

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
AHI TUNA, PEANUTS, AVOCADO, CUCUMBER, SESAME SEEDS, SCALLIONS, CRISPY WONTONS, AJI LIMO PONZU LECHE DE TIGRE

TIRADITO NIKKEI 20
AHI TUNA, SOY PONZU, CUCUMBER-CHALACA, TRUFFLE OIL, DAIKON, QUINOA

TIRADITO PUCUSANA 20 (GF)
SALMON, PASSION FRUIT, SCALLION, PURPLE CORN, CILANTRO, ROCOTO OIL

Ostras

OYSTERS ON THE HALF SHELL 3.50 EA
DAILY SELECTION OF OYSTERS WITH PISCO-PONZU MIGNONETTE AND COCKTAIL SAUCE

Frituras

Traditional Peruvian fritters

CHICHARRÓN DE POLLO 13
CRISPY FIVE-SPICE CHICKEN, SALSA CRIOLLA, ROCOTO CHILI MAYO

JALEA MIXTA 18
FRIED CALAMARI, SHRIMP, SCALLOP, FISH, YUCA, HUACATAY TARTAR SAUCE, SALSA CRIOLLA

EMPANADAS DE CARNE 12
CRISPY PASTRY FILLED WITH BEEF PICADILLO, EGG, RAISINS, AJI VERDE SAUCE

EMPANADAS DE POLLO 12
CRISPY PASTRY FILLED WITH PULLED CHICKEN STEW, YELLOW CHILI, SALSA CRIOLLA, AJI VERDE AIOLI

SALCHIPAPAS 12
CHORIZO, SAUSAGE, FRENCH FRIES, HERBS, ROCOTO KETCHUP, AJI AMARILLO-TRUFFLE MAYO, SALSA CRIOLLA

TEQUEÑOS 12
CRAB, SHRIMP AND CREAM CHEESE FILLED WONTONS, AJI AMARILLO HONEY MAYO

YUQUITAS A LA HUANCAINA 8 (V)
YUCA FRIES, HUANCAINA SAUCE

PLATANOS FRITOS 8
FRIED SWEET PLANTAIN, ROCOTO AIOLI

Anticuchos

Peruvian street food skewers with fried yuca, corn & aji sauce

CORAZÓN 16
TRADITIONAL BEEF HEART

CHORI-GAMBAS 16
SHRIMP AND CHORIZO

POLLO 16
FREE RANGE CHICKEN BREAST STRIPS

SAMPLER 22
SHRIMP AND CHORIZO, CHICKEN, BEEF HEART

Causas

Chilled dish of whipped potato infused with yellow chili, lime, and topped with creamy aioli

CAUSA DE CANGREJO 22 (GF)
DUNGENESS CRAB SALAD, AVOCADO, ROCOTO MAYO, OLIVE, QUAIL EGG, SALSA CRIOLLA

CAUSA DE REMOLACHA 16 (GF)
BEET ROOT SALAD, CARROTS, APPLE, AVOCADO, CHERRY TOMATO, OLIVE, QUAIL EGG, SALSA CRIOLLA

Ensaladas

TORO STEAK SALAD 22
SAUTÉED STEAK STRIPS, MIXED GREENS, ONION, TOMATO, AVOCADO, CANDIED WALNUTS, BLUE CHEESE, CREAMY CILANTRO DRESSING

JULIO CESAR SALAD 15
CHOPPED ROMAINE LETTUCE, FETA CHEESE, CANDIED WALNUTS, CHERRY TOMATO, OLIVE, HUACATAY ANCHOVY DRESSING, GRILLED GARLIC BREAD

ADD GRILLED CHICKEN, SALMON, OR PRAWNS +\$7

Sanguches

Choice of french fries or salad

PAN CON LOMITO 18
SAUTEED STEAK STRIPS, ONIONS, TOMATOES, CILANTRO, SOY GLAZE, CILANTRO AIOLI, JACK CHEESE, DUTCH CRUNCH

AVOCADO CRABWICH 23
DUNGENESS CRAB SALAD, AVOCADO, MANGO SALSA, LETTUCE, TOMATO, ROCOTO AIOLI, BRIOCHE BUN

SALMON BLT 19
GRILLED SALMON FILET, BACON, LETTUCE, TOMATO, HUACATAY TARTAR SAUCE, TOASTED CIABATTA BUN

PUERTO BURGER 20
GRILLED 8OZ STEAK BURGER, CHEDDAR CHEESE, EGG, BACON, LETTUCE, TOMATO, PLANTAIN, ROCOTO CHILI MAYO, BRIOCHE BUN

