

DRINK

Menu

Refreshers

MARACUYA	\$4.95
<i>Maracuya! This refreshing passion fruit drink is bursting with tropical sweetness, tangy and perfect for cooling off anytime</i>	
JARRA MARACUYA	\$13.95
CHICHA MORADA	\$4.95
<i>Chicha Morada is a traditional Peruvian drink made from purple corn. It's naturally sweet, refreshing, and packed with unique, earthy flavors</i>	
JARRA CHICHA MORADA	\$13.95

Sodas / Coffee / Te / Juice

INKA COLA	\$4.25
COKE	\$3.25
DIET COKE (CAN)	\$3.25
SPRITE	\$3.25
SODA WATER	\$3.25
PINK LEMONADE	\$3.25
COFFE	\$3.25
TE	\$3.25
ORANG/NARANJA	\$6.95
FRESA CON BANANA	\$7.95
PAPAYA	\$8.96

Beers

CUSQUENA	\$7.95
CRISTAL	\$7.95
PILSEN	\$7.95
MODELO	\$7.95

Wine glass & bottle

TABERNERO BORGONA	\$9.99 / \$39.99
MALBEE MERLOT	\$9.99 / \$39.99
INTIPALKA BLANC	\$9.99 / \$39.99
TABERNERO GRAN ROSE	\$9.99 / \$39.99

APPETIZERS

CEVICHE

marinated white fish, tangy lime, crisp onions, and a touch of chili heat. Fresh, zesty, and bursting with flavor

Pescado (Fish)	\$22.99
Mixto (Mixed)	\$24.95
Camarones (Shrimp)	\$24.95
Mariscos (Seafood)	\$25.95

LECHE DE TIGRE

citrus-based marinade made from lime juice, fish juices, and spices.

Leche de Tigre	\$14.95
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JALEA

Peruvian jalea is a crispy, deep-fried seafood platter featuring fish, shrimp, and squid, served with tangy salsa criolla made of onions, lime, and cilantro. This vibrant dish combines crunchy textures with fresh, zesty flavors, making it a beloved classic of Peru's coastal cuisine.

Individual	\$31.95
Familiar	\$53.95

CHICHARRON

Crunchy deep fried packed with flavor — Peruvian chicharrón is the ultimate comfort food! Paired with tangy salsa criolla

Calamares (Calamari)	\$18.95
Pescado (Fish)	\$18.95
Pollo (Chicken)	\$15.95

FAVORITES

ANTICUCHOS

Peruvian anticuchos are delicious grilled meat skewers, traditionally made with marinated beef heart. They are seasoned with spices and aji peppers, giving them a smoky and tangy flavor. This popular street food is a tasty and authentic part of Peru's culinary culture.

Heart	\$15.95
Pollo	\$13.95

TIRADITO DE PESCADO

thinly sliced raw fish dressed in a vibrant, citrus-based sauce.

Tiradito de Pescado	\$18.95
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CHORITOS CRIOLLOS

steamed mussels served in a tangy lime, onion, and cilantro

Choritos Criollos	\$16.95
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PAPA A LA HUANCAINA

featuring sliced boiled potatoes covered in a rich, creamy sauce made from yellow chili peppers

Papa a la Huancaína	\$13.95
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WANTAN FRITO

crispy, deep-fried wonton filled with savory ingredients, served as a tasty sour sauce

Wantan Frito	\$13.95
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DESAYUNOS (BREAKFAST)

SANDWICH DE CHICHARRON

The Peruvian Chicharrón breakfast sandwich features crispy fried pork belly inside a soft bread roll, often served with sweet potato slices and tangy salsa criolla. It's a savory, satisfying morning favorite.

Sandwich de Chicharron \$16.95

LOMITO AL JUGO

It's typically served in a soft roll with fresh toppings like tomato, onions, and sweet potatoes creating a rich and savory breakfast sandwich

Lomito al Jugo \$15.95

TAMAL POLLO O PUERCO

This breakfast is rich, filling ingredients such as shredded chicken, or pork, often mixed with olives, hard-boiled eggs, and spices.

Tamal Pollo o Puerco \$12.95

SANDWICH BREAKFAST

Pollo (Chicken) \$13.95
Bistec (Steak) \$18.95
Tuna \$13.95
Camote con Queso \$14.95
Omelette con Lomo \$19.95

SOPAS (SOUPS)

Sustancia Pollo – Chicken \$15.95
Sustancia Carne – Beef \$17.95
Minuta Pollo – Chicken \$16.95
Minuta Carne – Beef \$19.95
Chupe de Camarones \$22.95
Parihuela \$24.95
Sopa Wonton \$21.95

KIDS MENU

Salchipapas \$13.95
Chicken Nuggets \$13.95
Fish Nuggets \$14.95

DESSERTS

ALFAJORES MINI

Peruvian alfajores are soft, buttery cookies with sweet dulce de leche and dusted with powdered sugar.

Alfajores Mini \$11.95

LUCUMA ICE CREAM

A native Andean fruit prized for its unique flavor and creamy texture, has a sweet, maple-like taste with hints of caramel and pumpkin.

