

*Servimos desayunos Peruanos de
Jueves a Domingo.*

Paninis

1. Cubano, roast pork, glazed ham, swiss cheese, tomato, lettuce, mayonnaise\$ 6
2. Pollo parmesano. (Parmesan chicken), breaded chicken, marinara sauce, parmesan cheese, mozzarella cheese\$ 6
3. Pavo asado. Roasted turkey, onions, tomato, lettuce, mayonnaise\$ 6
4. Chicharrón. Marinade pork with onion sauce\$ 6
5. Lomo saltado. Sliced steak, sauteed with thick wedges of onions and tomato in a soy based sauce\$ 7

Pinchos / Kebabs

Served with rice or fries and saute broccoli.

- Camarón\$ 7 Pork\$ 6 Beef\$ 7
Anticuchos (Marinade beef heart)\$ 5

Desserts

- Chocolate pisco cake (pisco liquor)\$ 6
Flan de coco (coconut custard)\$ 5
Mazamorra morada. A delicious pudding like dessert made with purple corn and fruit\$ 2
Ice cream\$ 5



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MENÚ

Appetizers



1. Papa Rellena. Peruvian stuffed potato with beef cooked with spices\$ 2.5
2. Pupusas de Chicharrón. Traditional Salvadoran dish made of thick hand-made corn tortilla filled with cooked pork meat ground to a paste and cheese\$ 1.5
3. Ceviche de pescado (con algas). Fish ceviche made with fresh fish, cooked in lime juice, with seaweeds, and with onion salad, corn and sweet potato\$ 10
4. Conchas a la parmesana. Fresh scallops in their shell with melted cheese and lime juice\$ 9
5. Camarones al ajillo. Garlic shrimp, with roasted red peppers, onions and a touch of paprika and white wine\$ 8
6. Mofongo de Camarón Classic Puerto Rican. Mashed fried plantains with a great shrimp sauce\$ 7
7. Bolos de bacalao. Portuguese potato, salted cod fish croquettes served with a spiced green sauce\$ 5
8. Empanada de atún. Tuna pie with garlic, onions and peppers\$ 4
9. Pollo al ajillo. Garlic chicken, with roasted red peppers, onions and a touch of paprika and white wine\$ 5

Salads

1. Causa de atún o pollo. Peruvian cold seasoned mashed potato filled with chicken or tuna salad\$ 5
2. Chopped salad. Iceberg lettuce, blue cheese, tomato, bacon bits, heart of palms, with a blue cheese dressing\$ 6

Main Course

1. Paella de la Casa. A classic from Spain, saffron rice with shrimp, clams, chorizo, chicken, squid and roasted red peppers\$ 12
2. Pescado a lo macho. Lightly fried tilapia with a shellfish sauce and served with white rice\$ 12
3. Tilapia asada. Baked tilapia with shrimp cajun parmesan sauce, and served with mashed potato and saute broccoll\$ 11
4. Saltado de camarones. Stir-fried shrimp with onions, tomatoes, french fries in a soy based sauce, served with white rice\$ 12
5. Saltado de tallarín de mariscos. A Peruvian dish of Spaghetti saute with a rich seafood and shellfish sauce\$ 12
6. Chaufa de camarón. A classic Peruvian fried rice with shrimp\$ 12
7. Chaufa de pollo. A classic Peruvian fried rice with chicken\$ 8
8. Pollo rostizado. ½ Roasted chicken served with french fries and salad\$ 8
9. Penne Alfredo. Sauteed with chicken and broccoll\$ 7
10. Carapulcra y sopa seca. A fantastic dish from south Peru, (dried soup), sauteed pasta and vegetables served w/ a traditional chicken stew\$ 10
11. Ribs barbecue. Oven baked pork ribs served with saute broccoll and mashed potatoes\$ 14
12. Pernil. A classic Puerto Rican roasted marinated pork leg, served with a tasty rice and beans\$ 7
13. Sirloin steak, served w/ mashed potatoes and saute vegetables\$ 13
14. Lomo saltado. Asian influence stir-fried beef saute w/ onions, tomatoes, soy sauce and is served with french fries and white rice\$ 10

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE, ILLNESS SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.