



JARANITA

PERUVIAN GRILL AND ROTISSERIE

E V E N T S



Space Options

Jaranita hosts many different types of events from formal seated dinners to casual, reception-style cocktail parties. Depending on your headcount and event details, inquire with our Banquet Sales Manager to see which scenario will be best for your event!

Main Dining Room (semi-private) 12 Seated

The Main Dining Room space features a long rectangular table grouped together. It is the most dynamic part of the restaurant and in the middle of all the action! It is perfect for large groups who are seeking a simple, but casual seated dinner, all served family style for everyone to share.

The Yunza Room 60 Seated | 75 Reception

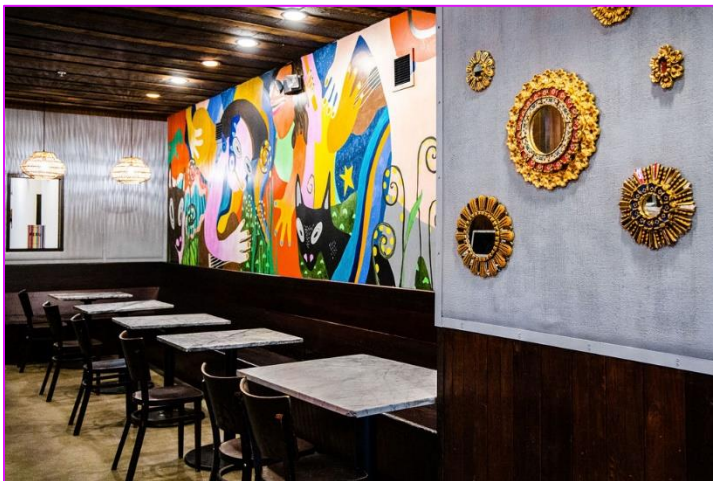
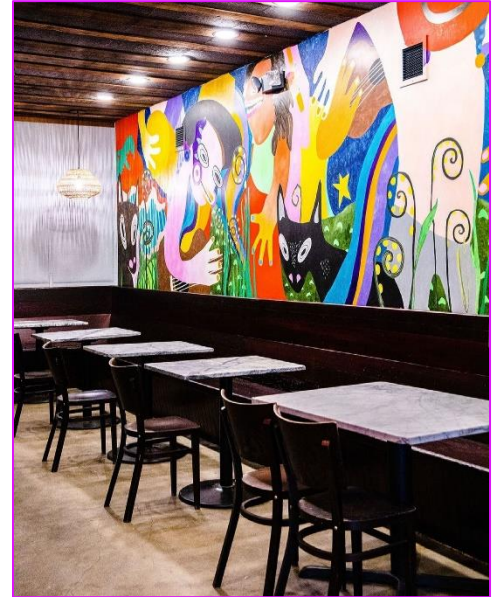
The Yunza Room is the magic of Jaranita. Located in in the far corner of the restaurant, this fully private space can be set up reception style, for a seated dinner or a combination of both. It is an ideal setting for guests who desire more privacy as well as conversation.

Bar Area | 12 Reception

Host a casual happy hour with reserved space in in the Main Bar, located in the Main Dining Room.

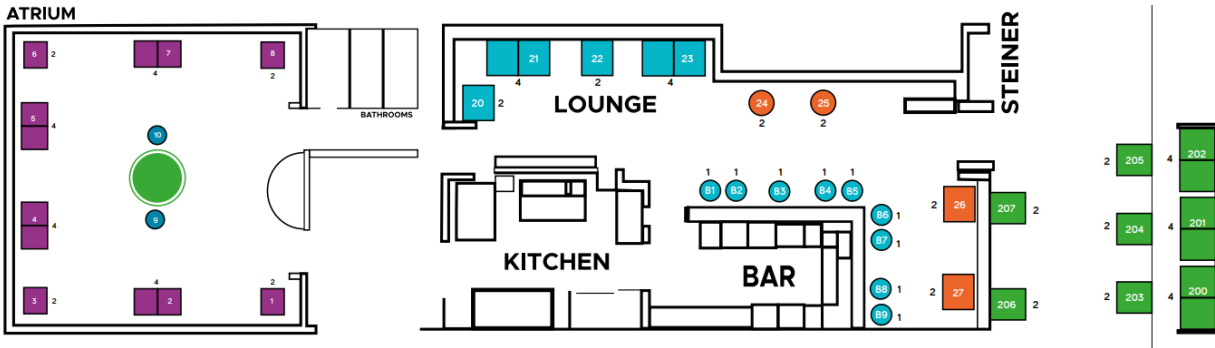
Outdoor Parklet 24 Seated | 50 Reception

Watch the streets of Marina in our fully heated parklet for a semiprivate seated dinner or reception. The space can be set up with long tables or high-top tables.

