

# Menu

## Ceviches & Tiraditos

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

### CEVICHE CLÁSICO \$ 22 (GF)

Chilean Sea Bass, Onion, Rocoto Chili, Leche de Tigre

### CEVICHE PUERTO \$ 22 (GF)

Chilean Sea Bass, Calamari, Shrimp, Scallop, Rocoto Chili, Leche de Tigre

### CEVICHE CHIFA \$ 22

Ahí Tuna, Peanuts, Avocado, Cucumber, Sesame Seeds, Scallions, Crispy Wontons, Ají Limo Ponzu

### TIRADITO NIKKEI \$ 22

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

### CEVICHE SAMPLER \$ 44

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*

*Extra Side of Sauce or Dressing \$0.75*

### 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, Raisins, and Ají Verde

### EMPANADAS DE POLLO \$ 12

Crispy Pastry Filled with Pulled Chicken Stew, Ají Amarillo Chili, served with Salsa Criolla and 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 Grilled Potatoes, 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, Carrots, Apple, Avocado, Cherry Tomato, Olive, and Quail Eggs

## Salads / Ensaladas

### TORO STEAK SALAD \$ 29

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, Meat, Salmon, or Prawns +\$12**

## Sandwiches/ Sanguches

*Choice of French fries or Salad*

### AVOCADO CRABWICH \$ 32

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

### PUERTO BURGER \$ 22

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

**Gluten Free Available Upon Request**

### CHURRASCO A LO POBRE \$ 45

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

### AJÍ DE GALLINA \$ 25

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 \$ 25

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

### QUINOA CHAUFA \$ 22 (GF) (V)

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

**ADD Grilled Chicken, Salmon, or Prawns +\$12**

### CHORITOS \$ 26

Pan Roasted Mussels, Chorizo, Creamy Aji Panca Sofrito, Grilled Garlic Bread

### PUERTO PASTA \$ 32

Pappardelle Pasta With Shrimp, Chorizo, Basil Aji Amarillo Cream, Scallions, Shaved Manchego Cheese

### PARIHUELA \$ 35

Seafood Bouillabaisse, Dungeness Crab Legs, Fish, Clams, Mussels, Scallops, Calamari, Shrimp, Aji Panca, Tomato, Garlic Bread

## 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)



Consuming raw or undercooked dairy, meat, fish, or shellfish may increase your risk of food borne illness. Not all ingredients are listed, please let us know of any dietary restrictions or allergies. Cake cutting fee \$3.00 per person. Corkage fee \$20 per bottle, 2 bottle maximum. 22% gratuity added to parties of six or more. (V) – Vegetarian (GF) - items can be made gluten free, ask your server for details.

# 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*

#### NEGRA MODELO

Munich Dunkel, Grupo Modelo S.A de C.V, Mexico 5.4%

#### SCRIMSHAW

Pilsner, North Coast Brewing, Mendocino 4.5%

#### FLUENT IN SARCASM

West Coast IPA, Devil's Canyon Brewing, San Carlos 8.5%

#### ANCHOR STEAM

Steam, Anchor Brewing, San Francisco 4.9%

#### SPARE THE AIR

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

#### PACIFIC MAGIC

West Coast IPA, North Coast Brewing, Mendocino 6.8%

### *Bottled Beer \$ 8*

#### CRISTAL

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

#### PILSEN CALLAO

Lager, Backus & Johnston Brewing, Lima, Peru 5.2%

#### 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%

#### DEADICATED AMBER ALE

Amber Ale, Devil's Canyon Brewing, San Carlos 5.4%



## 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, Passion Fruit, 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*

#### VINHA REAL

Vinho Verde, Minho 2016 Portugal

#### SAUVIGNON BLANC

Casa del Bosque, Casablanca 2020 Chile

#### CHARDONNAY

Wente "Morning Fog" 2019 Livermore CA

#### ALBARIÑO

Lagar Da Condesa, Añada, 2021 Rias Baixas, Spain

### *Rosé/Rosado*

#### ROSÉ

Las Mulas, Pinot Noir blend, Central Valley 2020 Chile

#### ROSÉ SYRAH

Casas Patronales, Maule Valley 2021 Chile

### *Red/Tintos*

#### PINOT NOIR

Casas del Bosque, Casablanca 2019 Chile

#### TEMPRANILLO

Valderba, 2019 Spain

#### CABERNET BLEND

Juan Gil, Jumilla 2019 Spain

#### CARMÉNÈRE

Casas Patronales, Maule Valley 2019 Chile

## 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) \$ 7

With real cane sugar, Bottle Mexico

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

Ginger Beer, Bottle

Tonic Water, Bottle

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

