



MIXTURAS (tapas and appetizers)

Cebiches:

Fresh seafood marinated in a perfectly balanced “leche de tigre” (lime juice, garlic, kion and other herbs) prepared in the classical Peruvian style, served with a side of sweet potatoes and peruvian corn.

Cebiche 5 Elementos: *The freshest fish in Seattle 12 **

Cebiche Mixtura: *freshest fish and Shellfish in Seattle 13 **

Cebiche “Tio Phil”: *Local Prawns and green mango slices 13*

Martini de Tigre: *Oysters, mussels, fish, prawns and octopus tossed in “leche de tigre” served in a Martini glass 15 **

Tiradito Sampling: *“Tiradito”, thinly sliced sashimi style cebiche. Prawns in “Rocoto” sauce, fish in “Aji Amarillo” vinaigrette and octopus in “Botija” o” and “aji amarillo” peppers vinaigrette olives cream sauce 15 **

Causa Marina – Potato Cake t: 7.5 a: 14

Chilled Cake made of layers of purple potato, Dungeness crab and prawns; beautifully garnished with smoked salmon and avocado

Calamares – Calamari t: 7.5 a: 14

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

Pulpito - Octopus t: 7 a: 13

Tender Char-grilled octopus in Andean pepper oils in a “Botija” olive “tapenade” foam

Conchitas a la Parmesana – Parmesan Scallops t: 7 a: 13.5

Freshest bay scallops baked with a cover of grated parmesan cheese

Chicharron Novoandino de Pollo – Deep fry chicken t: 4.5 a: 8

Deep fried quinoa-crusting free range chicken served with two sauces

Anticucho de Corazón o Pollo – Chicken/Beef Heart Skewers t: 5 a: 9.5

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

Escabeche Vegetariano – Grilled Vegetables t: 5 a: 9.5

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

Raices del Ande – Andean Roots t: 4.5 a: 8

Stuffed yucca and potato with Mozzarella and “Cotika” cheese, “Huancaína” sauce and “salsa criolla”

Taboule Andino – Quinoa Taboule t: 4.5 a: 8

Inca style taboule: white, black, red quinoa and amaranth. Garnished with avocado, heart of palm, “botija” olives and seasonal vegetables

Ensalada de estacion - Salad 8

Golden and Ruby beets, Peruvian asparagus, heart of palms and avocado, huasabi and rice vinegar vinaigrette

Ensalada Mixtura – Salad 9

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

Soup of the day 6



MIXTURA
THE NEW ANDEAN CUISINE

FONDOS

(Main course)

Criollos

(Traditional Peruvian main courses)

Locro Serrano 16

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

Lomo Saltado 24

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

Seco de Cordero con Frejoles 22

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

Arroz con Mariscos 24

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

Novo Andinos

(Novo Peruvian main courses)

Quinotto 18

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

Pachamanca 23

The ancestral Incas way of cooking in the ground with hot stones, done at Mixtura in a Cocotte. Stew made of half free range chicken, corn, potatoes and fava beans, Peruvian aromatic herbs. Garnished with a Quinoa bread crown

Arroz con Pato – Rice with Duck 30

A traditional Peruvian preparation of duck, deconstructed in three ways: confit, magret and foie gras

Chuleton 32

Grilled 12 oz boneless ribeye steak “aji panca” and demiglace sauce, mashed “choclo” corn Plantain crown with butter lettuce salad

Salmon en Costra de Quinoa Negra 27

Seared Wild Sockeye Salmon fillet with “Quinoa” crust, served with Chantrelle mushrooms and Oregon blue cheese phlox milefoglie

Parrilla Marina 29

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

POSTRES

(Dessert)

Selección Peruana 9

A sampling of the finest colonial Peruvian desserts

Merengado de Chocolate blanco y Guayaba 8

French meringue with white chocolate topped with exotic Guava

Lasaña Amazónica 9

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

Pastel de Chocolate 9

Hot molten chocolate cake balanced with cool passion fruit “ecstasy”

Tabla de Quesos 13.5

Selection of artisan cheeses, quince paste and northwest nuts