

## **The Art of Peruvian Cuisine**

*Perú, land of gold and of the Inca Empire is acclaimed for one of the great cuisines of the World. It blends the influences of the rich native cultures, the Spanish Conquistadors, the Chinese and Japanese immigrants and 21st Century trends. After having traveled to Perú, studied its culinary traditions and worked with some of its most famous chefs, Chef Christopher Cramer is pleased to bring to you this menu of classic and contemporary Peruvian specialties.*

### **Breakfast Menu**

#### **Continental Breakfast \$9**

Fresh Orange or Grapefruit Juice  
Assorted Breakfast Pastries with Butter and Preserves  
Freshly-brewed Coffee, Tea or Hot Chocolate

#### **American Breakfast \$13**

Two Eggs any style  
With sauteed New Potatoes and your choice of Toast or English Muffin  
Fresh Orange or Grapefruit Juice  
Freshly-brewed Coffee, Tea or Hot Chocolate  
With Ham, Bacon or Sausage add \$1.50

#### **Eggs and Omelets \$10**

Allow us to prepare your favorite Omelet  
Choice of Tomatoes, Onions, Red and Green Peppers, Mushrooms, Spinach, Bacon,  
Ham, Sausage, Swiss, American and Cheddar Cheese

#### **Egg White Omelet \$11**

#### **Traditional Eggs Benedict \$10**

#### **Breakfast Burrito \$11**

Scrambled Eggs with Chorizo, Onions, Peppers, Scallions and Cheddar Cheese,  
wrapped in a soft flour Tortilla and a side of Salsa.

#### **Steak and Eggs \$16**

8 oz. N.Y. Sirloin with two Eggs, any style with sauteed New Potatoes.

#### **Choose Your Favorite Pancake \$9**

Plain, Blueberry, Banana, Chocolate Chip or Strawberry.

#### **Sonesta French Toast \$8**

**Selection of Fresh Fruit with Yogurt \$9**

**Choice of Cereal \$4**

Granola, Corn Flakes, Special K, Rice Krispies, Frosted Flakes, Raisin Bran  
Served with your choice of Milk, Skim Milk or Cream  
Add fresh Fruit \$1.50

**Side Dishes**

Baked Virginia Ham, Bacon, Sausage \$3.00  
Oatmeal, Grits, Cream of Wheat \$4.00  
Sautéed New Potatoes \$2.00  
Fruit bowl \$4.00  
Cottage Cheese \$2.00

**Beverages**

Freshly-brewed Coffee, Tea, Hot Chocolate \$2.00  
Espresso \$3.00  
Capuccino \$3.50  
Orange or Grapefruit Juice \$3.75

**Lunch Menu**

**APPETIZERS**

**Tiradito Nikei \$11**

Thinly-sliced Ahi Tuna, sashimi-style, Soy Garlic Marinade.

**Causa Antigua \$9**

Chilled Potato purée Rolls, filled with Avocado Salad and topped with  
fried Snapper and Onions criollo-style.

**Causa Cocktail \$9**

Chilled Potato purée Rolls, filled with Shrimp Salad and topped with  
poached Shrimp in a Golf Sauce.

**Causa Nueva \$9**

Chilled Potato purée Rolls filled with Rocoto chili and topped with  
Ceviche of Tuna and Avocado Salad.

**CEVICHEs**

Chunks of fresh Seafood, “cooked” by the Salt and Lime Juice in which they are  
marinated.

**Ceviche Tradicional \$9**

Today’s selection of fresh Fish, fresh Lime Juice, Cilantro and Red Onions.

**Ceviche de Conchas con Jengibre \$9**  
Scallops with Lime Juice, Garlic and pickled Ginger.

**Ceviche de Camarones y Calamares \$9**  
Lightly-poached Shrimp and Calamari in a Peruvian Red Pepper Sauce.

**Ceviche de Atún con Aji Amarillo \$9**  
Tuna with a Peruvian Yellow Pepper Sauce.

**Ceviche Trio \$21**  
Sampler of our Ceviches of Scallops, Shrimp and Calamari, Tuna.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Gallina Chijaukay \$9**  
Brochette of tempura-fried Chicken Breast, Soy Dipping Sauce.

**Lomo de Res a la Huancaina con Salsa Criolla \$11**  
Thinly-sliced seared Beef Tenderloin, traditional Peruvian Yellow Pepper Sauce.

**Wonton Chifa \$7**  
Fried Pork Wontons in the Peruvian-Chinese tradition, Sweet and Sour Sauce.

**Papa a la Huancaina con Queso \$9**  
Golden Potato with a filling of Queso Fresco topped with a traditional Peruvian Yellow Pepper Sauce.

**Chicarrones de Calamares Clasico \$8**  
Fried Calamari with three dipping Sauces.

**Conchitas a la Parmesana \$12**  
Scallops and their Corals on the half-shell gratinéed under a blanket of Parmesan Cheese flavored with Cilantro and Pisco, Peru's traditional distilled spirit.

