

APPETIZERS

GUAC & CHIPS

plantain chips with guacamole

SHRIMP CEVICHE

shrimps, red onion, plantain chips, crispy corn and tiger milk

EMPAÑADAS

two empanadas stuffed with choice of beef, chicken, cheese/corn, and accompanied with a huacatay sauce

OYSTERS

½ dozen oysters in ponzu, chalaquita and olive oil

TACOS

Fish \$16 / Shrimp \$15

3 tacos with a choice of either fish or shrimp on a homemade tortilla, avocado and red cabbage

ELOTE ON THE COB

\$10

grilled corn, flambeed onions, aioli, sriracha mayonnaise, queso fresco, quinoa pop and chives

SALADS

VERDE SALAD

\$16

baby arugula, brussel sprouts, fingerling potato, cherry tomato, radish

ANDINA SALAD

\$16

beets, carrots, corn, baby heart lettuce, quinoa, hard boiled egg

ANAEILLE'S SALAD

\$16

romain lettuce, garlic aioli, parmesan, crispy bacon, pecan praline, cured egg yolk, quinoa, sundried tomatoes, mint with breaded chicken

DESSERTS

\$12

VOLCAN

TRES LECHES

CARAMEL FLAN

MAIN

\$12

GRILLED OCTOPUS

\$20

grilled octopus, avocado, acevichado sauce, cilantro on a terrine Peruvian yellow potato with aji amarillo and lime

\$16

GRILLED SHRIMP

\$22

Six ajillo grilled shrimps, smoked paprika, garlic butter, chimichurri and toast

\$14

CRISPY CHICKEN

\$18

Breaded crispy chicken with chalaquita, sweet & sour sauce, lime aioli

\$16

HAMBURGER

\$23

premium angus beef, avocado, provolone cheese, caramelized onions, mushrooms, house pickles and a side of French fries

STEAK

\$24

premium sliced grilled hanger steak, arugula, French fries and a side of chimichurri sauce

TALLARINES VERDES

\$22

basil & spinach pasta, evaporated milk, parmesan cheese and grilled shrimp

BRANZINO SARANDEADO

\$28

fish fillet grilled on both sides, anatto sauce, garlic, laurel, thyme, olive oil on a bed of fennel purée, organic roasted potato and watercress salad

SIDES

SWEET POTATO FRIES

\$8

sweet potato fries with lime aioli and chives

FRENCH FRIES

\$8

french fries with sriracha aioli and chives

TACU TACU

\$8

rice, beans, salsa criolla, red onion, garlic, cilantro, aji amarillo, tomato, lime juice

YUCCA FRIES

\$8

fried yucca with huancaina sauce