

WEEK 1  
8/1-8/10



# MENU



## *APPETIZERS*

### *CAUSA FESTIVAL*

A taste of all causas: shrimp,  
ocotpus in olive sauce, and chicken

### *GRILLED OCOTPUS*

Served with sautéed corn  
and patacones

## *MAIN COURSE*

### *AJÍ DE GALLINA*

Shredded chicken simmered  
in ají amarillo sauce

### *FIDEOS VERDES WITH STEAK*

Peruvian version of pesto  
sauce with skirt steak

## *DESSERTS*

### *ARROZ CON LECHE*

### *CHOCOLATE CAKE*

*TOTAL: 40\$*

WEEK II  
8/11-8/17



# MENU



## *APPETIZERS*

### *CEVICHE*

Catch of the day marinated in a light lime juice, accompanied by glazed sweet potato, cooked yucca, cancha corn

### *ANTICUCHOS*

Tender pieces of veal heart, marinated in anticuchera sauce

## *MAIN COURSE*

### *FETTUCCINE A LA HUANCAINA*

Fettucini peruvian style, made in huancaína sauce and served with our popular lomo saltado

### *SECO DE CORDERO*

Chunks of lamb with a base of northern Peruvian type dressing, accompanied by creamy beans, stews, pieces of yucca and Creole sarza

## *DESSERTS*

*TRES LECHES*  
*CHEESECAKE*

*TOTAL: 40\$*

WEEK III  
8/18-8/24



# MENU



## APPETIZERS

### *TIRADITO EN SALSA DE AJÍ*

Small slices of catch of the day, with a subtle yellow pepper sauce fresh lime juice, accompanied by pieces of avocado, corn

### *PINCHO DE TUNA*

Grilled tuna skewers marinated in a sweet glaze, served over a bed of corn, potatoes, sautéed onions, and sautéed peppers

## MAIN COURSE

### *LOMO SALTADO*

Soft pieces of tenderloin, onion, tomato, yellow pepper and aromatic cilantro, sautéed in our fiery wok and served with french fries and white rice

### *BISTEC A LO POBRE*

A juicy steak topped with a golden fried egg and served with fries, rice, and sweet plantains

*TOTAL: 40\$*

## DESSERTS

ARROZ CON LECHE

CHOCOLATE CAKE

WEEK IV  
8/25-8/31



# MENU



## APPETIZERS

### CAUSA A LA LIMEÑA

Peruvian potato mixed with yellow pepper and lime juice, topped with chicken salad, avocado and our signature yellow pepper sauce

### PAPA A LA HUANCAINA

Native potatoes bathed in andean yellow pepper cream, pieces of paria cheese and the secrets of Huancayo

## MAIN COURSE

### 1/2 POLLO A LA BRASA

Slow-roasted rotisserie chicken marinated with a secret blend of spices, served with salad and fries

### 8OZ FILET

*Seared to your liking and served with a side of asparagus or brussels sprouts*

## DESSERTS

### TRES LECHES

### ARROZ CON LECHE

TOTAL: 40\$