

APPETIZERS

GUAC & CHIPS

plantain chips with guacamole

SHRIMP CEVICHE

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

EMPANADAS

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

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

ELOTE ON THE COB

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

SALADS

VERDE SALAD

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

ANDINA SALAD

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

ANAËLLE'S SALAD

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

\$12

\$16

\$14

\$16

Fish \$16 / Shrimp \$15

\$10

\$16

\$16

\$16

MAIN

GRILLED OCTOPUS

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

\$20

GRILLED SHRIMP

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

\$22

CRISPY CHICKEN

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

\$18

HAMBURGER

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

\$23

STEAK

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

\$24

TALLARINES VERDES

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

\$22

BRANZINO SARANDEADO

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

\$28

SIDES

SWEET POTATO FRIES

sweet potato fries with lime aioli and chives

\$8

FRENCH FRIES

french fries with sriracha aioli and chives

\$8

TACU TACU

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

\$8

YUCCA FRIES

fried yucca with huancaína sauce

\$8

DESSERTS \$12

VOLCAN

TRES LECHES

CARAMEL FLAN