**Tempura de Langostinos \$14**  
Tempura-style Jumbo Shrimp served on a bed of Avocado and Tomato Salad and Camu Camu, Rumberry from Peru's Amazon jungle.

**Ensalada Verde Peruana \$7**  
Mixed Greens, Hearts of Palm, diced Queso Fresco and Mandarin Orange in dressing of Olive Oil and Camu Camu, Rumberry from Peru's Amazon jungle.

*With your ceviche, tiraditos or appetizer, we invite you to enjoy some of our Peruvian cocktails:*

*Pisco Sour, Piscottini, El Capitan, Piscorita, Piscopolitan, Pisco Mojito, and more.*

## ENTRÉES

### **Chicharrón de Pescado \$17**

Whole Snapper Filet, fried in a Cornmeal Breeding over a light Risotto.

### **Spaghetti Lomo Saltado a la Monica \$17**

Beef Tenderloin stir-fried with Onions, Spaghetti and Peruvian Yellow Pepper.

### **Pasta Incafrede \$14**

Pasta with Onions, Tomatoes, Asparagus and Mushrooms in a creamy Peruvian Yellow Pepper Sauce with Parmesan Cheese.

### **Lomito de Cerdo con Camotitos Asados \$17**

Seared Pork Tenderloin with baked Sweet Potato, Mango and Orange Chutney.

### **Lomo Saltado \$24**

The most traditional of all Peruvian dishes. Stir-fry of Beef with Tomatoes and Onions, seasoned with Soy Sauce and flambéed with Pisco, the national distilled spirit of Peru.

Served with fried Potato Sticks and White Rice.

With Chicken \$22 With Shrimp \$22

### **Arroz Chaufa de Mariscos \$14**

Golden-fried nuggets of Fish over Fried Rice in the Peruvian-Chinese style.

### **Dorado a la Plancha \$22**

Grilled Mahi Mahi with Corn Cake filled with Queso Fresco, Shrimp Sauce and topped with fried Wakame.

### **Aji de Gallina \$15**

Shredded Chicken in a creamy Peruvian Yellow Pepper and Peanut Sauce, another great classic.

## CLASSICS FROM AROUND THE WORLD

### **Tapas \$12**

Chicken, Serrano Ham, Chorizo, Manchego Cheese, marinated Olives, roasted Red Peppers served with grilled Cuban Bread.

### **Mediterranean Flavors \$12**

Hummus, Tabouleh and Tzatziki, served with grilled Pita.

### **Sesame Seared Ahi Tuna \$11**

Sushi-grade Tuna Loin hot-seared and drizzled with Soy Ginger Dressing.

**Classic Ceasar Salad \$7**

Crisp Romaine Hearts, Focaccia Croutons and shredded Reggiano Cheese.  
With grilled Chicken \$12, Shrimp \$17 or New York Sirloin \$14.

**Baby Spinach Salad \$8**

Baby Spinach Leaves, fresh Mango, Blueberries, Red Grape Tomato, toasted Pine Nuts,  
Goat Cheese Croutons and Lemon Vinaigrette  
With grilled Chicken \$12, Shrimp \$17 or New York Sirloin \$14

**Caprese Salad \$12**

A Napoleon of fresh Buffalo Mozzarella Cheese, vine-ripe Tomato, fresh Basil, toasted  
Pine Nuts,  
extra virgin Olive Oil and Balsamic Syrup

**Grilled Chipotle Chicken Sandwich \$11**

Marinated and grilled Chicken Breast on a soft Kaiser Roll  
with Lettuce, Tomato, Onions and Chipotle Mayonnaise  
Served with choice of French Fries, Garlic Parsley Fries or Plantain Chips

**Certified Black Angus Burger \$11**

Hand-formed Angus Beef Patty on a soft Kaiser Roll with  
Lettuce, Tomato and Onions.  
Served with choice of French Fries, Garlic Parsley Fries or Plantain Chips

**Classic Smoked Turkey Club Sandwich \$11**

Smoked Turkey Breast, with Applewood Bacon, Avocado slices,  
Lettuce, Tomato and Mayonnaise

**Buffalo Burger \$12**

Hand-formed lean ground Buffalo Meat Patty  
on a soft Kaiser Roll with Lettuce, Tomato and Onions.  
Served with your choice of French Fries, Garlic Parsley Fries or Plantain Chips.

**Garden Vegetable Burger \$9**

Vegetable Patty on a soft Kaiser Roll with Lettuce, Tomato and Onions.  
Served with your choice of French Fries, Garlic Parsley Fries or Plantain Chips.

**Turkey Burger \$10**

Lean ground Turkey Patty on a soft Kaiser Roll with Lettuce, Tomato and Onions.  
Served with your choice of French Fries, Garlic Parsley Fries or Plantain Chips.

## **APPETIZERS**

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**For your convenience, 18% gratuity and 9% sales tax will be added to your check.**