



PERUVIAN BISTRO

Crudo Bar

Conchitas a la chalaca ①, scallops topped with chalaca salsa, cancha, choclo, aji limo, red onions, tomatoes, cilantro and lime juice	12.95
Tiradito Nikkei ①, sashimi style tuna in a tamarind leche de tigre, eel sauce emulsion, sesame seeds and white radish	14.00
Tiradito Ají Amarillo ① sashimi style corvina, in a ají amarillo leche de tigre, served with sticky celery and sweet potato	14.00
Acevichado maki ①, Nikkei style sushi, filled with tempura shrimp and avocado, topped with thin sliced tuna, house acevichado sauce and shoestring sweet potatoes	16.50
Ceviche de aji amarillo or tradicional ①, 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 ①, shrimps in a creamy avocado, cucumber and cilantro leche de tigre with infused roasted aji limo	15.75
Ceviche de Puerto ①, corvina and octopus, fried calamari in a rocoto leche de tigre	15.50
Ceviche apaltado 1111 ①, corvina in a creamy leche de tigre, avocado, capers, aji limo and extra virgin olive oil	16.75
Starters	
Bao buns (3) , braised pork belly, coleslaw, pickled cucumber and spicy mayo	10.95
Conchitas en Aromas de Lomo Saltado sauce , grilled scallops, topped with a 1111 saltado sauce, potatoes shredded and fresh tomatoes	16.00
Conchitas a la parrilla , grilled scallops, topped with passion fruit, orange and tangerine honey and rocoto butter	16.75
Anticuchos , grilled 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 shoestring sweet potatoes	14.95
Ceviche caliente ①, with aji amarillo leche de tigre and chicha de jora	16.75
Sticky Shrimps with peruvian chilies, fried shrimp tails seasoned in a creamy spicy sauce, peanuts, nori and spring onions, served over a sesame chow mein cake	17.50



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Entrees

Crowd pleasers

- 1111 Cheese burger**, certified angus beef patty, cheddar cheese, shredded tomatoes, onions, house slaw, rocoto mayo, shoestring potatoes, house aji amarillo sauce 14.95
- Pollada Peruana**, grilled chicken thigh, marinated in aji panca anticuchera sauce, fried yellow potatoes topped with rocoto mayonaise served with cabagge, mint and pickle radish salad. 15.95
- Pollo plancha, grilled breast of chicken, served with sautéed veggies \$18.50
- Churrasco – skirt steak** ①, 10oz grilled skirt steak, sautéed vegetables, served with rocoto-pistacio chimichurri 24.95

Peruvian classic inspirations

- Tallarín saltado**, bucatini pasta with sautéed chicken, red onions, cherry tomatoes, together with a 1111 saltado sauce, (Your choice of sautéed beef \$18.50) 16.50
- Peruvian Pollo Saltado 1111**, stir fried chicken, red onions, cherry tomatoes, fried Peruvian yellow potatoes, served with arroz con choclo 19.50
- Chaufa aeropuerto**, shrimp and shitake stir fried rice, two egg tortilla, braised pork belly 22.50
- 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
- Arroz con mariscos**, mix of rice cooked in a braised seafood and Peruvian peppers sauce, in a Spanish paella style calamari, shrimp, scallops and mussels. 24.50
- Pescado a la Plancha**, grilled catch of the day, served with sautéed vegies 24.50
- 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 25.50

Sides

- French Fries 5.50
- Fried yuca Aji Amarillo sauce 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, specially if you have certain medical conditions. If you have allergies or dietary restrictions, please speak to our staff prior to order

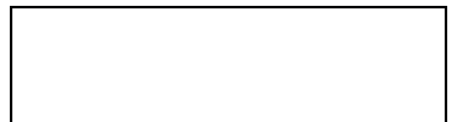
Ask your server about our daily specials

DECEMBER 2017



PERUVIAN BISTRO

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BOTTLE BEERS

- Cumbres, Artesanal, Quinoa, Peru 8.00
Cusquena, Golden Lager, Peru 6.00
Cristal, Lager, Peru 6.00
Corona, Mexico 6.00
Corona Light, Mexico 6.00
Heineken Light, Hollanda 6.00
Mahou, Premium Beer, Spain 6.00
Estrella Damm, Barcelona, Spain 6.00
Inedit Damm, Barcelona, Spain 8.00
DRAFT BEER
Sandbar Sunday Blond Ale, Isla Morada, Florida 6.50
Toasted Lager Blue Point, Amber Ale, NY 6.50
Isla Morada Ale, Florida 6.50
Michelob Ultra light, USA 6.50
Shock Top, Wheat Ale, Belgian 6.50
Saporo, Japan 6.50
Stella Artois, Belgium 6.50
Estrella Damm, Barcelona, Spain 6.50
312 Urban Wheat Ale, Chicago 6.50
Goose IPA, Chicago 6.50