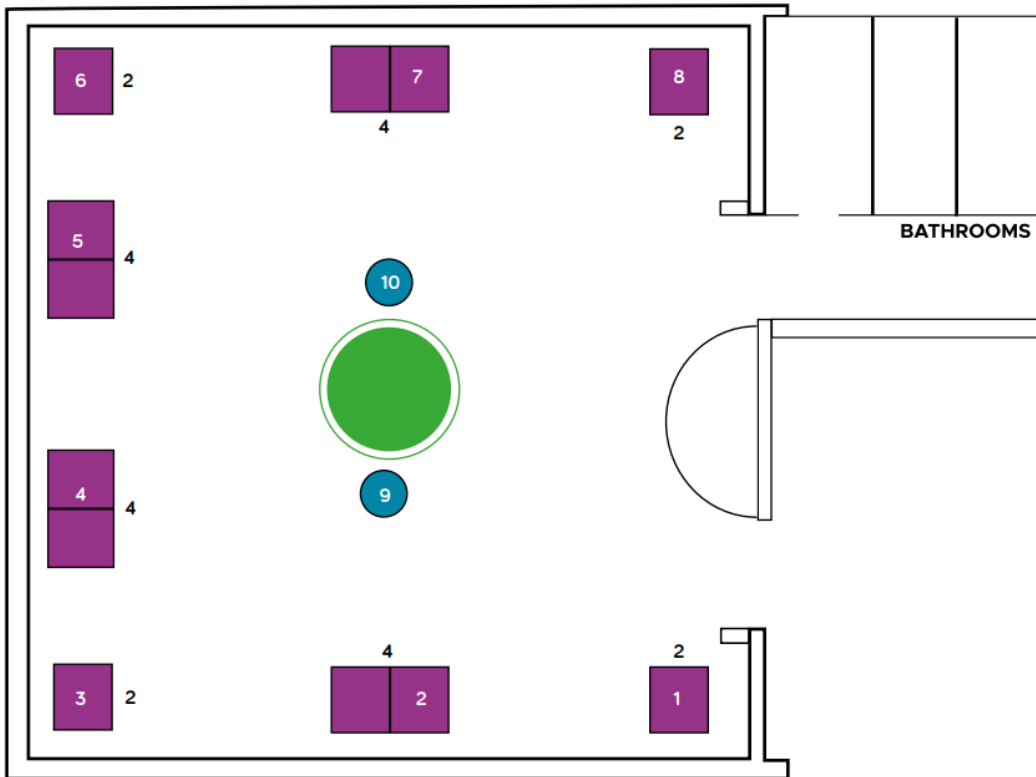


We offer a full-service kitchen that can accommodate most allergies and dietary restrictions.

Floor Plans



ATRIUM



We offer a full-service kitchen that can accommodate most allergies and dietary restrictions.



Seated Dinners

Signature Menu 1 ~ All Family style

Starter

Cebiche clasico

Catch of the day, classic leche de tigre, red onion, habanero, corn, sweet potatoes

Causa de Camarones

Chilled shrimp, cocktail sauce, peruvian potato causa, avocado, tomatoes

Pollo empanada

Roasted chicken, raisins, aji amarillo, polleria sauce

Main

Pollo a la brasa

Free range rotisserie chicken Peruvian style, crispy rustic potatoes, mix green salad, rice and beans, aji sauces

Lomo Saltado (VG version available)

Beef tenderloin stir fry, red onions, tomatoes, garlic-soy sauce, and rustic potatoes

Dessert

Tres Leches

Signature Menu 2 ~ All Family style

Starter

Cebiche clasico

Catch of the day, classic leche de tigre, red onion, habanero, corn, sweet potatoes

Causa de Camarones

Chilled shrimp, cocktail sauce, peruvian potato causa, avocado, tomatoes

Pollo empanada

Roasted chicken, raisins, aji amarillo, polleria sauce

Main

Pollo a la brasa

Free range rotisserie chicken Peruvian style, crispy rustic potatoes, mix green salad, rice and beans, aji sauces

Aeropuerto Viejo

Seasonal vegetables wok fried rice, shrimp omelet, sweet and spicy garlic sauce

Lomo Saltado (VG version available)

Beef tenderloin stir fry, red onions, tomatoes, garlic-soy sauce, and rustic potatoes

Dessert

Tres Leches

Chef's Specialties – Add On's Served Family Style

Option #1 (Select 1)

Croquetas

Crispy shrimp croquets, criolla salad, huancaína sauce

Anticucho Lomito

Angus beef tenderloin skewers, huacatay sauce

Chef's Specialties – Add On's Served Family Style

Option #2 (Select 1)

Arroz con Mariscos

Shrimp, calamari, octopus and mussels, aji panca, cebicheria sauce

Salmon Quinoa

Salmon cooked on our charcoal grill, mix Peruvian quinoa salad, passion fruit dressing

Chef's Specialties – Add On's Served Family Style

Option #3 (Select 1)

Churrasco a lo Pobre

Angus flat iron steak, crispy wedge potatoes, fried egg, sweet plantains

Pulpo a la Brasa

Grilled octopus tentacle, potatoes, giant corn, and chimichurri

Passed Appetizer/Cocktail Hour

Signature passed appetizer ~

4 items, 6 items, or 8 items

Cebiches

Cebiche clasico: catch of the day fish in classic leche de tigre

Cebiche mariscos: Shrimp, octopus, calamari, rocoto leche de tigre

Causita

Causa de camarones: whipped potato, chilled shrimp, cocktail sauce, avocado, tomatoes

Anticucho

Anticucho de pollo: grilled chicken skewers, polleria sauce

Anticucho corazon: grilled beef heart, polleria sauce

Anticucho lomito: grilled beef tenderloin, huacatay sauce

Empanada & Other Piqueos

Empanada Pollo: Stewed chicken aji amarillo in polleria sauce

Shrimp croquetas: Shrimp filled croquettes with huancaína sauce

Vegetarian (VG)

Empanada Veggie: Roasted corn, kale, cucumber sauce

Yuquitas: crispy yuca fritters, huancaína sauce

Solterito: Red quinoa salad, peppers, lime beans, baby tomatoes

