



30 DOLLARS MENU

Appetizers

Ensalada de estacion - Salad

Golden and Ruby beets, Peruvian asparagus, heart of palm and avocado; all dressed with huasabi and rice vinegar vinaigrette

Chicharron Novoandino de Pollo – Deep fried chicken

Deep fried quinoa-crusted free range chicken served with two peruvian style sauces

Choritos - Mussels

A fisherman's style mussels, marinated with a citrus sauce made of tomato, onions and peppers

Entrées

Locro Serrano

Mashed acorn and butternut squash, "choclo" corn, fava bean, fresh cheese, "botija" olive and egg flower with truffle infusion, served in a squash shell

Seco de Cordero con Frejoles

Lamb shoulder stew, cilantro and beer flavor, served with beans and rice

Arroz con Mariscos

Seafood "Paella" style, "Aji Panca" red dry pepper, white wine, seafood and fish of the day

Dessert

Suspiro a la Limena

Vanilla bean Caramel Milk topped with Port Meringue.

Milhojas de Mango

Mascarpone mango mousse between philo dough cookies

Arroz con Leche

Latin American classic, rice pudding



40 DOLLARS MENU

Appetizers

Ensalada Mixtura - Salad

Arugula butter lettuce, Oregon blue cheese, hazelnuts, “botija” olives, “piquillo” peppers, and canola passion fruit vinaigrette

Anticucho de Corazón o Pollo – Chicken/Beef Heart Skewers

Afro-peruvian fire roasted beef heart or chicken breast skewers marinated with “ocopa” sauce and served with grilled yuca

Conchitas a la Parmesana – Parmesan Scallops

Freshest bay scallops baked with a cover of grated parmesan cheese

Entrées

Quinotto

Quinoa wild mushroom “risotto” with grilled seasonal vegetables and truffle infusion

Lomo Saltado

Chinese “wok” Stir fry tender loin fingers, red onions, red peppers, tomatoes and “aji amarillo”, prepared with soy sauce and served with fried yucca and white rice

Salmon en Costra de Quinoa Negra

Seared Wild Socai Salmon with “Quinoa” crust, served with Chantrlle mushrooms and Oregon blue cheese phlox “Milfoil”

Dessert

Suspiro a la Limena

Vanilla bean Caramel Milk topped with Port Meringue.

Milhojas de Mango

Mascarpone mango mousse between philo dough cookies

Arroz con Leche

Latin American classic, rice pudding



50 DOLLARS MENU

Appetizers

Escabeche Vegetariano – Grilled Vegetables

Grilled asparagus, heart of palm from Peru and seasonal local vegetables flavored with olive oil and smoked “pimenton”

Anticucho de Corazón o Pollo – Chicken/Beef Heart Skewers

Afro-peruvian fire roasted beef heart or chicken breast skewers marinated with “ocopa” sauce and served with grilled yuca

Calamares – Calamari

Stuffed calamari with crab meat, bay scallops, Serrano ham and corn suspended in a plantain crown

Entrées

Quinotto

Quinoa wild mushroom “risotto” with grilled seasonal vegetables and truffle infusion

Chuleton

*Grilled 12oz Rib eye bone less “aji panca” and demiglace sauce, mashed “choclo” corn
Plantain crown with butter lettuce salad*

Parrilla Marina

Grilled fresh water shrimp, octopus and calamari stuffed with crab meat, scallops and corn, served with Cilantro-garbanzo bean and smoked salmon tamale

Desserts

Merengado de Chocolate blanco y Guayaba

French meringue with white chocolate topped with exotic Guava

Lasaña Amazónica

*Caramelized pineapple slices with tropical fruit mousse and “tumbo”-Strawberry
“gazpacho”*

Tabla de Quesos

Selection of artisan cheeses, quince paste and Norwest nuts