

HAPPY HOUR

Monday - Friday | 3 pm - 5 pm (excluding holidays)

COCKTAILS \$10

EL CAPITAN

Cuatro Gallos quebranta, sweet vermouth, angostura

CHICHA PUNCH

Rotating weekly special hand crafted by our bartenders

THE WASP

tito's vodka, passionfruit, hibiscus aji panca, orchid, carbonation

PISCO SOUR

pisco, lime juice, egg white, angostura

(+\$1 for chicha, maracuya, prickly pear)

PICANTE PINA EXPRESS

habanero infused tequila, housemade pineapple syrup, lemon juice

CITRUS CHILCANO

grapefruit & lemon, cuatro gallos pisco, acholado mommenpop blood orange aperitif, ginger, carbonation

WINE \$8 BEER \$6

red wine
white wine
sparkling wine

cristal lager
cusquena lager
fort point villager ipa
callao pilsner

APPETIZERS

CEBICHE CLÁSICO

Catch of the day in a classic leche de tigre, red onion, habanero, corn, sweet potatoes \$19

CEBICHE LIMEÑO

Catch of the day, shrimp, calamari, octopus, red onion, habanero, corn, sweet potatoes, rocoto leche de tigre \$19

LECHE DE TIGRE

Chopped seafood, onion, choclo, cancha, rocoto leche de tigre, topped with prawns \$16

CAUSA LIMEÑA

Chicken salad, Idaho potato, aji Amarillo aioli \$14

TUNA TACOS

Tuna, yellow corn tortilla, avocado, chalaca, red radish, Peruvian sauce \$18

CHIFLE DE PLANTANO

Plantain chips with avocado sauce \$11

CHICHARRON DE CALAMARES

Crispy deep-fried squid, fried yucca, criolla salad, tartar sauce \$19

MAIN COURSES

ARROZ CON MARISCOS

Catch of the day, shrimp, calamari in wok-fried rice, aji panca, vegetables, leche de tigre \$29

LOMO SALTADO

Wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice \$33

QUINOA CHAUFÁ

Wok-fried Peruvian quinoa, seasonal vegetables, aji panca, coconut milk, fried egg, pickled vegetables \$22

EMPANADAS

beef 7 • chicken 7
mushroom 7 • choclo 7

EMPANADA TASTING

a tasting of four empanadas 24

