

Entradas

HOLA!

Guacamole Fresco

Made fresh at your table! 10

Tiraditos

Ahi Tuna Sashimi style Peruvian ponzu (citrus-based sauce), with a truffle vinaigrette, avocado and fresh scallions. 12

Ceviche Traditional

The traditional Peruvian dish Ceviche with Ahi marinated in citrus Aji Amarillo, (Yellow Peruvian chile) and red onions Served with cancha (Peruvian corn), and sweet yams. 12

Ceviche Mexicano

Marinated in lime juice with onion, cilantro, tomatoes and avocado.

Cauliflower 10 Mexican Prawns 12 Halibut 14

Sampler of Three 16

Trio de Causas

Peruvian whipped potatoes with Aji Chile Amarillo, key lime and onion.

With three toppings: Wild prawns aji panca sauce Smoked trout with chipotle cream sauce and Ahi tuna tartar in cilantro sauce. 12

Anticuchos de Carne

Peruvian skewers of grilled steak with potatoes, ensalada criolla and Roccotto sauce. 12

Tequenos de lomo saltado

Spring rolls with steak, tomatoes, red onion and potatoes. Served with Chile Panca sauce and salsa criolla. 10

Quesadilla with Portobello and Epazote (Savory, Mexican herb)

Flour tortilla filled with seasoned Portobello mushrooms and jack cheese.

Accompanied with sour cream, pico de gallo and guacamole. 13

Nachos Cubano

Tortilla chips topped with cheese with black beans braised Coca-cola Pull Pork top with tomatoes, guacamole and sour cream. 12

Sopa de Pollo (Chicken soup)

Shredded chicken, tomatoes, onions, avocado and crispy tortilla strips simmered in a savory broth topped with cilantro and cheese.

Cup 8

Bowl 12

HOLA!

Ensaladas

Taco Salad

Seasoned tortilla strips on a bed of fresh greens with chicken or shredded beef. Topped with sour cream, guacamole, cheese and tomatoes. 12

Ensalada Mixta (Mixed salad)

A healthy mix of greens, roma tomatoes, mango, cucumber, avocado, dressed with a hibiscus agave vinaigrette. 10 Add Chicken 14 Add Halibut 17

Ensalada Verde

Fresh baby spinach with cucumber, queso fresco red onion braised mushrooms, dressed with key lime cilantro vinaigrette. 10

Enchiladas - All served with rice and beans

Rojas (red)

Two Corn tortillas filled with your choice of shredded chicken, shredded beef or cheese. Topped with roasted tomato sauce and cheese. 12

Rancheras

Your choice of chicken, cheese, shredded beef or seasoned potatoes. Topped with red sauce, romaine lettuce, sour cream, avocado, tomatoes and Mexican cheese. 14

Queretanas

Corn tortillas filled with shredded chicken breast then topped with roasted tomatillo sauce, Monterrey cheese and Chorizo. Served with sour cream and avocado. 14

Mole

Our homemade tortillas stuffed with chicken then covered with Mole (sweet and spicy sauce), cheese, avocado, sour cream and roasted sesame seeds. 14

Shrimp

Pacific prawns, tomatoes, onions and cilantro sautéed with white wine, rolled in corn tortillas and covered with green tomatillo sauce topped with cheese, sour cream and avocado slices. 16

HOLA!

Platos de Peru

Chancho a lo Sancho

Braised pork in coca-cola with yams, onions tomatoes and Peruvian Sofrito sauce. Served with rice. 16

Ají De Gallina

Shredded chicken breast and peas in a creamy Peruvian Ají Chile sauce and served with white rice and bolitas de Causa (Cold Chile- Lime Infused mashed Potatoes). 16

Mole Peruano con Camarones

Wild Prawns, fried bananas, red onion and spicy Peruvian mole sauce. Served with rice. 18

Costillitas de Puerco con Ají Amarillo

Grilled Baby back Ribs smothered in a sweet and sour ají-amarillo BBQ sauce. Accompanied with causa (Peruvian infused key lime cold potato cake) and fresh salsa criolla. 16

Seco de Pollo

A traditional Peruvian stew made with tender chicken home fried potatoes, red onion, sweet yams, peas and Ají Amarillo chile-cilantro sauce. 18

Lomo Saltado

Tenderloin strips wok-fried with red onions, Roma tomatoes, and simmered in Ají (Chile) Panca sauce, tossed with golden fried potatoes and served with rice. 18

Lenguado al Chorrillo Bay Style

Halibut, Prawns, Calamari, onion and tomatoes wok-fried and Choririllana style sauce. Served with Quinotto. 19

Camarones Envueltos en Tocino

Pacific Prawns wrapped in an applewood smoke bacon topped with chipotle cream sauce and served with Tropical Quinoa. 19

HOLA!

Platos de México

Baja Burrito ~ México

Flour tortilla filled with your choice of chicken or shredded beef.

Topped with red sauce and Monterrey cheese. 13

Served with rice and beans. With Guacamole and Sour Cream 15

Chile Relleno

Roasted Pasilla pepper stuffed with roasted corn and Mexican cheese with light red Chile arbol salsa. Topped with creamy cheese sauce, and pico de gallo.

Served with rice, refried beans and tortillas. 14

Marcos Pollo

Chicken breast cut into strips and sautéed with mushrooms and simmered in a chipotle cream sauce Served with rice and black beans. 16

Ahi Chile Relleno

Roasted Poblano Chile filled with seared Ahi and a white cheese cream sauce, served on a light red chile de arbol sauce dressed with guava balsamic reduction and pico de gallo, with rice and black beans. 19

Carne Azada

Grilled skirt steak with house seasoning. Served with rice, beans, guacamole, chimichuri sauce and tortillas. 17

Add Prawns 9

Tacos de Halibut

Three soft corn tortillas filled with grilled halibut. Topped with lettuce, sour cream, pico de gallo and avocado slices.

Served rice and black beans. 17

Mole Poblano

Chicken breast simmered in a light sweet chocolate sauce with a hint of spice.

This recipe has been in our family for over 75 years. Served with rice, beans and tortillas. 17

HOLA!

Combinaciones (Combinations)

All combinations with choice of meat, chicken or shredded beef.
Served with rice and beans.

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| 1. Enchilada & Taco. | 12 |
| 2. Three tacos. | 13 |
| 3. Two Tacos & One Enchilada | 13 |
| 4. Chimichanga & Enchilada | 14 |
| 5. Tostada and Enchilada | 12 |
| 6. Two Pork Tamales | 14 |

Postres! (Desert)

- * Pastel de Cuatro Leches (check for ability)-
- * Mexican traditional Four milk-soaked with cake with a hint of almond tequila and Chocolate. 7
- * Flan- A light egg based custard. (check with your server for the flavor of the day).
- * Churros- Fried sticks of tender dough, with a crispy shell and a cake like center.
- * Served with vanilla ice cream and Cajeta. 8
- * Bananas Flameadas!
Sliced bananas pan fried with butter, brown sugar, cinnamon, and fired up with Rum Served on top of vanilla ice cream.
Made at your table! 14

Bebidas Refrescantes 2
Sprite
Coke
Diet Coke
Iced tea
Root beer

Bebidas Especiales 4
Mango Margarita
Strawberry Margarita
Mango Mojito

Hibiscus Tea 2

HOLA!

