

# Menu

## Ceviches & Tiraditos

*Peruvian Ceviche made fresh to order with leche de Tigre. All of our fish is fresh and sustainably sourced*

### CEVICHE CLÁSICO \$ 20 (GF)

Fish, Onion, Rocoto Chili, Leche de Tigre

### CEVICHE PUERTO \$ 20 (GF)

Fish, Calamari, Shrimp, Scallop, Rocoto Chili, Leche de Tigre

### CEVICHE CHIFA \$ 20

Ahí Tuna, Peanuts, Avocado, Cucumber, Sesame seeds, Scallions, Crispy Wontons, Ají Limo Ponzu, Leche de Tigre

### TIRADITO NIKKEI \$ 20

Ahí Tuna, Soy Ponzu, Cucumber Chalaca, Truffle oil, Daikon, Quinoa

### CEVICHE SAMPLER \$ 40

Ceviche Clásico, Ceviche Puerto and Ceviche Chifa

## Oyster / Ostras

### OYSTERS ON THE HALF SHELL \$ 3.50 each

Daily selections of Oysters with Pisco-Ponzu Mignonette and Cocktail sauce

## Frituras

*Traditional Peruvian Fritters*

### CHICHARRÓN DE POLLO \$ 15

Crispy Five Spices Chicken, Salsa Criolla, Rocoto Chili Mayo

### JALEA MIXTA \$ 20

Fried Calamari, Shrimp, Scallops Fish Yucca, Huacatay (black mint) Tartar Sauce, Salsa Criolla

### EMPANADAS DE CARNE \$ 12

Crispy Pastry Filled with Beef Hash, Egg, Raisings and Ají Verde

### EMPANADAS DE POLLO \$ 12

Crispy Pastry, Filled with Pulled Chicken Stew, Ají Amarillo Chili, Salsa Criolla served with Ají Verde

### TEQUEÑOS \$ 15

Crab, Shrimp and Cream Cheese Filled Wonton served with Ají Amarillo Honey Mayo

### YUQUITAS A LA HUANCAINA \$ 10 (V)

Yucca Fries with Huancaína Sauce

### PLATANOS FRITOS \$ 10

Fried Sweet Plantain served with Rocoto Chili Aioli

## Anticuchos

*Peruvian Street Food Skewers with Fried Yucca, Corn & Ají Sauce*

### CORAZÓN \$ 16

Traditional beef heart

### POLLO \$ 16

Free range Chicken Breast Strips

## Causas

*Chilled Dish of Whipped Potato Infused with Ají Amarillo, Lime, and Topped with Salsa Criolla*

### CAUSA DE CANGREJO \$ 30 (GF)

Dungeness Crab Salad, Avocado, Rocoto Chili Mayo, Olive and Quail Eggs

### CAUSA DE REMOLACHA \$ 18 (GF)

Beet Root Salad and Carrots, Apple, Avocado, Cherry Tomato, Olive, Quail Eggs

## Salads / Ensaladas

### TORO STEAK SALAD \$ 25

Sautéed Steak Strips, Mixed Greens, Onion, Cherry Tomato, Avocado, Candied Walnuts, Blue Cheese and Creamy Cilantro Dressing

### JULIO CESAR SALAD \$ 17

Chopped Romaine Lettuce, Feta Cheese, Candied Walnuts, Cherry Tomato, Olive, Huacatay Anchovy Dressing, Grilled Garlic Bread

**ADD Grilled Chicken + \$8, Salmon or Prawns +\$10**

## Sandwiches/ Sanguches

*Choice of French fries or Salad*

### AVOCADO CRABWICH \$ 32

Dungeness Crab Salad, Avocado, Mango, Salsa Criolla, Lettuce, Tomatoes, Rocoto Chili Aioli and Brioche Bun

### PUERTO BURGER \$ 22

Grilled 8oz Steak Burger, Cheddar Cheese, Egg, Bacon, Lettuce, Tomatoes, Plantain, Rocoto Chili Mayo on Brioche Bun

## Main Dishes/Platos Fuertes

### PESCADO A LO MACHO \$ 38

Crispy Fried Whole Branzino, Creamy Ají Amarillo Seafood Stew, Green Peas and Jasmine Rice

### SALMON ENTINTADO \$ 36 (GF)

Grilled Salmon Filet, Squid Ink Calamari Rice, Rocoto Chili Aioli, Mango and Salsa Criolla

### PAELLA \$ 35

Saffron Rice with Chicken, Chorizo, Seafood and Shellfish, Green Peas, and Roasted Peppers

### LOMO SALTADO \$ 36

Sautéed Tenderloin Steak Strips, Onion, Tomato, Cilantro, French Fries, Soy Glaze, Jasmine Rice **A LO POBRE STYLE + \$4**

### CHURRASCO A LO POBRE \$ 45 (GF)

Grilled New York Steak, Canario Bean, Tacu- Tacu, Plantain, Sunny Egg, Onion Relish Chimichurri

### AJÍ DE GALLINA \$ 24

Pulled Chicken Stew, Ají Amarillo Cream, Olives, Hardboiled Eggs, Walnuts, Jasmine Rice

