

# Menu

## Ceviches & Tiraditos

*Peruvian Ceviche made fresh to order with leche de Tigre.  
All of our fish is fresh and sustainably sourced*

### CEVICHE CLÁSICO \$ 20 (GF)

Fish, Onion, Rocoto Chili, Leche de Tigre

### CEVICHE PUERTO \$ 20 (GF)

Fish, Calamari, Shrimp, Scallop, Rocoto Chili, Leche de Tigre

### CEVICHE CHIFA \$ 20

Ahí Tuna, Peanuts, Avocado, Cucumber, Sesame seeds, Scallions, Crispy Wontons, Ají Limo Ponzu, Leche de Tigre

### TIRADITO NIKKEI \$ 20

Ahí Tuna, Soy Ponzu, Cucumber Chalaca, Truffle oil, Daikon, Quinoa

### CEVICHE SAMPLER \$ 40

Ceviche Clásico, Ceviche Puerto and Ceviche Chifa

## Oyster / Ostras

### OYSTERS ON THE HALF SHELL \$ 3.50 each

Daily selections of Oysters with Pisco-Ponzu Mignonette and Cocktail sauce

## Frituras

*Traditional Peruvian Fritters*

### CHICHARRÓN DE POLLO \$ 13

Crispy Five Spices Chicken, Salsa Criolla, Rocoto Chili Mayo

### JALEA MIXTA \$ 18

Fried Calamari, Shrimp, Scallops Fish Yucca, Huacatay (black mint) Tarta r Sauce, Salsa Criolla

### EMPANADAS DE CARNE \$ 12

Crispy Pastry Filled with Beef Hash, Egg, Raisings and Ají Verde Sauce

### EMPANADAS DE POLLO \$ 12

Crispy Pastry, Filled with Pulled Chicken Stew, Ají Amarillo Chili, Salsa Criolla served with Ají Verde Aioli

### TEQUEÑOS \$ 15

Crab, Shrimp and Cream Cheese Filled Wonton served with Ají Amarillo Honey Mayo

### YUQUITAS A LA HUANCAINA \$ 8 (V)

Yucca Fries with Huacaina Sauce

### PLATANOS FRITOS \$ 8

Fried Sweet Plantain served with Rocoto Chili Aioli

## Anticuchos

*Peruvian Street Food Skewers with Fried Yucca, Corn & Ají Sauce*

### CORAZÓN \$ 16

Traditional beef heart

### POLLO \$ 16

Free range Chicken Breast Strips

## Causas

*Chilled Dish of Whipped Potato Infused with Ají Amarillo, Lime, and Topped with Salsa Criolla*

### CAUSA DE CANGREJO \$ 28 (GF)

Dungeness Crab Salad, Avocado, Rocoto Chili Mayo, Olive and Quail Eggs

### CAUSA DE REMOLACHA \$ 18 (GF)

Beet Root Salad and Carrots, Apple, Avocado, Cherry Tomato, Olive, Quail Eggs

## Salads / Ensaladas

### TORO STEAK SALAD \$ 25

Sautéed Steak Strips, Mixed Greens, Onion, Cherry Tomato, Avocado, Candied Walnuts, Blue Cheese and Creamy Cilantro Dressing

### JULIO CESAR SALAD \$ 17

Chopped Romaine Lettuce, Feta Cheese, Candied Walnuts, Cherry Tomato, Olive, Huacatay Anchovy Dressing, Grilled Garlic Bread

**ADD Grilled Chicken, Salmon or Prawns, +\$8**

## Sandwiches / Sanguches

*Choice of French fries or Salad*

### AVOCADO CRABWICH \$ 28

Dungeness Crab Salad, Avocado, Mango Sauce, Lettuce, Tomatoes, Rocoto Chili Aioli and Brioche Bun

### PUERTO BURGER \$ 20

Grilled 8oz Steak Burger, Cheddar Cheese, Egg, Bacon, Lettuce, Tomatoes, Plantain, Rocoto Chili Mayo on Brioche Bun

## Main Dishes / Platos Fuertes

### PESCADO A LO MACHO \$ 38

Crispy Fried Whole Branzino, Creamy Ají Amarillo Seafood Stew, Green Peas and Jasmine Rice

### SALMON ENTINTADO \$ 34 (GF)

Grilled Salmon Filet, Squid Ink Calamari Rice, Rocoto Chili Aioli, Mango and Salsa Criolla

### PAELLA \$ 34

Saffron Rice with Chicken, Chorizo, Seafood and Shellfish, Green Peas, and Roasted Peppers

### LOMO SALTADO \$ 34

Sautéed Tenderloin Steak Strips, Onion, Tomato, Cilantro, French Fries, Soy Glaze, Jasmine Rice **A LO POBRE STYLE + \$4**

### CHURRASCO A LO POBRE \$ 42 (GF)

Grilled New York Steak, Canario Bean, Tacu- Tacu, Plantain, Sunny Egg, Onion Relish Chimichurri

### AJÍ DE GALLINA \$ 23

Pulled Chicken Stew, Ají Amarillo Cream, Olives, Hardboiled Eggs, Walnuts, Jasmine Rice

