

RESTAURANT WEEK DINNER

\$40 per person

Choose one from each section



Kam Lu Wantán

Crispy shrimp-pork dumpling, hoisin-tamarind sauce, furikake

Ensalada de Quinoa

Quinoa, choclo, cucumber, Okinawa potato, fresh cheese, lettuce cups

Siu Mai Pollo

Chicken, scallion, cloud ear mushroom, and ají amarillo siu mai with black vinegar chicha de jora dipping sauce

Sánguche de Pescado

Fish of the day, fried lotus bun, rocoto-ponzu mayo, salsa criolla

Dancing Yucca

Yucca fries, ají amarillo mayo, kabayaki sauce, bonito flakes

Papas a la Huancaína

Yukon gold potatoes, ají amarillo, queso fresco, botija olives, quail egg

Ji Song Chifero

Stir-fry chicken, Kung Pao sauce, lettuce cups, crispy sweet potato

Salmon Tiradito*

King Salmon, watermelon radish, white soy ponzu, sweet drop pepper, trout roe

Ají de Gallina*

Peru's Most Precious Dish

Ají amarillo chicken stew, fresh cheese, pecans, botija olives, egg, rice

Aeropuerto

Fried rice, egg noodles, crisp sweet potato, seasonal vegetables, soy bean sprout, "airplanes"

Tam Tam

Hand-cut wheat noodles, spicy pork, peanut, ají panca

Tallarín Saltado de Verduras

Chow mein noodles, tomato, scallions, bean sprouts, pepper

Salmon Donburi*

Salmon, steamed rice, red onion, puffed quinoa, avocado, pickled nabo, fried egg

LUNAR NEW YEAR 2025 - SPECIAL ADD-ON!

Steamed Whole Fish 清蒸鱼 +49

As the Chinese say:

"you can't call it a feast if there is no fish present."

Steamed striped bass, green onion, ginger, shaoxing wine, light soy

Suspiro Limeña

The iconic dessert of Peru Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit

Texturas of Banana

Fried maduros, caramel banana ice cream, chancaca, banana espuma, and puffed quinoa

ADD ON TO ANY DISH

Fried Egg \$2

Pork Belly \$8

Half-Lobster \$33

Ground Chicken \$6

Shrimp \$9

Whole-Lobster \$60

* This item may be served with under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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BEVERAGE SPECIALS

SPARKLING WINE

Raventós i Blanc Cuvée José 17 / 68

A special edition sparkling wine made just for our restaurants. Delicious and versatile. Medium-bodied and refreshing with rich pear and toast notes.

Conca Riu Anoia, Penedés-Spain

Miguel Torres Santa Digna Estelado Rosé 15 / 55

Creamy with a nice toasty aroma, hints of citrus and strawberry leading to fine bubbles and a dry finish.

País, Maule Valley-Chile

WHITE WINE

Nisia Verdejo - Spain 12 / 48

Bright, fresh and dense with complex citrusy, almost tropical flavors. Finishes with a hint of minerality and a light touch of lemongrass.

Rueda-Spain

El Porvenir de Cafayate Amauta Absoluto 12 / 45

Rich aromas of raspberry, plum, and rose petal evolve to show-off a savory side with notes of white pepper, blackberry, blackcurrant, and figs.

Torrentés, Salta-Argentina

Raul Perez Ultreia Godello 16 / 60

A well balanced expression of Godello with ripe citrus, red apples, yellow fruit, and white pepper.

Castilla y Leon-Spain

ROSÉ WINE

Cara Sur Pergolas Criollas Tintas 16 / 65

Herbaceous with a hint of tart strawberry that provides refreshing acidity.

San Juan-Spain

RED WINE

Viu Manent Malbec 12 / 48

Aged for 6 months in used French oak barrels, the flavors are seamless and balanced. Cassis and berry notes dominate the palate of this malbec.

Colchagua Valley-Chile

Clos de Fous Subsollum Pinot Noir 14 / 59

92% Pinot noir and 8% Cinsault lead to freshly ground baking spices and a light red-cherry edge.

Aconcagua-Chile

Ver Sacrum Monastrell 13 / 52

The nose is bright with notes of sweet black cherry and cocoa that lead into a soft, round mid-palate with hints of tobacco and dried leaves.

Uco Valley-Argentina

COCKTAILS

Warm Spiked Chicha Morada 14

Ron Cartavio 2yr old aged rum and chicha morada - served warm and toasty!

Red Wood Shé 17

Mal Bien mezcal, sweet and dry vermouth, elderflower liqueur, Angostura

Chilcano 25 half carafe / 45 carafe

Caravado Pisco Quebranta, lime, bitters, Fever-Tree ginger ale

add macerado to Chilcano +3 / +6

chicha morada, sour, cherry, ginger, cucumber, passionfruit or pineapple



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