### POLLO A LA BRASA \$ 25 (GF)

Free Range, All Natural Rotisserie Chicken, French Fries, Green Salad

### ADOBO \$ 24

Braised Pork Shoulder, Crispy Yams, Canario Beans, Salsa Criolla, Jasmine Rice

### QUINOA CHAUFA \$ 20 (GF) (V)

Woked Fries Quinoa, Mushrooms, Broccoli, Red bell peppers, Scallions, Ginger and Egg

**ADD Grilled Chicken + \$8, Salmon or Prawns +\$10**

## Snacks & Sides / Extras

**PAPAS FRITAS \$ 8 (V)** Kenebec Fries, Rocoto Chili Aioli

**CAMOTES FRITOS \$ 8 (V)** Sweet Potatoes Fries, Rocoto Chili Aioli

**MACARONI A LA HUANCAINA \$ 12** Creamy Mac and Cheese, Spicy Huancaína Cream

**PLANTAIN CHIPS \$ 8 (V)**



# Drinks / Bebidas



## HOUSE COCKTAILS

### DARK NIGHT 14

Rye Whiskey, Carpano Antica, Benedictine, Peychaud's, Angostura Bitters

### PERUVIAN JUNGLE 14

Rum, Lime, Pineapple, Aperol, Cappelletti

### PANTERA ROSA 14

Tequila Blanco, Grapefruit, Lime, Gum, Bitters

### PACHA 14

Mezcal, Blanc Vermouth, Dry Curaçao, Orange Bitters

### LINDA MAR 14

Buddha's Hand Vodka, Lemon, Pear Liqueur, Honey, Ginger

### MARACUYÁ COLAO' 14

Rum, Passion Fruit, Lime, Coconut, Falernum

### LA JEFA 14

Gin, Lemon, Orgeat, Hibiscus, Combier

### PUERTO SANGRIA 12

Cabernet Sauvignon, Orange Liqueur, Brandy, Citrus, Apples

## Beer / Cervezas

### *Draft Beer \$ 8*

#### KSA

Kölsch, Fort Point Brewing, San Francisco 4.6%

#### SCRIMSHAW

Pilsner, North Coast Brewing, Mendocino 4.5%

#### DEVIL'S CANYON 20TH ANNIVERSARY

Dark Lager, Devil's Canyon Brewing, San Carlos 4.8%

#### ANCHOR STEAM

Steam, Anchor Brewing, San Francisco 4.9%

#### SPARE THE AIR

Hazy IPA, Devil's Canyon Brewing, San Carlos 6.7%

#### INHUME

West Coast IPA, Ghost Town Brewing, Oakland 7%

### *Bottled Beer \$ 7*

#### CRISTAL

Lager, Backus & Johnston Brewing, Lima, Peru 5%

#### CUSQUEÑA

Malted Lager, Backus & Johnston Brewing, Lima, Peru 5%

#### KALEIDOSCOPE

Seasonal Sour Ale, Devil's Canyon Brewing, San Carlos 4.7%

#### BLUE STAR

Wheat Beer, North Coast Brewing, Mendocino 4.5%

#### EINSTÖK

White Ale, Einstök Brewing, Akureyri, Iceland 5.2%

#### OLD RASPUTIN

Imperial Stout, North Coast Brewing, Mendocino 9%

#### STEM OFF-DRY

Hard Apple Cider, Lafayette, Colorado 5.8%

#### ERDINGER

Non-Alcoholic Hefeweizen, Erdinger Weissbräu, Germany 0.5%

## PISCO SPECIALTIES

### PISCO SOUR 14

Pisco Quebranta, Lime, Simple, Egg Whites, Angostura Bitters

### PISCO PUNCH 15

Pisco Torontel, Lemon, Pineapple, Falernum

### POINT BREAK 15

Pisco Torontel, Lemon, Orange Liqueur, Egg Whites, Peychaud's

### PERUVIAN MULE 13

Pisco Torontel, Lime, Ginger Beer, Angostura Bitters

### BLANQUIRROJA 14

Pisco Quebranta, Cardamaro, Campari

## Wine / Vinos G \$ 12 B \$ 40

### *Bubbles / Espumosos*

#### CAVA

Biutiful, Cava Brut, Requena, Spain

#### SPARKLING ROSÉ

Chérie Pinot Noir, Mendoza Argentina

### *Whites/ Blancos*

#### ALBARIÑO

Morra o Conto, Rias Baixas 2020 Spain

#### SAUVIGNON BLANC

Casa del Bosque, Casablanca 2020 Chile

#### CHARDONNAY

Wente "Morning Fog" 2019 Livermore CA

### *Rosé/Rosado*

#### ROSÉ

Las Mulas, Pinot Noir blend, Central Valley 2020 Chile

### *Red/Tintos*

#### PINOT NOIR

Casas del Bosque, Casablanca 2019 Chile

#### MALBEC

Mi Terruño, Mendoza, 2019 Argentina

#### CABERNET BLEND

Juan Gil, Jumilla 2019 Spain

## Sodas & Juices / Jugos

### INKA KOLA (300ml) \$ 7

Peruvian Soda, Bottle

### CHICHA MORADA \$ 6

Homemade with Peruvian Purple Corn

### PASSION FRUIT \$ 6

Homemade Agua Fresca

### COCA-COLA (500ml) \$ 6

With real cane sugar, Bottle Mexico

### FEVER TREE (6.7oz) \$ 5

Ginger Beer, Bottle  
Tonic Water, Bottle

### PELLEGRINO SPARKLING WATER (750ml) \$ 7

