



Restaurant Week Menu

APPETIZERS

Ceviche de Mango

Fish and mango chunks marinated in lime juice, served with red onions, yucca and Cusco corn

Tiradito en Salsa de Aji Amarillo

Thin fish cuts marinated in yellow pepper and lime sauce, served with sweet potato and Cusco corn

Anticuchos

Marinated Peruvian style kebabs, served with grilled potatoes

Palta Rellena de Pollo

Peruvian avocado stuffed with chicken, marinated in Peruvian spices

ENTREE

Arroz con Mariscos

Peruvian style paella, red rice mixed with seafood

Churrasco Olibar

New York strip steak, served with vegetables and seared mushrooms

Lomo Saltado

Sliced wok-seared beef, served with white rice, French fries, red onions and tomatoes

Tallarín Saltado de Mariscos

Linguine pasta in Peruvian soy sauce, mixed with seafood, red onions, tomatoes and peppers

DESSERT

Arroz con Leche

Peruvian style rice pudding

Crema Volteada

Peruvian dessert made of a smooth, thick custard covered in caramel

*PLEASE NOTIFY YOUR SERVER, MANAGER OR CHEF IF YOU HAVE ANY TYPE OF FOOD ALLERGIES
15% GRATUITY SHALL BE CHARGED ON BILLS OF \$100 AND MORE