

NAZCA MENU

\$45 per person

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Chifles Chiferos con Salsa

Crispy plantain, taro, potato, sweet potato chips, sweet potato-rocoto sauce, Chinese five spice

Ensalada de Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cup

Ceviche Clásico

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Dancing Yucca

Nikkei-style crisp yucca fries, ají amarillo 'aioli', kabayaki, bonito flakes, aonori seaweed

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Camarón Saltado Maestro Wong

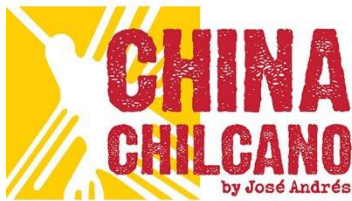
Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

Textures of the Amazon

Shaved banana-coconut ice, passion fruit, banana curd, dragon fruit, matcha green tea

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit



CHILCANO MENU

\$55 per person

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Chifles Chiferos con Salsa

Crispy plantain, taro, potato, sweet potato chips, sweet potato-rocoto sauce, Chinese five spice

Ensalada Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cups

Ceviche Clásico

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Jiaozi de la Chacra

Yellow potato, rocoto pepper, spring vegetable, cilantro, black vinegar-chicha de jora sauce

Kam Lu Wantán

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

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

Textures of the Amazon

Shaved banana-coconut ice, passion fruit, banana curd, dragon fruit, matcha green tea

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit



TATAMI MENU

\$70 per person

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Chifles Chiferos con Salsa

Crispy plantain, taro, potato, sweet potato chips, sweet potato-rocoto sauce, Chinese five spice

California Causagiri

Potato causa, jumbo lump crab, tobiko, spicy mayo, cucumber, avocado, huancaína sauce

Ceviche Clásico

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Jiaozi de la Chacra

Yellow potato, rocoto pepper, spring vegetable, cilantro, black vinegar-chicha de jora sauce

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Siu Mai Tradicional

Pork, shrimp, jicama, shiitake mushroom, peanut

Ensalada Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cups

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, “airplanes”

Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Lomo Saltado

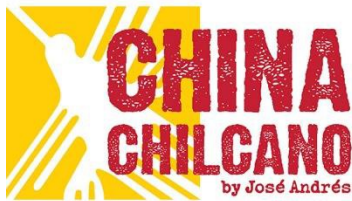
Beef filet, tomato, soy sauce, aji Amarillo peppers, shoestring potato; rice

Textures of the Amazon

Shaved banana-coconut ice, passion fruit, banana curd, dragon fruit, matcha green tea

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit



LANGOSTA MENU

\$90 per person

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Chifles Chiferos con Salsa

Crispy plantain, taro, potato, sweet potato chips, sweet potato-rocoto sauce, Chinese five spice

California Causagiri

Potato causa, jumbo lump crab, tobiko, spicy mayo, cucumber, avocado, huancaína sauce

Ceviche Clásico

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Jiaozi de la Chacra

Yellow potato, rocoto pepper, spring vegetable, cilantro, black vinegar-chicha de jora sauce

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar-chicha de jora sauce

Siu Mai Tradicional

Pork, shrimp, jicama, shiitake mushroom, peanut

Ensalada Quinoa

Quinoa, Peruvian corn, cucumber, Okinawa potato, fresh cheese, lettuce cups

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, “airplanes”

Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

1 ¼ lb Langosta (Whole Lobster)

A Lo Macho: From the coast of Perú. Ají amarillo, ají panca, tomatoes, onion, white wine

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Lomo Saltado

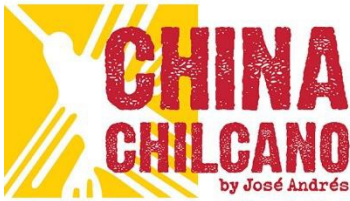
Beef filet, tomato, soy sauce, aji Amarillo peppers, shoestring potato; rice

Textures of the Amazon

Shaved banana-coconut ice, passion fruit, banana curd, dragon fruit, matcha green tea

Suspiro Limeña

Sweetened condensed milk custard topped with soft and crunchy meringue, passion fruit



