XICARU SILVER	11
DEL Maguey VIDA	15

VODKA

PEARL	8
KETEL ONE	11
BELVEDERE	12
TITO'S	12
GREY GOOSE	12
ABSOLUT CITRON	12