

STARTERS

ENSALADA DE TOMATE & CHONTA s d e v e (c) g
hearts of palm, tomato, avocado, passionfruit, crispy plantain

PAPAS DE HUANCAINA s v (e)
yukon potato, aji amarillo, peanuts, cheese, botija olive

COSTILLAS ACECINADAS d e g (c)
baby pork ribs, smoked plantain, pickled red onion

SOLTERO "ESQUITES" v g e (ve) (d) (c)
summer corn, choclo, fava bean, queso fresco, huacatay aioli

CEBICHE VEGANO v v e d e g (c)
jospo roasted local vegetables, shishito leche de tigre, choclo, cancha, yuyo

CHORI PAPAS
ADD 2 SUNNY SIDE UP OR OVER HARD EGGS \$5
amazonian chorizo, potatoes, pickles, sauce

ALITAS AL JOSPER
confit chicken wings, acevichado aioli, pickled aji

PAN CON... d s
CHOICE OF: PORK CHICHARRON, CATFISH OR MUSHROOM
crispy steamed bun, sarza criolla, aji rocoto

MADURITO e g s (v) (d) **+\$10**
cecina ragu, peanuts, cheese, sweet plantain

PERUVIAN SCALLOPS A LA PARMESANA g c (d) e **+\$15**
scallops, aji amarillo anticuchera sauce, parmesan cheese

CEBICHE CLASICO e d g (c) s **+\$10**
fish, aji limo leche de tigre, sweet potato, cancha, choclo, red onion

CEBICHE NIKKEI d e g c **+\$15**
tuna, soy, yuzu, avocado, red onion, cilantro

DRY-AGED BLUEFIN TUNA TORO c e d g **+\$40**
sashimi | passionfruit tiradito | cebiche

MAIN DISHES

CHAUFA PUTUMAYO d g (c) (e)
cecina, egg, plantain, soy, sesame, scallion, jasmine rice

CHAUFA DE VEGETABLES d g (v) (ve) (c) (e)
vegetables, egg, plantain, soy, sesame, scallion, jasmine rice

TALLARÍN SALTADO (v) d
egg noodles, chicken, tomato, soy, green onion
also available vegetarian

"TALLARINES VERDES"
ADD SHRIMP: \$15
fusili, basil & spinach pesto, queso fresco, huancaína sauce

PATARASHCA d e g s (c)
market fish, mishkina, red onion, sacha culantro, patacones

JALEA NIKKEI d (s)
squid, catfish, yucca, sarza criolla, wasabi tartar sauce

AJÍ DE GALLINA s (e)
chicken, aji amarillo, milk, olives, parmesan

PULPO AL JOSPER e c g **+\$22**
octopus, aji panca, yukon potato, botija olive, quinoa-rice panko farofa

LOMO SALTADO d e **+\$35**
australian wagyu, onion, tomato, yukon potato, soy, jasmine rice

amazonia

SUMMER RESTAURANT WEEK

\$65

CHOOSE 1 FROM EACH SECTION PER GUEST
entire table must participate. no substitutions.

ANTICUCHOS d g (e) c

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 sauce

mushroom ve
chicken thigh
salmon belly
pork belly
carrot ve
chilean sea bass
PLUS DAILY SPECIALS

DESSERT

SUSPIRO g s v c
custard, guanabana meringue

CHOCOLUCUMA s v
chocolate cake, lucuma, manjar blanco

TEXTURAS DE DURANZO c g s v ve
peaches, salted cashews

GELATO
choice of gelato or sorbet

CHAZUTA **+\$20** v g c e
macambo, passion fruit, huacatay, matcha green tea

ALLERGEN KEY

c = celiac friendly (no cross contamination)
d = dairy free
g = gluten friendly
v = vegetarian
e = egg free
s = soy free
ve = vegan
() = dish can be modified

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

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!