

Rinconcito Peruano

Appetizers

Causa de Atun – Potato puree layered with a delicate tuna salad. 6.95
Papa a la Huancaína – Sliced potato in a creamy aji amarillo sauce. 6.75
Yuca a la Huancaína – Fried cassava served with a creamy aji amarillo sauce. 6.75
Choclo a la Huancaína – Peruvian corn served with a creamy aji amarillo sauce. 7.95
Choclo con Queso – Peruvian corn with fresh white cheese. 7.95

Anticuchos – Beef heart skewers marinated in traditional aji panca. Served with peruvian corn and potato. 12.95
Deditos de Queso – Mozzarella cheese sticks. 6.85
Calamares Fritos – Lightly battered and fried calamari. 9.60
☉ Peruanito Sampler – The true flavors of Peru! Papa a la Huancaína, Cause de Atun, Choros a la Chalaca, Fish Ceviche and fried seafood. 32.95

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. 13.50
☉ Ceviche Mixto – Fish, shrimp, calamari and mussels marinated in fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn. 14.95
☉ Ceviche Mariscos – Shrimp, calamari and mussels marinated in fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn. 18.95
☉ Ceviche Pescado y Camarones – Fish and shrimp marinated in fresh lime, onion, cilantro and traditional Peruvian flavors. Served with sweet potato and corn. 16.50
☉ Ceviche Camarones – Shrimp marinated in fresh lime, onions, cilantro and traditional Peruvian flavors. Served with sweet potato and corn. 16.95
☉ Ceviche Chef Dino – Fish, shrimp, and calamari ceviche topped with lightly fried calamari, shrimp, and mussels. Accompanied by a shot of leche de tigre. 19.95
☉ Ceviche 79 – The ceviche of Prosperity "79", fish marinated in lime, aji amarillo, onion and cilantro with fried cassava. 12.95

☉ Ceviche-tini – Martini sized fish and shrimp ceviche, topped with lightly fried calamari. 8.95
☉ 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. 10.95
☉ Ceviche Tres Tiempos – Fish ceviche prepared in traditional lime, creamy aji amarillo and rocoto. Served with sweet potato and corn. 19.95
☉ Choros a la Chalaca – Ceviche of mussels marinated in fresh lime, onion, tomato, cilantro and traditional Peruvian flavors. 11.45
☉ Tiradito de Pescado – Thinly sliced fish marinated in fresh lime and aji amarillo. 13.95
☉ Tiradito de Maracuya – Thinly sliced fish marinated in fresh lime and traditional Peruvian flavors, kicked off with a dash of passion fruit. 15.95
☉ Leche de Tigre – An immediate energy boost! A shot of ceviche with fish and shrimp, small but mighty. 4.95

Soups

Parihuela – A hearty seafood soup with fish, shrimp, calamari, mussels and clams. Prepared with traditional aji panca. 16.25
Chupe de Camarones – A unique shrimp chowder with fresh white cheese, corn, poached egg, rice and bold aji panca flavor. 14.95

Caldo de Gallina – A Sunday favorite, traditional hen soup served with linguini, egg, potato, cilantro and scallions. Only available on Sunday. 7.95
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. 17.25

Pescado Sudado – Steam fish filet with onions, fresh tomatoes, cilantro, aji panca, sweet potato and white rice. 17.25
» Con Camarones \$23.25 Con Mariscos \$23.25

Pescado a la Chorillana – Lightly fried fish filet tossed in fresh tomatoes, onions, parsley, aji panca and vinegar. Served with white rice. 14.50

Pescado al Ajillo – Fish filet sautéed in a light garlic sauce with butter, parsley, white wine and olive oil. Served with white rice. \$15.95
» Con Camarones \$23.50 Con Mariscos \$23.50

Escabeche Pescado – Breaded fish filet tossed in aji amarillo, onions, cilantro and Peruvian spices. Served with black olives, sweet potato and white rice. 16.95

Pescado a la Plancha – Fish filet on the grill, simple and healthy. Served with white rice and salad. 15.65

Filete Pescado Frito – Lightly battered and fried fish filet. Served with white rice and salsa criolla. 14.50

Chicharron de Pescado – Lightly battered and fried fish chunks. Served with white rice and salsa criolla. 14.25

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. 17.95

Camarones al Ajillo – Shrimp sautéed in a light garlic sauce with butter, parsley, white wine and olive oil. Served with white rice. 16.55

Camarones Empanizados – Breaded shrimp served with white rice. 16.55

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

Jalea Mixta – Fish chunks, shrimp, calamari, mussels and cassava, lightly battered and fried. Served over fresh lettuce and mounted with salsa criolla. 23.95

Jalea Pescado – Fish chunks and cassava, lightly battered and fried. Served over fresh lettuce and mounted with salsa criolla. 22.25

Saltado – A true classic. Wok-style stir fry with fresh tomatoes, onion, cilantro, soy sauce, french fries and protein of choice.
» Pescado \$15.50 Camarones \$17.15 Mariscos \$17.15

Tallarines Verdes con Camarones – Linguini tossed in a creamy pesto made with olive oil, walnuts, cheese, spinach and basil. Served with sautéed shrimp. 20.95

Tallarines Alfredo con Camarones – Linguini tossed in a creamy alfredo sauce with sautéed shrimp. 16.15

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) \$16.15 Camarones \$16.15

Arroz Chaufa – Traditional Peruvian fried rice with egg, scallions, bean sprouts and your choice of protein.
» Mariscos (camarones, calamares y choros) \$16.15 Camarones \$16.15 Pescado \$15.95 Vegetales \$13.95

Arroz con Camarones – Shrimp with yellow rice. Served with salsa criolla. 16.95

Arroz con Mariscos – Yellow rice with shrimp, mussels and calamari. Served with salsa criolla. 16.95

