

NEW YEAR'S EVE 2012 MENU

Entradas / Appetizers:

Papa a la Huancaína

A traditional Peruvian highland dish. Potatoes topped with a sauce of Aji Amarillo (mild yellow peppers) and cheese. Served on a bed of lettuce with eggs and olives. 8

Causa de Pollo

Mashed potatoes seasoned with Aji Amarillo (mild yellow chili peppers) filled with chicken. 8

Anticuchos

Beef Heart marinated in vinegar, oil, salt, pepper, garlic and spices. Served with boiled potatoes. 9

Papa Rellena

Deep fried mashed potato, stuffed with seasoned beef. Served on a bed of lettuce with Salsa Criolla (marinated onion salad). 8

Ceviche Pescado

Fresh tilapia marinated in lime juice and Peruvian Rocoto chilies. Accompanied by potatoes, sweet potatoes, finely sliced onions and corn. 14

Ceviche Mixto

Variety of seafood marinated in lime juice and Peruvian Rocoto chilies. Accompanied by lettuce, potatoes, sweet potatoes, finely sliced onions and corn. 16

Entrees:

T-Bone Steak

Certified Angus Beef T-Bone steak serve with boiled potatoes and salad. 25

Pechuga y Camarones Al Ajo

Grilled chicken breast and shrimp with garlic sauce serve with boiled potatoes and steam vegetables. 19

Arroz con Mariscos y Langosta

Peruvian version of Spanish Paella. Mixed seafood and lobster tail with rice. 33

Lomo Fino y Langosta

Grilled Filet Mignon and lobster tail cooked to perfection, served with mashed potatoes and salad. 33

Lomo Fino

Filet Mignon cooked on the grill. Serve with mashed potatoes and a side salad. 19

Lomo Fino Pacifico

Filet Mignon cooked on the grill. Topped with seafood combination sautéed in its own sauce. Serve with white rice. 24

Lomo Fino Machu Picchu

Filet Mignon cooked on the grill. Served with Machu Picchu diced potatoes seasoned with Aji Panca (sun-dried red chili) and steamed vegetables. 19

Huachinango Frito

Fried whole red snapper. Serve with Salsa Criolla (marinated onion salad) or garlic sauce, white rice and salad. 18

Arroz con Mariscos

Peruvian version of Spanish Paella. Mixed spice seafood combination with rice. 16

Pescado a lo Macho

Fried tilapia fillet or Whole Red Snapper topped with seafood in a Aji Amarillo (mild yellow peppers) and wine sauce. Served with white rice. 17

Huachinango a lo Macho

Whole Red Snapper topped with seafood in a Aji Amarillo (mild yellow peppers) and wine sauce. Served with white rice. 25

Churrasco a la Parrilla

Top Sirloin steak cooked on the grill. Served with salad and boiled potato or french fries. (Choose two). 18

Seco de Cordero

Lamb with cilantro and Aji Panca (sun-dried red chili) cooked with red wine. Served with white rice and beans. 16

Lomo Saltado

Sirloin steak strips sautéed with onions and tomatoes and french fries. Served with white rice. 14

Pastries/Desserts:

Alfajor

Sweet biscuit filled with blancmange 5

Flan

Vanilla custard made with eggs and liquor, drizzled with caramelized topping 5

Torta de Chocolate

Chocolate Cake 6

All dishes are seasoned with Peruvian spices. Regular menu is not available for New Year's Eve. 18% gratuity will be included in your final bill.