

SUMMER RESTAURANT WEEK

\$55

Choose 1 from each section per guest.
Entire table must participate. No substitutions.

STARTERS

OCOPA *s v*

yukon potato, aji amarillo, cheese, olive, huacatay, peanuts

PATACONES *e s (v)*

plantain, mushrooms, hearts of palm, bechamel, cecina floss (2pc per order)

PORK RIB 'CECINA' *d e g*

pork rib, aji panca-honey glaze, crispy yucca, mango-papaya sarza criolla

ENSALADA DE MAIZ *e g s v*

yellow corn, choclo, cancha, huacatay vinaigrette, avocado, queso fresco

ENSALADA DE CHONTA *e g s ve (c)*

fresh hearts of palm, passionfruit-agave vinaigrette, avocado, crispy plantain

ENSALADA DE TOMATO *e g s ve*

heriloom tomato, sachá culantro vinaigrette, avocado, crispy quinoa, balsamic

CEBICHE AMAZÓNICO *e d g (c)* +\$15

fish, sachá culantro leche de tigre, aji charapita, sweet potato, cancha, choclo

CEBICHE NIKKEI *c e d g* +\$15

bluefin tuna, soy, yuzu, avocado, red onion, cilantro

PERUVIAN SCALLOPS A LA PARMESANA *g* +\$15

scallops, aji amarillo anticuchera sauce, parmesan cheese

MAIN DISHES

CHAUFA *d g*

egg, plantain, soy, sesame, scallion, jasmine rice with choice of protein:

PUTUMAYO | housemade pork shoulder cecina & chorizo

DE VEGETALES *v (ve)* | bean sprouts, bell peppers, snow peas, carrots, asparagus

TALLARINES VERDES *e s v*

fusilli pasta, basil pesto, quinoa farofa, parmesan

MAFALDE *e s v*

mafalde pasta, braised chicken thigh, aji panca, tomato, huancaína, parmesan

"CALENTADO" *d (e)*

pork shoulder, chancaca, passion fruit, pinto bean, mishkina, fried egg

PATARASHCA *d e g s*

halibut, mishkina, red onion, sachá culantro, patacones

PULPO AL JOSPER *e (c) (g)* +\$15

octopus, aji panca, yukon potato, botija olive, quinoa-panko farofa

LOMO SALTADO *de* +\$20

american wagyu, onion, tomato, yukon potato, soy, jasmine rice

amazonia

ALLERGEN KEY

c = celiac friendly (no cross contamination)

d = dairy free

e = egg free

g = gluten friendly

s = soy free

v = vegetarian

ve = vegan

() = dish can be modified

ANTICUCHOS *d g (e)*

charcoal-grilled skewers marinated with cumin,

chicha de jora, oregano, red wine vinegar, and

aji panca (meats) or aji amarillo (seafood/veggie)

served family style with huacatay & rocoto sauces

carrot *v (ve)*

asparagus *v (ve)*

brussels sprout *v (ve)*

mushroom *v (ve)*

shishito peppers *v (ve)*

salmon belly

chilean sea bass (+\$3)

shrimp (+\$3)

lengua de pato

chicken thigh

corazon de res

pork belly (+\$3)

filet mignon (+\$3)

DESSERT

SUSPIRO *g s v*

coffee custard, passion fruit merengue

COMBINADO *c e g s v*

arroz con leche, mazamorra morada

CHOCOLUCUMA *s v* +\$5

chocolate cake, lucuma, manjar blanco

WE INCLUDE A 20% SERVICE CHARGE ON CHECKS.
THIS CHARGE GOES ENTIRELY TO INCREASING THE
WAGES OF OUR SERVICE TEAM TO ABOVE THE
CURRENT MINIMUM WAGE FOR ALL EMPLOYEES IN DC.
TIPS ARE NOT EXPECTED BUT ALWAYS APPRECIATED!

**CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.