CARNES

Lomo Saltado – A truly traditional Peruvian dish! Beef stir fry with onions, tomatoes, cilantro, and french fries. Served with white rice. 12.65

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. 13.95

Seco Cabrito – Home-style tender goat stew made with aji panca served over white canary beans. Accompanied with white rice and salsa criolla. 14.45

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. 16.10

Arroz Chaufa Carne – Traditional Peruvian fried rice with beef, egg, scallions, and bean sprouts. 12.65

Arroz Chaufa Trio – Traditional Peruvian fried rice with beef, chicken, shrimp, egg, scallions and bean sprouts. 23.45

Tacu Tacu con Bistec – Peruvian white canary bean and white rice, sautéed to a golden crisp. Served with steak and salsa criolla. 17.95

Higado Encebollado – Beef liver sautéed with onions, tomatoes, and cilantro. Served with white rice. 11.55

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. 12.65

Saltado de Churrasco – Skirt steak stir fry with onions, tomatoes, cilantro, and french fries. Served with white rice. 17.15

Churrasco a lo Macho – Grilled skirt steak in a creamy seafood sauce with shrimp, calamari and mussels. Served with white rice. 24.50

Churrasco a lo Pobre – Skirt steak on the grill served with french fries, sweet plantains, white rice and a fried egg. 22.75

Churrasco – Marinated skirt steak on the grill with two sides of choice. 18.95

Bistec a lo Pobre – Thin beef steak on the grill served with french fries, sweet plantains, white rice and a fried egg. 17.95

Bistec de Res – Thin beef steak prepared on the grill. Served with two sides. 10.95

Higado Saltado – Sliced liver sautéed with french fries, onions, tomatoes and cilantro. Served with white rice. 11.50

POLLO

Saltado de Pollo – Chicken breast stir fry with onions, tomatoes, cilantro, and french fries. Served with white rice. 12.65

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. 12.75

Pollada – Quarter chicken marinated in traditional aji panca and fried to a tender crisp. Served with browned potato, white rice and salsa criollo. 10.75

Chicharron de Pollo – Chicken breast lightly battered and fried to a golden crisp. Served with white rice and salsa criolla. 12.45

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. 12.65

Tallarín Verde con Pollo – Linguini tossed in a creamy pesto made with olive oil, walnuts, cheese, spinach and basil. Served with grilled chicken breast. 16.10

Tallarín Alfredo con Pollo – Linguini tossed in a creamy alfredo sauce with sautéed chicken breast. 14.25

Arroz Chaufa Tropical – Peruvian style fried rice with chicken breast, sweet plantains, scallions, egg and bean sprouts. 15.95

Arroz Chaufa Pollo – Peruvian style fried rice with chicken breast, scallions, egg and bean sprouts. 12.65

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. 16.95

Pechuga de Pollo a la Plancha – Grilled chicken breast served with two sides. 11.95

Pollo a la Milanese – Breaded chicken breast served with white rice. 15.45

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. 7.25

Deditos de Pescado – Breaded fish tenders with fries. 9.85

Side Orders

Arroz – White rice 2.50

Yuca Frita – Fried cassava 3.95

Maduros – Sweet plantains 3.50

Papa Fritas – French fries 3.50

Papa Herbida – Sliced boiled potato 2.95

Papa Dorada – Lightly browned potato 3.50

Camote – Sweet potato 2.95

Ensalada de la Casa – Fresh spring mix tossed with cucumber, onion, and tomato. Served with a mustard vinaigrette. 3.95

Salsa Criolla – Purple onions marinated in lime, cilantro and olive oil. 2.15

Frijoles Negros – Black beans 2.95

Frijoles Canarios – White canary beans 3.75

Tostones – Fried plantains 3.95

Mariquitas – Lightly fried plantains chips 3.95

Choclo Entero – Peruvian corn on the cob 4.75

Canchita – Toasted Peruvian corn 1.95

Tacu Tacu – White canary bean and rice sautéed together with Peruvian spices. 7.95

Tallarines a la Huancaína – Linguini tossed in a creamy aji amarillo sauce. 7.95

Tallarines Verdes – Linguini tossed in a creamy pesto sauce. 7.95

Tallarines Alfredo – Linguini tossed in Alfredo sauce. 7.95

Salsa Huancaína – Creamy aji amarillo and cheese sauce. 1.00

Rocoto – Pureed hot pepper. 0.50

Desserts

Crema Volteada – Flan casero con esencia a clavo, anís y canela. 4.65

Flan de Lucuma – Flan infusado con lucuma. 4.35

Suspiro Limeño – Manjar blanco cubierto con merengue y canela. 5.25

Picarones – Frituras en forma de anillo con zapallo y camote en chancaca. 7.25

Helados – Variedad de sabores. 4.50

» Bon Bon de Lucuma \$5.25

Alfajores – Galleta rellena de dulce de leche glaseado con azúcar en polvo. 2.45

Tres Leches – Panetela bañada en tres leches cubierto con merengue. 4.65

Tres Leches Italiano – Gelatina de tres leches con merengue. 4.85

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 – Jupiña – 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 Sangria 6.95 – Roja

» Jarra de Sangria 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 28.95

» Botella – Peru

Tabernero – Gran Tinto – Malbec/Merlot Blend 27.95

» Botella – Peru

Tabernero Borgoña – Sweet Wine 26.95

» Botella – Peru

Torre Pingon Reserva – 53.95

» Botella – España

Torre Pingon – Roble 26.95

» Botella – España

Puerto Viejo – Cabernet Sauvignon – Merlot – Malbec – Chardonnay – Sauvignon Blanc 22.95

» Botella – Chile

Prosecco – Sparking white wine 24.95

» Botella – Italia