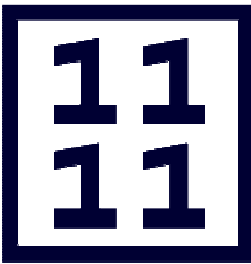


PERUVIAN BISTRO

Crudo Bar

Conchitas a la chalaca ⓘ, scallops topped with chalaca salsa, cancha, choclo, aji limo, red onions, tomatoes, cilantro and lime juice	12.95
Tiradito Nikkei ⓘ, sashimi style tuna in a tamarind leche de tigre, eel sauce emulsion, sesame seeds and white radish	13.50
Tiradito Chinito ⓘ, corvina, pickled vegetables, fried wonton, peanuts and special leche de tigre	14.50
Ceviche de aji amarillo or traditional ⓘ, corvina, cancha, choclo, sweet potato in your choice of leche de tigre, <i>tradicional</i> or <i>aji amarillo</i>	14.50
Ceviche palta y camaron ⓘ, shrimps in a creamy avocado, cucumber and cilantro leche de tigre with infused roasted aji limo	15.75
Ceviche de Puerto ⓘ, corvina and octopus, fried calamari in a rocoto leche de tigre	16.50
Ceviche apaltado 1111 ⓘ, corvina in a creamy leche de tigre, avocado, capers, aji limo and extra virgin olive oil	16.75
Tartar maki ⓘ, Nikkei style sushi roll filled with shrimp, avocado and crispy won ton, topped with tuna tartar	12.50
Acevichado maki ⓘ, Nikkei style sushi, filled with tempura shrimp and avocado, topped with thin sliced tuna, house acevichado sauce and shortening sweet potatoes	12.50
Starters	
Bao buns (3) , braised pork belly, coleslaw, pickled cucumber and spicy mayo	10.00
Steamed mussels , in a tamarind-aioli sauce, served with fried yuca and grilled country bread	13.50
Conchitas a la parmesana , grilled scallops topped with creamy parmesan sauce	12.95
Anticuchos mar y tierra , grilled octopus and veal heart skewers marinated in aji panca anticuchera sauce, served sautéed choclo, fried yellow potatoes and carretillera sauce	14.95
Calamari jalea , salt and pepper fried calamari, fish and lime mayonnaise, topped with criolla salsa	14.95
Causa de pollo y camaron , mashed Peruvian yellow potatoes topped with shrimp in hoisin emulsion and poached chicken salad, quail eggs, avocado cream and cilantro	14.95
Causa pulpo al olivo escabechado , mashed Peruvian yellow potato, topped with pulpo al olivo salad, escabeche pickled onions, botija olive and shortening sweet potatoes	14.95



PERUVIAN BISTRO

Entrees

Crowd pleasers

- 1111 Cheese burger**, certified angus beef half pound beef patty, cheddar cheese, shredded tomatoes, onions, house slaw, rocoto mayo, shortening potatoes, house aji amarillo sauce 14.50
- Chicken cutlet**, panko crusted chicken breast, onions avocado and radish salsa, arroz con choclo 16.50
- Churrasco – skirt steak** ①, 10oz grilled skirt steak, ginger and garlic stir fried greens, served with arroz con choclo 21.95

Peruvian classic inspirations

- Tallarín saltado**, bucatini pasta with sautéed beef, red onions, cherry tomatoes, together with a 1111 saltado sauce 17.95
- Chaufa aeropuerto**, octopus, shrimp and shiitake stir fried rice, two egg tortilla, braised pork belly, pop corn chicken and bean sprout salad 19.50
- Arroz con pato**, duck confit served over cilantro rice, avocado, red radish, avocado and onion salad topped with a hot aji amarillo leche de tigre 22.50
- Pescado a lo macho**, fish, shrimps, calamari and mussels in an “A lo macho” sauce, served with pinenuts “Juane” 24.50
- Peruvian Lomo Saltado 1111** ①, stir fried beef tenderloin, red onions, cherry tomatoes, fried Peruvian yellow potatoes, topped with sunny side up eggs and served with arroz con choclo 26.50

Sides

- Fried Peruvian yellow potatoes 5.50
- Fried yuca Huancaína 5.50
- Arroz con choclo 5.50
- Quinoa salad 6.95

① Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specialty if you have certain medical conditions. If you have allergies or dietary restrictions, please speak to our staff prior to order

Ask your server about our daily specials

MARCH 2017