

Rinconcito Peruano

Appetizers

Causa de Atun – Potato puree layered with a delicate tuna salad.

Papa a la Huancaína – Sliced potato in a creamy aji amarillo sauce.

Yuca a la Huancaína – Fried cassava served with a creamy aji amarillo sauce.

Choclo a la Huancaína – Peruvian corn served with a creamy aji amarillo sauce.

Choclo con Queso – Peruvian corn with fresh white cheese.

Anticuchos – Beef heart skewers marinated in traditional aji panca. Served with peruvian corn and potato.

Deditos de Queso – Mozzarella cheese sticks.

Calamares Fritos – Lightly battered and fried calamari.

☞ Peruanito Sampler – The true flavors of Peru! Papa a la Huancaína, Causa de Atun, Choros a la Chalaca, Fish Ceviche and fried seafood.

Ceviches y Tiraditos

NO SPICE + MILD + MEDIUM + HOT

☞ Ceviche Pescado – Fish marinated in a fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn.

☞ Ceviche Mixto – Fish, shrimp, calamari and mussels marinated in fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn.

☞ Ceviche Mariscos – Shrimp, calamari and mussels marinated in fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn.

☞ Ceviche Pescado y Camarones – Fish and shrimp marinated in fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn.

☞ Ceviche Camarones – Shrimp marinated in fresh lime, onions, cilantro and traditional Peruvian flavors. Served with sweet potato and corn.

☞ Ceviche Chef Dino – Fish, shrimp, and calamari ceviche topped with lightly fried calamari, shrimp, and mussels. Accompanied by a shot of leche de tigre.

☞ Ceviche 79 – The ceviche of Prosperity "79", fish marinated in lime, aji amarillo, onion and cilantro with fried cassava.

☞ Ceviche-tini – Martini sized fish and shrimp ceviche, topped with lightly fried calamari.

☞ Vuelve a la Vida – The ceviche known in Peru as "Return to Life." Diced fish, shrimp and mussel ceviche with leche de tigre. Served with fried plantain chips.

☞ Ceviche Tres Tiempos – Fish ceviche prepared in traditional lime, creamy aji amarillo and rocoto. Served with sweet potato and corn.

☞ Choros a la Chalaca – Ceviche of mussels marinated in fresh lime, onion, tomato, cilantro and traditional Peruvian flavors.

☞ Tiradito de Pescado – Thinly sliced fish marinated in fresh lime and aji amarillo.

☞ Tiradito de Maracuya – Thinly sliced fish marinated in fresh lime and traditional Peruvian flavors, kicked off with a dash of passion fruit.

☞ Leche de Tigre – An immediate energy boost! A shot of ceviche with fish and shrimp, small but mighty.

Soups

Parihuela – A hearty seafood soup with fish, shrimp, calamari, mussels and clams. Prepared with traditional aji panca.

Chupe de Camarones – A unique shrimp chowder with fresh white cheese, corn, poached egg, rice and bold aji panca flavor.

Caldo de Gallina – A Sunday favorite, traditional hen soup served with linguini, egg, potato, cilantro and scallions. Only available on Sunday.

Sopa del Dia – Ask for our daily soup. Available Tuesday thru Friday.

Entrées

MARISCOS

Pescado a lo Macho – Lightly fried fish filet covered in a creamy seafood sauce with shrimp, calamari and mussels. Served with white rice and sweet potato.

Pescado Sudado – Steam fish filet with onions, fresh tomatoes, cilantro, aji panca, sweet potato and white rice.

» Con Camarones Con Mariscos

Pescado a la Chorillana – Lightly fried fish filet tossed in fresh tomatoes, onions, parsley, aji panca and vinegar. Served with white rice.

Pescado al Ajillo – Fish filet sautéed in a light garlic sauce with butter, parsley, white wine and olive oil. Served with white rice.

» Con Camarones Con Mariscos

Escabeche Pescado – Breaded fish filet tossed in aji amarillo, onions, cilantro and Peruvian spices. Served with black olives, sweet potato and white rice.

Pescado a la Plancha – Fish filet on the grill, simple and healthy. Served with white rice and salad.

Filete Pescado Frito – Lightly battered and fried fish filet. Served with white rice and salsa criolla.

Chicharrón de Pescado – Lightly battered and fried fish chunks. Served with white rice and salsa criolla.

Salmon al Ajillo – Salmon sautéed in a light garlic sauce with butter, parsley, white wine and olive oil. Served with two sides of your choice.

Camarones al Ajillo – Shrimp sautéed in a light garlic sauce with butter, parsley, white wine and olive oil. Served with white rice.

Camarones Empanizados – Breaded shrimp served with white rice.

Pargo Entero Frito – Fried whole snapper served with two sides.

