



Tallarines



Tallarín a la Huancaína with Lomo Saltado \$ 23

Tallarín Saltado de carne \$ 17

Spaghetti and beef sauteed with soy sauce, onions, and tomatoes.

Tallarín Saltado de pollo \$ 16

Spaghetti and chicken sauteed with soy sauce, onions, and tomatoes.

Tallarín verde con carne \$ 18

Spaghetti al pesto with beef

Tallarín verde con pollo \$ 16

Spaghetti al pesto with chicken (milanesa)

Tallarín Rojo \$ 20
c/ Papa Huancaína



Chicken

Pollo a la Brasa | Rotisserie chicken served with two side dishes \$ 25

1/2 Pollo a la Brasa | 1/2 Rotisserie chicken served with two side dishes \$ 18

1/4 Pollo a la Brasa | 1/4 Rotisserie chicken served with two side dishes \$ 14

Pollada | Fried chicken Home style with two side dishes \$ 15

COMBOS de

Pollo a la Brasa

Whole Chicken Combo
Rotisserie chicken, vegetables chaufa and French fries. \$ 35

1/2 Chicken Combo
1/2 Rotisserie chicken, vegetables chaufa and French fries. \$ 26

Mostrito Combo
1/4 Rotisserie chicken or Pollo Broaster, vegetables chaufa and French fries. \$ 23.50

Parrilla Grande Icaru
1/2 Rotisserie chicken, 2 Anticucho, 2 argentina chorizo, 2 hotdogs, 2 fried eggs, 1 skirt steak, 2 sides. \$ 60

POLLO SALTADO \$ 19

Chicken stir fried dish sauteed with onions, tomatoes and French fries served with White rice

POLLO BROASTER \$ 15

Fried Chicken Peruvian Style with fresh French fries and salad.

MILANESA DE POLLO \$ 17

Peruvian chicken cutlet served with a side of sweet plantains, crispy fries, white rice topped with fried egg.

CHAUFA DE POLLO \$ 15

Chicken served with rice scallions, ginger and soy sauce.

CHAUFA MIXTO \$ 25

Chicken + beef + shrimp served with rice, scallions ginger and soy sauce.

ICE CREAM

D'Onofrio \$ 5

SALAD

Home Salad / With chicken + \$ 5
Lettuce tomatoes onion cucumber and homemade vinaigrette \$ 15

Caesar salad / With chicken + \$ 5
Lettuce croutons parmesan chesse and Caesar dressing \$ 15

Appetizer

Papa huancaína \$ 10
Pouched potato with fresh cheese, yellow peruvian peppers and evaporated milk

Yuca a la huancaína \$ 13
Yuca with fresh White cheese yellow peruvian peppers and evaporated milk

Papa rellena \$ 10
Stuffed potatoes with ground beef and raisins

Anticucho \$ 14
Grilled beef heart kabob, served with half fried potato

Choros a la Chalaca \$ 18
Fresh mussels topped with diced onions and tomatoes, marinated in lemon juice.

Empanadas \$ 5
Stir Lomo - Roast Chicken - Ground Beef aji de pollo

Leche de tigre \$ 15
Shrimp palched glasses containing a ceviche's juice with chunks off fish

Chicken Wings
6pc (\$ 11.99) 12pc (\$ 17) 18pc (\$ 26) 24pc (\$ 34)
Celery and choice of sauce

Buffalo sauce	
Acevichado Sauce	BBQ Sauce

- White Rice \$ 4
- Yuca \$ 5
- French Fries \$ 6
- Cancha \$ 5
- Platano \$ 4
- Salad

Sides

Salchipapas

Salchipapa \$ 10
Hot dogs french fries & Salad

Choripapa \$ 16
Argentinean Chorizo, french fries, fried egg & Salad

Salchi Royal \$ 18
Argentinean Chorizo, hot dogs, 1 fried eggs french fried & salad.