LUNCH MENU #1

\$25 per person

Lunch menu available Monday-Friday until 2:30pm

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Chifles Chiferos con Salsa

Crispy plantain, taro, potato, sweet potato chips, sweet potato-rocoto sauce, Chinese five spice

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar- chicha de jora sauce

Dancing Yucca

Nikkei-style crisp yucca fries, ají amarillo 'aioli', kabayaki, bonito flakes, aonori seaweed

Ensalada Verde

Lettuce cups, fresh cheese, pecans, huancaína sauce, cape gooseberries

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

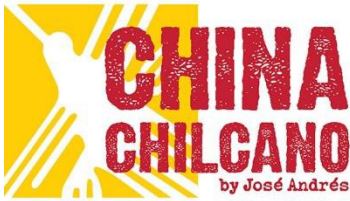
Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Selection of Marcianos

Mango-ají amarillo • raspberry-lychee • passion fruit • chicha morada • horchata

All beverages are charged based on consumption



LUNCH MENU #2

\$30 per person

Lunch menu available Monday-Friday until 2:30pm

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Ceviche Clásico

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar- chicha de jora sauce

Dancing Yucca

Nikkei-style crisp yucca fries, ají amarillo 'aioli', kabayaki, bonito flakes, aonori seaweed

Ensalada Verde

Lettuce cups, fresh cheese, pecans, huancaína sauce, cape gooseberries

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

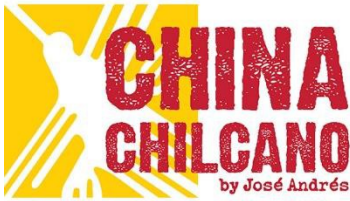
Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

Selection of Marcianos

Mango-ají amarillo • raspberry-lychee • passion fruit • chicha morada • horchata

All beverages are charged based on consumption



LUNCH MENU #3

\$40 per person

Lunch menu available Monday-Friday until 2:30pm

***Menus are subject to change*

Every item listed will be served to be shared family-style, there is no need to select dishes within courses

Ceviche Clásico

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Siu Mai de Pollo

Chicken, scallion, cloud ear mushroom, ají amarillo, sesame seed with black vinegar- chicha de jora sauce

Dancing Yucca

Nikkei-style crisp yucca fries, ají amarillo 'aioli', kabayaki, bonito flakes, aonori seaweed

Ensalada Verde

Lettuce cups, fresh cheese, pecans, huancaína sauce, cape gooseberries

Aeropuerto

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

Ají de Gallina

Ají amarillo chicken stew, fresh cheese, pecans

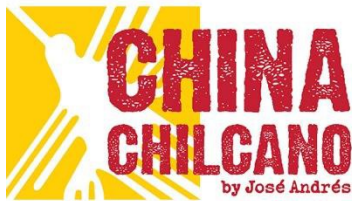
Camarón Saltado Maestro Wong

Pacific wild shrimp, fermented black bean, wood ear mushroom, spring onion, rice

Selection of Marcianos

Mango-ají amarillo • raspberry-lychee • passion fruit • chicha morada • horchata

All beverages are charged based on consumption



SOCIAL HOUR

(Recommended for 30-60 minute social prior to a seated dinner)

Passed Items

Ceviche Clásico \$3 per piece

Daily-selected market fresh fish, leche de tigre, sweet potato, red onion, cancha, cilantro

Jaladito Norteño \$3.5 per piece

Kampachi tiradito-style, ají amarillo leche de tigre, huacatay

California Causagiri \$3 per piece

Potato causa, jumbo lump crab, tobiko, spicy mayo, cucumber, avocado, huancaína sauce

Atún Picante (Nikkei) \$3 per piece

Spicy tuna 'uramaki', cucumber, avocado, cilantro, ají limo, puffed quinoa

Kam Lu Wantán \$3 per piece

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

Jiaozi de la Chacra \$2 per piece

Yellow potato, rocoto pepper, spring vegetable, cilantro, black vinegar-chicha de jora sauce

Anticucho Seta China \$2 per piece

Shiitake mushroom, potato

Anticucho Pollo \$2 per piece

Chicken thigh, potato

Causa Limeña \$2 per piece

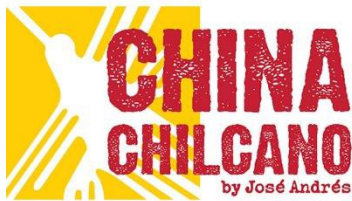
Potato causa, chicken salad, avocado, ají amarillo chimichurri