Platos Fuertes

PESCADO A LO MACHO 36
CRISPY FRIED WHOLE BRANZINO, CREAMY YELLOW CHILE SEAFOOD STEW, GREEN PEAS, JASMINE RICE

CHORITOS 22
PAN-ROASTED MUSSELS, CHORIZO, GREAN PEAS, ROASTED PEPPERS, PIMENTON SOFRITO

SALMON CHAUFA 32 (GF)
MISO GLAZED ORGANIC SALMON FILET, CRAB FRIED RICE, AJI GINGER SAUCE, PICKLED DAIKON

PAELLA 32
SAFFRON RICE WITH CHICKEN, CHORIZO, SEAFOOD AND SHELLFISH, GREEN PEAS, ROASTED PEPPERS, PIMENTÓN SOFRITO

PUERTO PASTA 30
PAPPARDELLE PASTA WITH SHRIMP, CHORIZO, BASIL AJI AMARILLO CREAM, SCALLIONS, SHAVED MANCHEGO CHEESE

LOMO SALTADO 30
SAUTÉED TENDERLOIN STEAK STRIPS, ONION, TOMATO, CILANTRO, FRENCH FRIES, SOY GLAZE, JASMINE RICE **A LO POBRE STYLE + \$4**

POLLO SALTADO 26
SAUTÉED CHIKEN BREAST STRIPS, ONION, TOMATO, CILANTRO, FRENCH FRIES, SOY GLAZE, JASMINE RICE **A LO POBRE STYLE + \$4**

CHURRASCO A LO POBRE 36 (GF)
GRILLED NEW YORK STEAK, CANARIO BEAN TACU-TACU, PLANTAIN, SUNNY EGG, ENCEBOLLADO CHIMICHURRI

AJI DE GALLINA 23
PULLED CHICKEN STEW, AJÍ AMARILLO CREAM, OLIVES, HARDBOILED EGGS, WALNUTS, JASMINE RICE

POLLO A LA BRASA 22 (GF)
FREE-RANGE, ALL-NATURAL HALF ROTISSERIE CHICKEN, FRENCH FRIES, GREEN SALAD, POLLERÍA AJÍ SAUCE

ADOBO 22
BRAISED PORK SHOULDER, CRISPY YAMS, CANARIO BEANS, SALSA CRIOLLA, JASMINE RICE

QUINOA CHAUFA 20 (GF) (V)
WOKED FRIES QUINOA, MUSHROOMS, BROCOLLI, RED BELL PEPPERS,SCALLIONS,GINGER, EGG **ADD GRILLED CHICKEN, SALMON, OR PRAWNS +\$7**

Snacks & Sides

PAPAS FRITAS 8 (V)
KENEBC FRIES, ROCOTO AIOLI

CAMOTES FRITOS 8 (V)
SWEET POTATO FRIES, ROCOTO AIOLI

MACARONI A LA HUANCAINA 12
CREAMY MAC N CHEESE, SPICY HUANCAINA CREAM

PLANTAIN CHIPS 7 (V)