SalchiBrasa \$ 20
Salchipapas + ¼ Rostisere chicken & salad

Salchi Pobre \$ 18
Hot dogs, maduros 1 fried eggs, french fries & Salad



Sauces

- Olive Sauce
- Huancaina Sauce
- Rocoto sauce (spice)
- Tratar Sauce
- Cilantro sauce
- Ketchup
- Mustard
- Mayonnaise
- Golf

SOPAS

- Chilcano \$ 10
- Sopa de Pollo \$ 12

DRINKS

- Jarra chicha / maracuyá \$ 13
- Vaso chicha / maracuyá \$ 5
- Water \$ 2
- Inca Cola can \$ 3
- Coca cola can \$ 3
- Coffe or Tee \$ 2

DESSERTS

- Flan \$ 5
- Alfajores \$ 3.50
- Tres leches \$ 6
- Pionono \$ 5

LIQUOR

- Beer**
- Pilsen Callao \$ 8
- Cristal \$ 7
- Corona \$ 7
- Modelo \$ 7
- Cocktails**
- Sangria
- Wine

SeaFood

Ceviche is cooked lemon juice (raw fish)

Ceviche Mixto \$ 19

Ceviche Carretillero \$ 25

Ceviche \$ 17

Ceviche de Camarones (shrimps) \$ 25

Fresh Fish marinated in freshly squeezed lime juice and aji, Sprinkled with herbes and served with sweet potatoes and como ver a bed of lettuce and onions.

Jalea Personal \$ 21

Small seafood platters served with clams, crab, mussels, shrimp and calamari served over onions marinated in fresh lemon juice and cilantro.

Jalea Grande \$ 40

Large seafood platter served with clams, crab, mussels, shrimp and calamari served over onions marinated in fresh lemon juice and cilantro.

Chaufa de camarones \$ 20

Shrimp served with rice, scallions, ginger and soy sauce

Camaron Saltado \$ 20

Shrimp stir fried dish sauteed with onions, tomatoes and French fries served with white rice.

Arroz con Mariscos \$ 23

Peruvian style paella seafood served with yellow rice and mixed vegetables

Chaufa de Mariscos \$ 21

Seafood served with rice, scallions ginger, sand soy sauce

Pescado Entero Frito \$ 32

Deep fried red snapper served with white rice, fried yucca and red onion salad.

Causa Acevichada \$ 30

Trio Marino

Sea mix Jalea, Ceviche, Arroz con Marisco \$ 31



Ronda Marina

Fish and calamar jalea, arroz con mariscos. Fish ceviche, drimp causa, papa a la huancaína

\$ 50

Beef

Lomo Saltado \$24

Beef stir fried dish sauteed with onions, tomatoes and french fries served with White rice (+ \$ 5 chaufa)

Bistec a lo pobre \$ 19

Fried thin steak with 1 egg, rice, sweet plantain and French fries

Lomo Saltado a lo Pobre \$28

Fried thin steak with 1 egg, rice, sweet plantain and French fries

Chaufa de Carne \$ 17

Steak served with rice, scallions, giger and soy sauce



SANDWICH'S

Sandwich de Pollo a la Brasa \$ 13

Bread with chicken rotisserie, lettuce, tomatoes, french fries and Peruvian Sauces.

Sandwich de Bistec a lo Pobre \$ 15

Bread with fried thin steak, lettuce, tomatoes, french fries and Peruvians Sauces.

Sandwich de Lomo Saltado \$ 17

Bread with beef stir fried lettuce, tomatoes, french fries and Peruvians Sauces.

Sandwich de Chorizo \$ 13

Bread with chorizo, lettuce, tomatoes, french fries and Peruvians Sauces.

Sandwich de Milanesa de Pollo \$ 14

Bread with chicken milanesa, lettuce, tomatoes, french fries and Peruvians Sauces.

Vegetarian Choice

Chaufa de tofu or Portobello \$ 15

Tofu o portobello mushroom served with rice, scallions, ginger an soy sauce.

Anticucho Portobello \$ 20

Grilled portobello mushroom kabeb, served with half fried potato and corn in grain.

Tallarín Saltado \$ 15

Spaguetti and Tofu with soy sauce scallions, ginger, onions and tomatoes

Saltado de Tofu or Portobello \$ 15

Tofu o potobello stir fried dish sauteed with onions, tomatoes and French fries served with White rice.

Vegan Ceviche \$ 20

Asparragus, avocado, cremini mushroom, carrot, chulpi, chocio cauli flowers.