

LUNCH

Served Monday – Thursday, 11:30am – 03:00pm

Friday and Saturday, 11:30am – 04:00pm

Sunday, 12:00pm – 04:00pm

STARTERS

- PAPA A LA HUANCAINA “Potatoes Huancaína”** 7
Homemade yellow chili pepper and a white cheese creamy sauce on top of nutritious boiled potatoes, protein rich quail egg, black botija olives.
- PULPO A LA PARRILLA “Grilled Octopus”** 15
Tender grilled octopus, panca chili, aji limo chimichurri, roasted tri-color potatoes, choclo corn and white cheese.
- JALEA MIXTA “Fried Mixed Seafood”** 15
Fried mixed seafood platter, house seasoned buttermilk, salsa criolla, fried yucca chips, tartar & rocoto sauces.
- TEQUEÑOS DE LOMO SALTADO “Lomo Saltado Spring Rolls”** 12
Stir fry skirt steak, tomato, onions, cilantro and oriental sauce, wonton skins, huancaína & onion soy sauce.

SANDWICHES *(All sandwiches come with an option of White or Wheat Ciabatta Bread.)*

- LOMO SALTADO “Stir-Fried Steak”** 9
Skirt steak, onion, tomato, cilantro, garlic, oriental sauce, shoe strings potatoes, sweet potato fries or salad.
- POLLO ANTICUCHERO “Grilled Chicken”** 9
Chicken breast, swiss cheese, anticucheras sauce, criolla salsa, sweet potato fries or salad.
- HAMBURGUESA DE SALMON “Chilean Salmon Burgers”** 9
Salmon, garlic, peppers, onions, quinoa, criolla salsa, spicy mayo, sweet potato fries or salad.
- PESCADO “Blackened Fish”** 9
Blackened fish, tartar sauce, lettuce, tomato, sweet potato fries or salad.
- PAVO AL HORNO “Roast Turkey Peruvian Style”** 9
Oven roasted turkey, spicy mayo, lettuce, criolla salsa, sweet potato fries or salad.

CAUSAS

- MARINERA DE CAMOTE “Sweet Potato Mariner”** 12
Fluffy whipped sweet potato cakes, seafood stuffing, spicy shrimp creamy sauce.
- TRADICIONAL DE CANGREJO “Aji Amarillo with Crab”** 11
Fluffy whipped potato cake, crab salad, avocado mousse, yucca chips and spicy aioli.
- NIKKEI “Nikkei”** 12
Fluffy whipped potato cakes, red tuna, oriental sauce, avocado mousse, spicy aioli and wonton strings.
- PIQUEO CAUSITA “Causa Sampler”** 17
A taste of our 3 causas. Sweet potato, Aji, nikkei.

CEVICHEs (FRESH FISH DELIVERY EVERY DAY – Choice of ■ MILD ■ MEDIUM ■ HOT

- CLASICO “Traditional”** ■ ■ ■ 15
White fish, lime juice, cilantro, red onions, limo pepper, sweet potato, choclo corn and cancha corn.
- AJI AMARILLO “Yellow Fish”** ■ ■ ■ 15
White fish, lime juice, Aji Amarillo sauce, red onions, sweet potato, choclo corn and cancha corn.
- ROCOTO “Shrimp and Calamari Rocoto”** ■ ■ ■ 15
Shrimp, calamari, lime juice, rocoto sauce, red onions, cilantro, sweet potato, choclo corn and cancha corn.
- MIXTO “Mixed Seafood”** ■ ■ ■ 16
Mixed seafood, lime juice, cilantro, red onions, limo pepper, sweet potato, choclo corn and cancha corn.
- NIKKEI “Tuna Nikkei”** ■ ■ ■ 16
Tuna, Nikkei sauce, tamarind, cucumber, avocado, sesame seeds, soy, rocoto, sake choclo & cancha corn.
- PIQUEO CLASICO “Sampler by the Sea”** ■ ■ ■ 29
A taste of our 3 ceviches. Traditional, Yellow fish, and Rocoto.

TIRADITOS (FRESH FISH DELIVERY EVERY DAY – Choice of ■ MILD ■ MEDIUM ■ HOT

- AL LIMÓN “Traditional”** ■ ■ ■ 15
Slices of fish, lime juice leche de tigre, garlic, cilantro, aji limo, corn...
- AJI AMARILLO Y ROCOTO “Duo”** ■ ■ ■ 15
Slices of fish, aji amarillo and rocoto leche de tigre, lime, choclo corn.
- NIKKEI “Tuna Nikkei”** ■ ■ ■ 16
Slices of Tuna, Nikkei sauce, cucumber, tamarind, wonton strips, avocado mousse.