Cócteles

House Specialties \$14

PISCO SOUR
PISCO QUEBRANTA, FRESH SQUEEZED KEY LIME, SUGAR, EGG WHITE, ANGOSTURA BITTERS. SERVED UP

DARK NIGHT
RYE WHISKEY, VERMOUTH DI TORINO, BENEDICTINE, PEYCHAUDS BITTERS, ADSINTHE, SERVED UP

LINDA MAR
CITRUS VODKA, PEAR LIQUOR, HONEY, GINGER, LEMON. SERVED ON THE ROCKS

LAVANDA BUTTERFLY
BUTTERFLY PEA FLOWERS INFUSED GIN, DRY CURAZAO, PINEAPPLE JUICE, LEMON. SERVED ON THE ROCKS

PINK PANTHER
BOURBON, CAPELETTI, RASBERRY SYRUP, LEMON.SERVED UP

PALOMA BEACH
TEQUILA BLANCO, FRESH GRAPEFRUIT JUICE, HABANERO, SALT. SERVED ON THE ROCKS

PACIFIC SUNRISE
MEZCAL, HIBISCUS SYRUP, LIME JUICE, PINEAPPLE GUM, SERVED WITH CRASHED ICE

MARACUYA COLAO'
RUM, FALERNUM, COCONUT, PASSION FRUIT, CINNAMON. SERVED ON THE ROCKS

GOLDEN SAND
MANZANILLA SHERRY, BENEDICTINE, DRY VERMOUTH, CALVADOS. SERVED UP

PUERTO SANGRIA
PISCO QUEBRANTA, RED WINE, ORANGE LIQUEUR, CITRUS, APPLES. SERVED ON THE ROCKS

Vinos

Bubbles

PROSECCO 12/45
PASQUA NV, TRIVESO EXTRA DRY, ITALY

BRUT ROSE 13/48
GRATIEN & MEYER CREAMANT DE LOIRE, NV, SONOMA, CA

SPARKLING WINE (375 ML) 22
GLORIA FERRER BLANC DE NOIRS, SONOMA, CA

Whites

PINOT GRIS 13/48
BALLETO 2018, RUSSIAN RIVER VALLEY, CA

DRY RIESLING 12/45
TREFETHEN 2018, NAPA

ALBARIÑO 12/45
CONDES DE ALBAREI, RIAS BAIXAS, SPAIN

SAUVIGNON BLANC 13/48
BUTTONWOOD 2018, SANTA YNEZ VALLEY, CA

CHARDONNAY 12/45
LYRIC 2016, SANTA BARBARA, CA

Rosé

ROSÉ OF PINOT NOIR 13/48
BALLETO 2017, RUSSIAN RIVER, CA

Reds

PINOT NOIR 14/50
STEPHEN VINCENT 2018, SANTA ROSA, CA

TEMPRANILLO RIOJA 13/48
GLORIOSO 2016, LAGUARDIA, SPAIN

MALBEC 14/50
BOUSQUET ORGANIC 2019, MENDOZA, ARGENTINA

CABERNET SAUVIGNON 15/54
MARTIN RAY 2017, NAPA VALLEY, CA

RED BLEND 13/48
BELL SCOUNDRREL 2017, CABERNET / SYRAH, YOUNTIVILLE, CA

Bebidas

Cervezas

Draft Beer \$8

SCRIMSHAW
PILSNER, NORTH COAST BREWERY, MENDOCINO, 4.4%

LAGUNA BAJA
DARK LAGER, NORTH COAST BREWING, MENDOCINO, 5%

BOO KOO
WEST COAST IPA, MOTHER EARTH BREWERY,NORTH CAROLINE, 6.5%

LOVE
HAZY IPA, ALMANAC BEER CO, ALAMEDA, CA, 6.1%

EAST BROTHER
DOUBLE AMERICAN IPA, EAST BROTHER BEER CO, RICHMOND, CA, 7.3%

PUEO
PALE ALE, MAUI BREWING, HAWAII, 5.5%

Bottled Beer \$7

CUZQUEÑA
MALTED LAGER, BACKUS & JOHNSTON SAAS, LIMA, PERU, 5%

CRISTAL
PALE LAGER, BACKUS & JOHNSTON SAAS, LIMA, PERU, 5%

FRÜH
KÖLSCH, GERMANY, 4.8%

TRIPEL
TRIPLE ALE, ALLAGASH BREWERY, PORTLAND, 9%

EINSTÖK
WHITE ALE, ÖLGERD BREWERY, AKUREYRI ICELAND, 5.2%

OLD RASPUTIN
IMPERIAL STOUT, MENDOCINO, 9%

ERDINGER
LOW ALCHOHOL BEER, GERMANY, 0.05%

BLUE STAR
WHEAT BEER, MENDOCINO, 4.5%

Canned Beer \$5

HIWA
PORTER, MAUI BREWING, HAWAII, 6%

BIG SWELL
IPA, MAUI BREWING, HAWAII, 6.8%

OFF DRY
APPLE CIDER, LAFAYETTE, CO, 5.8%

HEFEWEIZEN (500 ML) \$7
BENEDIKTINER, GERMANY, 5.4%

ALMANAC TROPICAL SESONAL(500 ML) \$7
SESONAL FLAVOR, ALMANAC BEEER CO, ALAMEDA, 5.6%

Sodas & Jugos

INKA KOLA 5
PERUVIAN SODA, IMPORTED, BOTTLED

CHICHA MORADA 6
HOME-MADE PERUVIAN PURPLE CORN CIDER

PASSION FRUIT JUICE 6

COCA-COLA 4
WITH REAL CANE SUGAR, BOTTLED, MEXICO

FEVER TREE GINGER ALE 5

PELLEGRINO SPARKLING WATER (750 ML) 8