Appetizers

CEVICHE CLASICO (GF) catch of the day, yellow chile leche de tigre, cilantro, onion, cancha, choclo, sweet potato $17
ADD PLANTAIN CHIPS + $6

CAUSA CANGREJO (GF) chilled whipped potato infused with yellow chili lime, topped with a creamy crab salad, avocado, tomatoes, olives, quail eggs , salsa criolla $18

TEQUEÑOS shrimp and crab cream cheese filled wontons, yellow chili-honey dipping sauce $10

EMPANADAS choice of beef or chicken $12

CHICHARRÓN DE POLLO crispy five-spice chicken, salsa criolla, rocoto chili mayo $10

TEQUEÑOS crab, shrimp and cream cheese filled wontons, aji amarillo honey mayo $10

YUQUITAS A LA HUANCAINA yuca fries, huancaina sauce $8

PLATANOS MADUROS fried Sweet Plantains $6

PLANTAIN CHIPS $6

Sandwiches

(served with choice of french fries or green salad)

PAN CON LOMITO sautéed steak strips, onion, tomato, cilantro, soy sauce, cilantro aioli, jack cheese, dutch crunch $16

HUEVO FRITO SANDWICH two fried eggs, cheddar, lettuce, rocoto aioli, smoked bacon, tomato, brioche bun $14

AVOCADO CRABWICH dungeness crab, avocado, mango salsa, lettuce, tomato, rocoto aioli, brioche bun $19

PUERTO BURGER half pound all natural steak burger, fried egg, lettuce, tomato, plantain, cheddar, aioli, brioche bun $19

Entrees

TORO STEAK SALAD sautéed steak strips, mixed greens, onion, tomato, avocado, candied walnuts, blue cheese, creamy cilantro dressing $20 **SUB SALMON + $3** **SUB PRAWNS + $3**

LOMO SALTADO sautéed tenderloin steak strips, onion, tomato, cilantro, french fries, soy glaze, jasmine rice $28 **ADD A LO POBRE STYLE + $4**

POLLO SALTADO sautéed chicken breast strips, onion, tomato, cilantro, french fries, soy glaze,jasmine rice $24
ADD A LO POBRE STYLE + $4

AJI DE GALLINA pulled chicken stew, ají amarillo cream, olives, hardboiled eggs, walnuts, potatoes, rice $22

POLLO A LA BRASA (GF) free-range, all-natural half rotisserie chicken, french fries, green salad $22

ADOBO slow-braised pork shoulder, aji panca sofrito, crispy yams, rice beans, salsa criolla $22

PESCADO A LO MACHO crispy fried whole branzino, creamy yellow chile seafood stew, green peas, jasmine rice $34

SALMON ENTINTADO (GF) grilled salmon filet, squid ink calamari rice, rocotto aioli, mango salsa criolla $28

PAELLA (GF) saffron rice with chicken, chorizo, seafood and shellfish, green peas, roasted peppers, pimentón sofrito $30

PUERTO PASTA pappardelle pasta with shrimp, chorizo, basil, aji amarillo cream, scallions, shaved manchego cheese $28

CHURRASCO A LO POBRE (GF) grilled new york steak, canario bean tacu-tacu, fried plantain, sunny egg, chorillana sauce, chimichurri $32

QUINOA CHAUFA (GF) (V) woked fried quinoa, mushroom, redbell peppers topped with fried egg $20
ADD SALMON $6 ADD PRAWNS $6

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of food borne illness. Not all ingredients are listed, please let us know of any dietary restrictions or allergies. Cake cutting fee $2.00 per person. Corkage fee $20 per bottle after the second bottle the corkage fee will be $30 per bottle. 20% gratuity added to parties of six or more.
(V) – vegetarian (GF) - can be made gluten free, ask your server for details.