Jalea Mixta – Fish chunks, shrimp, calamari, mussels and cassava, lightly battered and fried. Served over fresh lettuce and mounted with salsa criolla.

Jalea Pescado – Fish chunks and cassava, lightly battered and fried. Served over fresh lettuce and mounted with salsa criolla.

Saltado – A true classic. Wok-style stir fry with fresh tomatoes, onion, cilantro, soy sauce, french fries and protein of choice.

» Pescado Camarones Mariscos

Tallarines Verdes con Camarones – Linguini tossed in a creamy pesto made with olive oil, walnuts, cheese, spinach and basil. Served with sautéed shrimp.

Tallarines Alfredo con Camarones – Linguini tossed in a creamy alfredo sauce with sautéed shrimp.

Tallarín Saltado – Peruvian-Chinese style linguini tossed in a high heat wok with soy sauce, sesame oil, scallion, onions and red peppers. Served with protein of choice.

» Mariscos (camarones, calamares y choros) Camarones

Arroz Chaufa – Traditional Peruvian fried rice with egg, scallions, bean sprouts and your choice of protein.

» Mariscos (camarones, calamares y choros) Camarones Pescado Vegetales

Arroz con Camarones – Shrimp with yellow rice. Served with salsa criolla.

Arroz con Mariscos – Yellow rice with shrimp, mussels and calamari. Served with salsa criolla.

CARNES

Lomo Saltado – A truly traditional Peruvian dish! Beef stir fry with onions, tomatoes, cilantro, and french fries. Served with white rice.

Seco a la Norteña – Home-style tender beef stew made with aji panca served over white canary beans. Accompanied with white rice and salsa criolla.

Seco Cabrito – Home-style tender goat stew made with aji panca served over white canary beans. Accompanied with white rice and salsa criolla.

Tallarín Verde con Bistec – Linguini tossed in a creamy pesto sauce made with olive oil, walnuts, cheese, spinach and basil. Served with a grilled steak.

Arroz Chaufa Carne – Traditional Peruvian fried rice with beef, egg, scallions, and bean sprouts.

Arroz Chaufa Trio – Traditional Peruvian fried rice with beef, chicken, shrimp, egg, scallions and bean sprouts.

Tacu Tacu con Bistec – Peruvian white canary bean and white rice, sautéed to a golden crisp. Served with steak and salsa criolla.

Higado Encebollado – Beef liver sautéed with onions, tomatoes, and cilantro. Served with white rice.

Tallarín Saltado de Carne – Peruvian-Chinese style linguini tossed in a high heat wok with beef, soy sauce, sesame oil, scallion, onions and red peppers.

Saltado de Churrasco – Skirt steak stir fry with onions, tomatoes, cilantro, and french fries. Served with white rice.

Churrasco a lo Macho – Grilled skirt steak in a creamy seafood sauce with shrimp, calamari and mussels. Served with white rice.

Churrasco a lo Pobre – Skirt steak on the grill served with french fries, sweet plantains, white rice and a fried egg.

Churrasco – Marinated skirt steak on the grill with two sides of choice.

Bistec a lo Pobre – Thin beef steak on the grill served with french fries, sweet plantains, white rice and a fried egg.

Bistec de Res – Thin beef steak prepared on the grill. Served with two sides.

Higado Saltado – Sliced liver sautéed with french fries, onions, tomatoes and cilantro. Served with white rice.

POLLO

☞ Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
15% gratuity is included in tables of 5 or more.

Saltado de Pollo – Chicken breast stir fry with onions, tomatoes, cilantro, and french fries. Served with white rice.

Aji de Gallina – Shredded chicken breast in a creamy aji amarillo sauce served over sliced potato and white rice. Garnished with egg and black olives.

Pollada – Quarter chicken marinated in traditional aji panca and fried to a tender crisp. Served with browned potato, white rice and salsa criollo.

Chicharron de Pollo – Chicken breast lightly battered and fried to a golden crisp. Served with white rice and salsa criolla.

Tallarín Saltado de Pollo – Peruvian-Chinese style linguini tossed in a high heat wok with soy sauce, sesame oil, scallion, onions and red peppers. Served with sautéed chicken breast.

Tallarín Verde con Pollo – Linguini tossed in a creamy pesto made with olive oil, walnuts, cheese, spinach and basil. Served with grilled chicken breast.

Tallarín Alfredo con Pollo – Linguini tossed in a creamy alfredo sauce with sautéed chicken breast.

Arroz Chaufa Tropical – Peruvian style fried rice with chicken breast, sweet plantains, scallions, egg and bean sprouts.

Arroz Chaufa Pollo – Peruvian style fried rice with chicken breast, scallions, egg and bean sprouts.