Ji Song Sillao \$3 per piece

Stir-fry chicken, soy sauce, lettuce cup, crispy sweet potato

Sánguche de Chancho \$8 per piece

Pork belly, fried lotus bun, chifa daikon, sweet potato, ají limo-miso sauce



Beverage Packages

**Pricing is based on a 2.5-hour dinner event or 3-hour reception. Only one drink will be served to each guest at a time. Doubles and shots are not included in this pricing.*

Non-Alcoholic Beverage Package

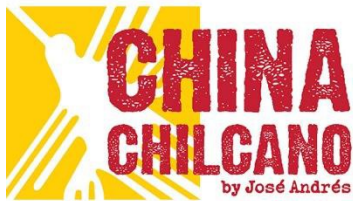
\$10 per person

Chicha Morada, Agua de Loco, Horchata, bottled sodas, iced/hot tea and coffee

\$30 per person	\$40 per person	\$55 per person	\$65 per person
<p>House Wine, Beer, Chilcano Cocktail</p>	<p>House Wine, Beer, Chilcano and Pisco Sour Cocktails</p>	<p>House Wine, Beer, Chilcano and Pisco Sour Cocktails, and House Liquor</p>	<p>Premium Wine, Beer, Chilcano and Pisco Sour Cocktails</p>
<p>House Wine Pinot Grigio Pinot Noir</p>	<p>House Wine Pinot Grigio Pinot Noir</p>	<p>House Wine Pinot Grigio Pinot Noir</p>	<p>Premium Wine Sommelier selection of 1 white/1 red</p>
<p>House Beer Tsingtao, Pilsner Cusqueña, Lager</p>	<p>House Beer Tsingtao, Pilsner Cusqueña, Lager</p>	<p>House Beer Tsingtao, Pilsner Cusqueña, Lager</p>	<p>Bottled Beer Tsingtao, Pilsner Cusqueña, Lager</p>
<p>Chilcano Cocktail Pisco, lime, Amargo Chuncho bitter, Fever-Tree Ginger Ale</p>	<p>Chilcano Cocktail Pisco, lime, Amargo Chuncho bitter, Fever-Tree Ginger Ale</p>	<p>Chilcano Cocktail Pisco, lime, Amargo Chuncho bitter, Fever-Tree Ginger Ale</p>	<p>Draft Beer Inquire for current list</p>
<p>Pisco Sour Pisco, lime, egg white, Amargo Chuncho bitters</p>	<p>Pisco Sour Pisco, lime, egg white, Amargo Chuncho bitters</p>	<p>Pisco Sour Pisco, lime, egg white, Amargo Chuncho bitters</p>	<p>Chilcano Cocktail Pisco, lime, Amargo Chuncho bitter, Fever-Tree Ginger Ale</p>
<p>House Liquor Drinks Utilizing pisco, tequila, vodka, gin, rum, bourbon, whiskey</p>		<p>House Liquor Drinks Utilizing pisco, tequila, vodka, gin, rum, bourbon, whiskey</p>	<p>Pisco Sour Pisco, lime, egg white, Amargo Chuncho bitters</p>
			<p>Any Premium or Cordial Liquor Drink Utilizing pisco, tequila, vodka, gin, rum, bourbon, whiskey</p>

Add flavors to Chilcano Cocktail for an additional \$3/pp:

Pineapple, Cucumber, Lemon-Cardamom, Spicy Peruvian Pepper, Sour Cherry, Andean Purple Corn, Ginger, Grapefruit



Beverage Upgrades

Chilcano Carafes (inquire about our seasonal macerados!)

Pisco La Caravedo Quebranta, lime, Amargo Chuncho bitters, Fever-Tree Ginger Ale

½ Liter:

\$32

Liter:

\$61

Cava toast

\$10 per person

Sommelier Wine Pairing

Pricing varies

Premium Pisco Tasting

\$15 per person

Edible Treats Gift Bag \$3 per person:

Traditional Peruvian Alfajores cookies (2 cookies per bag)