SODAS

- Coke, Diet Coke, Sprite, Coke Zero 3.50
Incakola, Diet Incakola 3.50

JUICES

- Apple, Cranberry 3.50
Lemon Ice tea sweetened 3.50
Unsweetened Ice Tea 3.50
Peach Ice Tea 3.50
Chicha Morada glass 5.50
Chicha Morada pitcher 15.00

WATER

- San Pellegrino 750ml. 6.50
Acqua Panna 750ml 6.50

HOT BEVERAGES

- Espresso 3.00
Latte 4.00
Capuccino 4.50
Americano 3.00

NOVEMBER 2017



PERUVIAN BISTRO

W I N E S

W H I T E

glass - bottle

Monopole, Viura 2016 Rioja, Spain	9.00 - 38.00
Albarino Blend, Coto de Gomariz, 2016, Ribeiro, Spain	13.00 - 51.00
Compass, Chardonnay 2014 Sonoma, California	9.00 - 38.00
Crushed, Chardonnay 2014 California, USA	42.00
Santa Margherita, Pinot Grigio 2016 Alto Adige Italy	13.00 - 51.00
Morgan, Sauvignon Blanc, 2013 Monterrey, Ca USA	55.00
Peter Yealands, Sauvignon Blanc 2016 Marlborough, New Zealand	11.00 - 45.00
Paul Bouchard & Cie, Pouilly-Fuissé A.C 2014 Bourgogne, France	60.00
Chablis, Louis Jadot 2014 Pontanevaux, France	60.00
Truchard, Roussanne 2015 Carneros Napa Valley, USA	55.00
Napa Cellars, Sauvignon Blanc, 2016, Napa Valley, Ca. USA	11.00 - 45.00

R E D

glass - bottle

Acrobat, Pinot Noir 2014 Oregon, USA	48.00
Tabali, Pinot Noir 2013 Limari, Chile	10.00 - 42.00
Henry Lagarde, Malbec 2015 Mendoza, Argentina	11.00 - 45.00
St. Francis, Merlot 2013 Sonoma, USA	51.00
Vina Real, Tempranillo 2012 Rioja, Spain	10.00 - 42.00
Viu Manent, Gran Reserva, Cabernet Sauvignon, 2014 Chile	10.00 - 42.00
Guarda, Cabernet Franc 2013 Lujan de Cuyo, Mendoza, Arg.	60.00
SassoRegale, Sangiovese 2014 Maremma Toscana, Italy	10.00 - 42.00
Ramon Bilbao, Tempranillo, 2013, Rioja, Spain	11.00 - 45.00
La Movida Granito, Garnacha, 2011, Castilla y Leon, Spain	50.00
Pomar Junction, Cabernet Sauvignon 2014, Paso Robles, Cal. USA	55.00

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W I N E S

C H A M P A G N E

glass - bottle

Leon Launois, Cuvee Reserve Brut Champagne, France	70.00
Tattinger, Brut Champagne, France	110.00
Veuve Clicquot, Brut Champagne, France	150.00
Perrier Jouet, Grand Brut Champagne, France	135.00

S P A R K L I N G W I N E

Francesc Ricart Cava Brut NV Penedés, Spain	11.00 - 45.00
Poema Cava Brut NV Penedés, Spain	9.00 - 38.00
Poema Cava Brut Rose NV Penedés, Spain	9.00 - 38.00
Santa Margherita, Prosecco Superiore DOCG, Brut, Valdobbiadene, Italy	13.00 - 51.00

R O S E

The Seeker, Rose 2016 Cotes de Provence, France	10.00 - 42.00
Fattoria Sardi, Rose 2016 Toscana Rosato, Italy	13.00 - 51.00
Rosado, Hacienda Lopez de Haro 2016 Rioja, Spain	9.00 - 38.00

C O R N E R C E L L A R S

W H I T E

Bottle

Cakebread Cellars, Chardonnay 2014, Napa Valley, USA	120.00
Yealands Estate, Sauvignon Blanc, 2014, S1 Single Block, Marlborough	80.00
Paco & Lola, Albarino 2014, Rias Baixas, Spain	70.00

R E D

Ramon Bilbao, Gran Reserva, Tempranillo, 2009, Rioja, Spain	90.00
Treana, Cabernet Sauvignon, 2014, Paso Robles, Ca USA	90.00
Primeras Vinas Lagarde, Malbec, 2013, Mendoza Argentina	99.00
Amici, Cabernet Sauvignon, 2014, Napa Valley, Ca USA	99.00
Adaptation, Cabernet Sauvignon, 2014, Napa Valley, Ca USA	99.00
NapaCellars, Cabernet Sauvignon, 2014, Napa Valley, Ca USA	80.00
Clos Du Val, Pinot Noir 2014 Carneros NapaValley, Ca USA	90.00
Ayoub, Pinot noir, 2011, Oregon, USA	110.00
The Prisoner, Cab-Petit syrah, Syrah 2015, Napa Valley Ca. USA	90.00
Pomar Junction, Train Wreck, 2012, Paso Robles, Cal. USA	110.00

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