

Lunch 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

Oyster / Ostras

OYSTERS ON THE HALF SHELL \$ 3.50 each

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

Fritters / Frituras

Traditional Peruvian

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) T a r t a r Sauce, Salsa Criolla

EMPANADAS DE CARNE \$ 12

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

EMPANADAS DE POLLO \$ 12

Crispy Pastry, Filled with Pulled Chicken Stew, Yellow Chili, Salsa Criolla served with Aji Verde Aioli

TEQUEÑOS \$ 12

Crab, Shrimp and Cream Cheese Filled Wonton served with Aji 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 & aji sauce

CORAZÓN \$16

Traditional beef heart

CHORI-GAMBAS \$16

Shrimp and Chorizo

POLLO \$16

Free range Chicken

Breast Stripes

SAMPLER \$22

Shrimp and Chorizo

Chicken and Beef Heart

Salads / Ensaladas

TORO STEAK SALAD \$ 24

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

PAN CON LOMITO \$ 18

Sautéed Steak Strips, Onions, Tomatoes, Cilantro, Soy Glaze, Cilantro Aioli, Jack Cheese and Dutch Crunch bread

AVOCADO CRABWICH \$ 26

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

Platos Fuertes

PESCADO A LO MACHO \$ 36

Crispy Fried Whole Branzino, Creamy Aji 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 \$ 32

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

CHURRASCO A LO POBRE \$ 38 (GF)

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

AJI DE GALLINA \$ 23

Pulled Chicken Stew, Aji 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 Huacaina Cream

PLANTAIN CHIPS \$ 8 (V)



Cocktails / Cócteles

House Specialties / Especialidades \$14

PISCO SOUR

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

DARK NIGHT

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

LINDA MAR

Citrus Vodka, Pear Liquor, Honey, Ginger, Lemon

LAVANDA BUTTERFLY

Butterfly Pea Flower, Gin, Dry Curacao, Lemon, Pineapple, Habanero and Salt.

PINK PANTHER

Maker's Mark Bourbon, Capeletti, Raspberry Syrup, Lemon, served up

PALOMA BEACH

White Tequila, Grapefruit Juice, Sparkling Water, Sparkling water, Peychaud's Bitters, Habanero and Salt

PACIFIC SUNRISE

Mezcal, Hibiscus, Lime Juice, Pineapple gum.

MARACUYA COLAO'

Cruzan Run, Falernum, Lime Juice, Coconut, Cinnamon, Passion Fruit served on the rocks

GOLD SAND

Manzanilla Sherry, Benedictine, Dry Vermouth, Calvados. Served Up

PUERTO SANGRIA

Pisco Quebranta, Red Wine, Orange liquor, Citrus, Apples served on the rocks

Wine / Vinos

Bubbles / Espumosos

PROSECCO

Glass \$12 bottle \$45

Pasqua NV, Triveso Extra, Dry, Italy.

BRUT ROSE

Glass \$13 bottle \$48

Gratien & Meyer Creamant de Loire, NV, Sonoma, CA

SPARKLING WINE (375ml)

Bottle \$22

Gratien & Meyer Creamant de Loire, NV, Sonoma, CA

Whites/ Blancos

PINOT GRIGIO

Glass \$13 bottle \$48

Hayes Ranch, NV, CA

DRY RIESLING

Glass \$12 bottle \$45

Trefethen 2018, Napa

ALBARIÑO

Glass \$12 bottle \$45

Condes de Albarei, Rias Baixas, Spain

SAUVIGNON BLANC

Glass \$ 14 bottle \$50

Kenwood "Six Ridges" 2018, Sonoma, CA

CHARDONNAY

Glass \$ 12 bottle \$45

Wente "Morning Fog" 2018, Livermore, CA

Rosé/Rosado

ROSE

Glass \$ 13 bottle \$

Fleur de Prairie Rose 2019, France

Red/Tintos

PINOT NOIR

Glass \$15 bottle \$54

Kenwood "Six Ridges" 2018, Russian River Valley, CA

TEMPRANILLO RIOJA

Glass \$13 bottle \$48

Campo Viejo 2018, Logrono, Spain

MALBEC

Glass \$14 bottle \$50

CHENTO 2018, Mendoza Argentina

RED BLEND

Glass \$15 bottle \$54

Murrietta's Well "The spur" 2018, Bordeaux / Petite Syrah, Livermore, CA

Bebidas

Beer / 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 Carolina 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%

CALIFORNIA BLONDE

Blonde Ale, Eel River Scotia, 5.8%

TRIPEL

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

EINSTÖK

White Ale, Ölgerd Brewery, Akureyri Iceland, 5.2%

OLD RASPUTIN

Imperial Stout, Mendocino, 9%

ERDINGER

Low Alcohol Beer, Germany, 0.05%

BLUE STAR

Wheat Beer, Mendocino, 4.5%

HEFEWEISEN BAVARIAN WHEAT

Wheat Beer, Sudwerk Brewing, Co, CA 4.1%

MOOSE DROOL

Brown Ale, Big Sky Brewing Co. Montana, 5.1%

REKORDERLIG STRAWBERRY LIME HARD CIDER

Hard Cider, Rekorderlig, Sweden, 4.5%

Canned Beer \$5

HIWA

Porter, Maui Brewing, Hawaii, 6%

OFF DRY

Apple Cider, Lafayette, CO, 5.8%

HARD SELTZER

Brown Ale, Big Sky Brewing Co. Montana, 5.1%

ALMARAC TROPICAL SEASONAL (500ML) \$ 7

Seasonal Flavor, Almanac Beer Co, Alameda, 5.5%

Sodas & Juices / Jugos

INKA KOLA \$5

Peruvian Soda, Imported, Bottled

CHICHA MORADA \$ 6

Homemade Peruvian Purple Corn Cider

PASSION FRUIT JUICE \$6

Homemade Fresh

COCA-COLA \$4

With real cane sugar, bottled, Mexico

FEVER TREE GINGER ALE \$5

PELLEGRINO SPARKLING WATER \$7