### POLLO A LA BRASA \$ 23 (GF)

Free Range, All Natural Rotisserie Chicken, French Fries, Green Salad

### ADOBO \$ 22

Braised Pork Shoulder, Crispy Yams, Canario Beans, Salsa Criolla, Jasmine Rice

### QUINOA CHAUFA \$ 20 (GF) (V)

Woked Fries Quinoa, Mushrooms, Broccoli, Red bell peppers, Scallions, Ginger and Egg

**ADD Grilled Chicken, Salmon or Prawns, +\$8**

## Snacks & Sides / Extras

PAPAS FRITAS \$ 8 (V) Kenebec Fries, Rocoto Chili Aioli

CAMOTES FRITOS \$ 8 (V) Sweet Potatoes Fries, Rocoto Chili Aioli

MACARONI A LA HUANCAINA \$ 12 Creamy Mac and Cheese, Spicy Huancaina Cream

PLANTAIN CHIPS \$ 8 (V)





## Cocktails / Cócteles

### House Specialties / Especialidades \$14

#### PISCO SOUR

Pisco Quebranta, Lime, Simple, Egg White, Angostura Bitters

#### PISCO PUNCH

Pisco Torontel, Lemon, Pineapple, Falernum

#### PERUVIAN MULE

Pisco Torontel, Lime, Ginger Ale, Angostura Bitters

#### DARK NIGHT

Rye Whiskey, Vermouth, Benedictine, Peychaud's Bitters, Absinthe

#### LINDA MAR

Citrus Vodka, Pear Liquor, Honey, Ginger, Lemon

#### PALOMA BEACH

Tequila Blanco, Grapefruit, Sparkling Water, Sparkling Water, Peychaud's Bitters, Habanero and Salt

#### PACIFIC SUNRISE

Mezcal, Hibiscus, Lime, Pineapple

#### MARACUYÁ COLAO\*

Run, Falernum, Lime, Coconut, Passion Fruit

#### PUERTO SANGRIA

Glass \$12

Cabernet Sauvignon, Orange Liquor, Brandy, Citrus, Apples

## Wine / Vinos

### Bubbles / Espumosos

#### CAVA

Glass \$12 bottle \$40

Aria, Estate Brut, Torrelavit Spain

#### SPARKLING ROSÉ

Glass \$12 bottle \$40

Chérie Pinot Noir, Mendoza Argentina

### Whites/ Blancos

#### ALBARIÑO

Glass \$12 bottle \$40

Vionta, Rias Baixas 2019 Spain

#### SAUVIGNON BLANC

Glass \$12 bottle \$40

Casa del Bosque, Casablanca 2020 Chile

#### CHARDONNAY

Glass \$12 bottle \$40

Wente "Morning Fog" 2019 Livermore CA

### Rosé/Rosado

#### ROSÉ

Glass \$ 12 bottle \$40

Las Mulas, Pinot Noir blend, Central Valley 2020 Chile

### Red/Tintos

#### PINOT NOIR

Glass \$12 bottle \$40

Casas del Bosque, Casablanca 2019 Chile

#### MALBEC

Glass \$12 bottle \$40

4Chento, Mendoza, 2018 Argentina

#### CABERNET BLEND

Glass \$12 bottle \$40

Juan Gil, Jumilla 2019 Spain

## Beer / Cervezas

### Draft Beer \$8

#### SCRIMSHAW

Pilsner, North Coast Brewing, Mendocino 4, 4%

#### LAGUNA BAJA

Dark Lager, North Coast Brewing, Mendocino 5%

#### PUEO

Pale Ale, Maui Brewing, Hawaii 5.5%

#### LOVE

Hazy IPA, Almanac Beer Co, Alameda, CA 6.1%

#### BOO KOO

West Coast IPA, Mother Earth Brewing, North Caroline 6.5%

#### EAST BROTHER

Double American IPA, East Brother Beer Co, Richmond, CA 7.3%

### Bottled Beer \$7

#### CUZQUEÑA

Malted Lager, Backus & Johnston Saas, Lima, Peru 5%

#### CRISTAL

Lager, Backus & Johnston Saas, Lima, Peru 5%

#### BLUE STAR

Wheat Beer, North Coast Brewing, Mendocino 4.5%

#### EINSTÖK

White Ale, Ölgerd Brewing, Akureyri Iceland 5.2%

#### ALLAGASH TRIPLE

Belgian-Style Golden Ale, Portland Maine 9%

#### OLD RASPUTIN

Imperial Stout, North Coast Brewing, Mendocino 9%

#### STEM OFF DRY

Hard Cider, Lafayette, CO 5.8%

#### ERDINGER

Non-Alcoholic Hefeweizen, Erdinnere Weissbräu, Germany 0.5%

## Sodas & Juices / Jugos

#### INKA KOLA (300ml) \$5

Peruvian Soda Bottle

#### CHICHA MORADA \$ 6

Homemade Peruvian Purple Corn Agua Fresca

#### PASSION FRUIT \$ 6

Homemade Agua Fresca

#### COCA-COLA (500ml) \$ 5

With real cane sugar, Bottle Mexico

#### FEVER TREE (500ml) \$ 6

Ginger Ale, Bottle

Tonic Water, Bottle

#### PELLEGRINO SPARKLING WATER (750ml) \$ 7

