



p. comida

November 14, 2012

causa lobster.

cucumber, yuzu mayonnaise, shallots, caviar 12

causa tricolore.

burrata, cherry tomato and garlic confit, huacatay pesto 5

causa spicy albacore.

cucumber, spicy mayonnaise, orange tobiko 6

anticucho mollejita.

gizzard, jalapeño-huacatay, red potato crisps 8

uni scallop tiradito.

diver scallop, sea urchin leche de tigre, oba leaf 25

lobster tartare.

mango leche de tigre, ginger, yuzu mayonnaise, yuca chips 18

anticucho pescado.

branzino filet, huacatay butter, coleslaw rustico 18

tacu tacu onigiri.

short grain rice, garbanzo beans, rocoto-chancaca BBQ 7

caigua.

peruvian cucumber, slow-cooked beef, raisins, feta, sweet lime miso 18

halibut tiradito.

rocoto ponzu, cucumber, garlic chip 22

paiche.

amazonian fish teriyaki, pickled daikon 19

anticucho pulpo.

octopus, twice-cooked kennebec potato, rocoto rustico 14

anticucho lengua.

braised ox tongue, bell pepper anticucho, red potato crisps 12

quinoa ensalada.

mixed lettuces, heirloom tomatoes, feta cider vinaigrette 9

anticucho higado.

chicken liver teriyaki, bell pepper anticucho, chives 12

costillitas.

baby back ribs, rocoto-chancaca, coleslaw rustico 12

pescado frito.

pan-roasted striped bass, beluga lentils, roasted tomato, panko 12

calamari chino frito.

jalapeño, cilantro, shallots, rocoto aioli, sweet aji amarillo dip 12

langosta.

maine half lobster, aji amarillo bechamel, herb panko 65

bon. provecho!

“picca” means “to nibble.”
please enjoy your meal at our peruvian cantina.



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