Tacu Tacu con Pollo – Peruvian white canary bean and white rice, sautéed to a golden crisp. Served with a grilled chicken breast and salsa criolla.

Pechuga de Pollo a la Plancha – Grilled chicken breast served with two sides.

Pollo a la Milanese – Breaded chicken breast served with white rice.

Arroz con Pollo – Traditional cilantro chicken and rice.
» Available on weekends

Arroz con Pato – Traditional cilantro duck and rice.
» Available on weekends

Cholitos

Deditos de Pollo – Breaded chicken tenders with fries.

Deditos de Pescado – Breaded fish tenders with fries.

Side Orders

Arroz – White rice

Yuca Frita – Fried cassava

Maduros – Sweet plantains

Papa Fritas – French fries

Papa Herbida – Sliced boiled potato

Papa Dorada – Lightly browned potato

Camote – Sweet potato

Ensalada de la Casa – Fresh spring mix tossed with cucumber, onion, and tomato. Served with a mustard vinaigrette.

Salsa Criolla – Purple onions marinated in lime, cilantro and olive oil.

Frijoles Negros – Black beans

Frijoles Canarios – White canary beans

Tostones – Fried plantains

Mariquitas – Lightly fried plantains chips

Choclo Entero – Peruvian corn on the cob

Canchita – Toasted Peruvian corn

Tacu Tacu – White canary bean and rice sautéed together with Peruvian spices.

Tallarines a la Huancaína – Linguini tossed in a creamy aji amarillo sauce.

Tallarines Verdes – Linguini tossed in a creamy pesto sauce.

Tallarines Alfredo – Linguini tossed in Alfredo sauce.

Salsa Huancaína – Creamy aji amarillo and cheese sauce.

Rocoto – Pureed hot pepper.

Desserts

Crema Volteada – Flan casero con esencia a clavo, anís y canela.

Flan de Lucuma – Flan infusado con lucuma.

Suspiro Limeño – Manjar blanco cubierto con merengue y canela.

Picarones – Frituras en forma de anillo con zapallo y camote en chancaca.

Helados – Variedad de sabores.

» Bon Bon de Lucuma

Alfajores – Galleta rellena de dulce de leche glaseado con azúcar en polvo.

Tres Leches – Panetela bañada en tres leches cubierto con merengue.

Tres Leches Italiano – Gelatina de tres leches con merengue.

Beverages

Inca Kola 1.95

Diet Inca Kola 1.95

Kola Inglesa 2.65

Vaso de Chicha Morada 1.95 – Traditional Peruvian purple corn juice with essence of apple, pineapple, cinnamon and clove.
» Jarra de Chicha Morada 7.95

Domestic Sodas 1.85 – Coke – Sprite – Diet Coke – Pepsi – Sunkist – Brisk Ice Tea – Lemonade

Latin Sodas 1.85 – Jupíña – Materva – Milca – Iron Beer

Bottled Sodas 2.95 – Coca Cola – Fanta Orange

Malta 1.95

Snapple Tea 2.95 – Botella

Jugo de Maracuya 3.50 – Botella

Jugo en Lata 2.15 – Mango – Manzana – Durazno

Jugo Mango o Naranja 2.95 – Botella

Clamato 1.45

Agua Botella 1.00

Agua Perrier 2.95

Agua Pellegrino 3.95

Cerveza 4.25 – Cuzqueña – Cristal – Corona – Heineken – Stella Artois – Miller Lite – Bud Light – Budweiser – Becks – Presidente

Copa de Sangría 6.95 – Roja

» Jarra de Sangría 18.95

Copa de Borgoña 7.95 – Sweet wine

» Peru

Copa de Vino 6.50 – Cabernet Sauvignon – Merlot – Chardonnay – Rose Syrah

» Chile

Copa de Puerto Viejo 6.95 – Cabernet Sauvignon o Chardonnay

» Chile

Copa de Prosecco 8.95

» Italia

Pisco Sour 7.25 – Limon o Maracuya

Margarita 7.50

Piña Colada 6.95

Café Expresso 1.50

Cortadito 1.85

Café con Leche 3.25

Te Caliente 2.50

Wine and Dine

Tabernero Blanco de Blancos – Chardonnay/Chenin Blanc/Sauvignon Blanc Blend
» Botella – Peru

Tabernero – Gran Tinto – Malbec/Merlot Blend
» Botella – Peru

Tabernero Borgoña – Sweet Wine
» Botella – Peru

Torre Pingon Reserva
» Botella – España

Torre Pingon – Roble
» Botella – España

Puerto Viejo – Cabernet Sauvignon – Merlot – Malbec – Chardonnay – Sauvignon Blanc
» Botella – Chile

Prosecco – Sparking white wine
» Botella – Italia