SALADS

- ENSALADA DE MARISCOS “Mediterranean Seafood Salad”** 15
Octopus, calamari, shrimp, asparagus, cherry tomato, baby bellas, piquillo peppers, black olive lemon dressing, topped with crispy capers.
- TABBOULEH DE QUINOA “Quinoa Tabbouleh”** 12
Quinoa 2 ways, mint, parsley, tomato, cucumber, lemon citronette, fluffy potato cake, avocado & greens, balsamic reduction.
- ENSALADA ORIENTAL “Oriental Salad”** 11
Oriental vegetables, salad mix, peanut dressing, sesame seeds, fresh herbs.
Add Ons: ♦ Salmon \$4 ♦ Steak Skirt \$5 ♦ Chicken \$3 ♦ Tuna \$4
- ENSALADA CAESAR “Caesar Salad”** 9
Romaine, house Caesar dressing, confit cherry tomatoes, yucca croutons, shaved parmesan.
Add Ons: ♦ Salmon \$4 ♦ Steak Skirt \$5 ♦ Chicken \$3 ♦ Tuna \$4

SOUPS

- “SOUP OF THE DAY”** 6

We are sorry for the inconvenience we do not issue separate checks.

 *Allergens, please see server

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

LOMO SALTADO “Stir-Fry Steak”	11
Skirt steak, onions, tomato, cilantro, garlic, oriental sauce, french fries, white rice or brown rice.	
ESCABECHE DE PESCADO “Fish Escabeche”	11
Catch of the day, escabeche sauce, onions, tomatoes, cilantro, sweet potato puree.	
CHAUFA DE CALAMARES “Calamari Fried Rice”	11
Calamari, fried rice, vegetables, ginger, garlic, scallions, egg, oriental sauce.	
FETTUCCINI VERDE CON POLLO “Fettuccini Pesto with Grilled Chicken”	11
Grilled chicken breast, fettuccini, pesto sauce, parmesan cheese, huancaína sauce.	
CAU-CAU DE CALAMARES “Calamari Stew”	11
Calamari, clam broth, aji amarillo, potato, garlic, fresh mint, peas, white rice. <i>Brown rice sub: 1.50</i>	
AJI DE GALLINA “Creamy Chicken Stew”	11
Shredded chicken breast, creamy aji amarillo sauce, crispy potatoes, quail egg, black olives, white rice. <i>Brown rice sub: 1.50</i>	

KIDS MENU *(For children 12 and under)*

KRISPY QUINOA NUGGETS	8
Nutritious quinoa crusted fish, sweet potato fries, tartar sauce.	
PASTA VALENTINO	7
Fettuccini, choice of butter, tomato or alfredo sauce, parmesan cheese. <i>Add Ons: ♦ Shrimp \$2 ♦ Chicken \$2</i>	
SEBI KIDS	8
White fish, lime juice, cilantro, red onions, sweet potato, choclo corn and cancha corn.	
CHAUFA KIDS	7
Fried rice, soy sauce, egg. <i>Add Ons: ♦ Shrimp \$2 ♦ Chicken \$2</i>	

DESSERT

LUCUMA PANNA COTTA	6
Amazonia fruit delicacy is found in the depths of the jungle and is considered one of a kind and mixed with berries is at its best.	
SUSPIRO A LA LIMEÑA	6
Crème caramel, port meringue and cinnamon.	
QUINUA CRÈME BRÛLÉ	6
An Andean grain applied to a French desert, it's amazing how this dessert works together..	
DIA Y NOCHE	6
Purple corn pudding with dried fruits, chicha morada poached pear and frozen cinnamon air, resemblance to a Peruvian classic.	
TORTA DE CHOCOLATE	6
Rich and chocolaty cake with an almost pudding-like texture with creme anglaise.	
PIQUEO DE POSTRES “Dessert Sampler”	14
A taste of our 3 desserts, Lucuma panna cotta, suspiro limeno, dia y noche.	

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SIDES

WHITE RICE	2
BROWN RICE	3
SWEET POTATO FRIES	2.5
HOUSE SALAD	2.5
<i>With the choice of dressing:</i>	
◆ House ◆ Peanut ◆ Ranch ◆ Blue Cheese ◆ Oil & Vinegar ◆ Caesar	

DRINKS

CHICHA MORADA <i>(Made fresh daily)</i>	3.5	CAPPUCCINO	3.5
FOUNTAIN SODA <i>(Coke, Diet Coke, Sprite, Orange)</i> <i>(Bottomless)</i>	2.5	ESPRESSO	3.5
FRESH BREWED ICED TEA <i>(Bottomless)</i>	2.5	COFFEE <i>(Bottomless)</i>	3
BEER <i>(Stella, Heineken, Corona, Miller Light, Cusqueña)</i>	5	ASSORTED HOT TEA <i>(Bottomless)</i>	3
INKA COLA <i>(Diet and regular)</i>	2.5	VOSS IMPORTED (Water) <i>(Still and Sparkling)</i>	3

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