

LUNCH \$20

Choose one

CHICHA MORADA

chicha, house-made syrup, lemon juice

PASSION FRUIT JUICE

passion fruit purée, house-made syrup

LEMONADE

• **Classic** • **Strawberry**

HALF CEVICHE TRADICIONAL*

fish, classic leche de tigre, cancha, choclo, sweet potato

TUNA TARTARE TACOS*

crispy wonton taco shells, avocado cream, tuna tartare, togarashi

PAPAS A LA HUANCAINA

Chilled potatoes topped with huancaína sauce, hard boiled egg, botija olives

YUCA A LA HUANCAINA

Golden fried yuca, huancaína sauce

EMPANADAS DE AJÍ DE GALLINA

Peruvian chicken stew, rocoto aioli

CAUSA DE POLLO

chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

TWO TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo
Available with: crab +3

EXECUTIVE POLLO SALTADO

wok seared chicken, soy and oyster sauce, onions, tomato petals, served with jasmine rice and fries
Available with: tenderloin +5

PULLED PORK BOWL +3

sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

ENSALADA BACÁN

pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, shoestring potatoes, house vinaigrette

HALF CHAUFA DE POLLO

wok seared chicken, chifa fried rice

Choose one

Choose one	POKE BOWL <i>cucumber, avocado, salsa criolla, sweet chili sauce, sushi rice, walnuts</i> <i>Available with: salmon +5 tuna +6 sub quinoa +3</i>
	SANGUCHE DE POLLO +4 <i>anticuchera style grilled chicken, avocado, queso frito, pickled veggies, fries, rocoto aioli, served on a brioche bun*</i>
	HALF ARROZ CON MARISCOS <i>Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla</i>
	HALF AJÍ DE GALLINA <i>Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, jasmine rice</i>
	LOMO SALTADO ROLL* +2 <i>wok seared tenderloin, soy and oyster sauce, queso fresco, panko bread</i> <i>crumbs shoestring potatoes aji amarillo aioli</i>
	ANTICUCHO DE POLLO PLATTER <i>grilled chicken skewers, anticuchera sauce, jasmine rice, side salad</i>
	RESACA BURGER +6 <i>queso fresco, sweet plantains, aji panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun</i> <i>Add: fried egg +1.5</i>
Choose one	SUSPIRO +5 <i>'manjar blanco' custard, meringue, passion fruit glaze</i>
	FLAN +5 <i>'crema volteada' Peruvian style flan, grilled pineapple, quinoa tuile</i>

DINNER \$35	
Choose one	CEVICHE TRADICIONAL* <i>fish, classic leche de tigre, cancha, choclo, sweet potato</i>
	TUNA TARTARE TACOS* <i>crispy wonton taco shells, avocado cream, tuna tartare, togarashi</i>
	ANTICUCHO DE POLLO <i>grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa</i>
	PORK BELLY BAO BUNS <i>crispy pork belly, red onion, cilantro, leche de tigre, chipotle mayo</i>
	CROQUETAS DE AJÍ DE GALLINA <i>chicken stew croquettes, aji amarillo, botija olive aioli</i>
	TALLARÍN SALTADO <i>wok seared chicken and linguine, soy and oyster sauce, red onions, tomato petals</i>
	CHICHARRÓN DE PESCADO <i>crispy fish bites, spicy Asian cream sauce, chaufa blanco</i>
Choose one	LOMO SALTADO* +11 <i>wok seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries</i>
	CHAUFA DE POLLO <i>wok seared chicken, chifa fried rice</i>
	LOMO SALTADO ROLL* <i>wok seared tenderloin, soy and oyster sauce, queso fresco, panko bread crumbs, shoestring potatoes, aji amarillo aioli</i>
Choose one	SUSPIRO <i>‘manjar blanco’ custard, meringue, passion fruit glaze</i>
	FLAN <i>‘crema volteada’ Peruvian style flan, grilled pineapple, quinoa tuile</i>