Lucuma Ice Cream \$6.99

CREMA VOLTEADA

It has a smooth, creamy texture topped with caramelized sugar.

Crema Volteada \$7.45

PICARONES

Picarones fried dough dessert, covered with a delightful syrup

Picarones \$11.45

PIONONO

A soft, rolled sponge cake filled with sweet dulce de leche

Pionono \$9.95

TORTA DE CHOCOLATE

Chocolate cake rich, moist, given it a deep, intense chocolate flavor.

Torta de Chocolate \$8.85

SIDE ORDERS

Arroz Blanco \$5.25
Cancha \$4.75
Platano Frito \$7.74
Papas Fritas \$5.95
Yuca Frita \$7.95

Ají
Limón ●

Camote Frito	\$5.95
Salad Small	\$6.45
Salad Grande	\$9.95

SALTADOS

Peruvian Saltado is vibrant and popular dish that exemplifies the fusion of Peruvian and Chinese culinary a stir-fry of, onions, and tomatoes, served with rice and fries.

Lomo (Beef) or (Tenderloin)	\$24.95 / \$28.96
Pollo (Chicken)	\$19.95
Pescado (Fish)	\$19.95
Mariscos (Seafood)	\$22.95
Camarones (Shrimp)	\$22.95

CARNES

BISTEC A LO POBRE

Steak topped with fried egg and plantains, served with white rice, Fries and salad.

Bistec a lo Pobre	\$27.99
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APANADO DE CARNE

Breaded steak served with fries, rice and salad

Apanado de Carne	\$23.99
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BISTEC A LA CHORRILLANA

Grilled steak with sauteed onions and tomatoes, served with white rice

Bistec a la Chorrillana	\$24.95
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SECO DE CARNE (FR. SAT. & SUN ONLY)

Cilantro beef Stew served with peruvian beans & rice

Seco de Carne (Fr. Sat. & Sun only)	\$24.95
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ARROZ CHAUFA

A flavorful fried rice dish that blends Chinese cooking with Peruvian ingredients, featuring soy sauce, vegetables, green onions It's a popular example of Peru's fusion cuisine known as Chifa.

Carne (Beef)	\$21.99
Pollo (Chicken)	\$19.95
Pescado (Fish)	\$18.95
Mariscos (Seafood)	\$20.95
Especial (Special)	\$22.95

POLLO – CHICKEN

MILANESA DE POLLO

Breaded chicken breast, served with fries, rice & salad.

Milanesa de Pollo	\$21.95
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TALLARIN TAY PA DE POLLO

Chicken chow mein

Tallarín Tay Pa de Pollo	\$22.95
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POLLO CHI JAU KAI

Chicken cooked in mushroom sauce and chinese cinnamon with rice.

Pollo Chi Jau Kai	\$21.99
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POLLO ENROLLADO

Chicken rolled up with shrimp, pork, pepper in a special oyster sauce with rice.

Pollo Enrollado	\$22.99
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MARISCOS (SEAFOOD)

MILANESA DE PESCADO

Breaded fish, served with fries, rice

Milanesa de Pescado \$20.95

PESCADO A LO MACHO

Fried fish with seafood in a aji panca sauce, served with rice.

Pescado a lo Macho \$27.95

PESCADO FRITO

Fried fish served with criolla sauce and a side of rice.

Pescado Frito \$19.95

PESCADO A LA CHORRILLANA

Fried fish with sauteed onions and tomatoes on top, served with rice.

Pescado a la Chorrillana \$20.99

ARROZ CON MARISCOS

Seafood rice with tomatoes, vegetables and aji amarillo sauce.

Arroz con Mariscos \$24.95

TALLARIN TAY PA DE MARISCOS

Seafood chow mein

Tallarín Tay Pa de Mariscos \$25.95

TALLARIN TAY PA ESPECIAL

Pork, chicken, beef and shrimp chow mein.

Tallarín Tay Pa Especial \$25.99

ALMAR

Ceviche de pescado, arroz con mariscos and chicharrón de calamar.

Almar \$34.95

PESCADO AL VAPOR

Steamed fish with ginger & soy sauce, served with rice.

Pescado al Vapor \$19.95

PICANTE DE MARISCOS

Mixed seafood in a spicy garlic and creamy aji amarillo sauce.

Picante de Mariscos \$26.95

TALLARIN SALTADO

stir-fried linguine dish with , onions, tomatoes, and soy sauce,

Carne (Beef)	\$22.99
Pollo (Chicken)	\$20.95
Camarones (Shrimp)	\$23.95
Marisco (Seafood)	\$21.95

TALLARIN VERDE

featuring linguine coated in a creamy, vibrant green sauce made from fresh basil, spinach, with deep fried potatoes

Apanado o Bistec (Steak)	\$24.95
Pollo (Chicken)	\$22.95

VEGETARIAN

Tallarin Tay Pa de Verduras	\$18.95
Tallarin Verde	\$19.95
Chaufa de Verduras	\$16.95
Saltado de Verduras	\$17.95