



CVI.CHE 105

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Cold

ITEM	PRICE
Conchudo Y No Comparte Catch Four Peruvian scallops chalaquita style, four leche de tigre oysters, mixed Catch of the Day ceviche with rocoto leche d...	\$75.00
Conchudo Y No Comparte Corvina Four Peruvian scallops chalaquita style, four leche de tigre oysters, mixed Corvina ceviche with rocoto leche de tigre a...	\$65.00
Conchas Chalaca Peruvian scallops topped with chalaquita Callao style, made with onions, tomatoes, pepper, lime and the special touch of...	\$24.00
Papas A La Huancaína Native potatoes, covered in Huancaína sauce, hard boiled egg, black botija olive.	\$13.00
Tostones Chalaca Crispy green plantains, covered with chalaca sauce and diced avocado.	\$15.00

To Share

ITEM	PRICE
Conchudo Y No Comparte Four Peruvian scallops chalaquita style, four leche de tigre oysters, mixed ceviche with rocoto leche de tigre and crunc...	\$54.00
Trilogía de Ceviche Pescado A combination of our three most popular fish ceviches: classic, rocoto sauce, and yellow pepper sauce.	\$39.00
Trilogía de Ceviche Mixto A combination of our three most popular mixed ceviches: classic, rocoto sauce, and yellow pepper sauce.	\$48.00
Trilogía Pescado Y Pulpo A combination of our three most popular white fish ceviches with octopus: classic, rocoto sauce and yellow pepper sauce.	\$55.00
Trilogía Pescado Camaron A combination of our three most popular fish ceviches with shrimp: classic, rocoto sauce and yellow pepper sauce.	\$55.00
Trilogía Especial A combination of our three most popular fish ceviches: classic, rocoto sauce and yellow pepper sauce.	\$55.00
Trilogía Only Shrimp A combination of our three most popular Shrimp fish ceviches: classic, rocoto sauce and yellow pepper sauce.	\$58.00
Trilogía Camaron Y Pulpo A combination of our three most popular shrimp ceviches with octopus: classic, rocoto sauce and yellow pepper sauce.	\$58.00
Trilogía Only Corvina A combination of our three most popular Corvina fish ceviches: classic, rocoto sauce and yellow pepper sauce.	\$52.00
Trilogía Corvina Mixta A combination of our three most popular Corvina fish mixta ceviches: classic, rocoto sauce and yellow pepper sauce.	\$62.00
Trilogía Corvina/Shrimp A combination of our three most popular Corvina fish ceviches with shrimp: classic, rocoto sauce and yellow pepper sauce...	\$65.00
Trilogía Corvina/Octopus A combination of our three most popular Corvina fish ceviches with octopus: classic, rocoto sauce and yellow pepper sauc...	\$65.00
Trilogía Corvina Especial A combination of our three most popular Corvina fish ceviches: classic, rocoto sauce and yellow pepper sauce.	\$68.00
Trilogía Only Catch A combination of our three most popular Catch of the Day fish ceviches with octopus: classic, rocoto sauce and yellow pe...	\$72.00
Trilogía Catch Mixta A combination of our three most popular Catch of the Day fish mixta ceviches: classic, rocoto sauce and yellow pepper sa...	\$82.00

ITEM	PRICE
Trilogia Catch/Shrimp A combination of our three most popular Catch of the Day fish ceviches with shrimp: classic, rocoto sauce and yellow pep...	\$82.00
Trilogia Catch/Octopus A combination of our three most popular Catch of the Day fish ceviches with octopus: classic, rocoto sauce and yellow pe...	\$82.00
Trilogia Catch Especial A combination of our three most popular fish ceviches: classic, rocoto sauce and yellow pepper sauce.	\$88.00
Tetra de Pescado A combination of our four most popular fish ceviches: classic, rocoto sauce, ganador, and yellow pepper sauce.	\$50.00
Tetra de Ceviche Mixto A combination of our four most popular mixed ceviches: classic, rocoto sauce, ganador, and yellow pepper sauce.	\$58.00
Tetra Fish/Shrimp An unforgettable foursome of our award-winning white fish ceviches with shrimp: classic, rocoto, yellow pepper and ganad...	\$61.00
Tetra Fish/Octopus An unforgettable foursome of our award-winning white fish ceviches with octopus: classic, rocoto, yellow pepper and gana...	\$61.00
Tetra Especial An unforgettable foursome of our award-winning fish ceviches: classic, rocoto, yellow pepper and ganador.	\$65.00
Tetra Camaron Only An unforgettable foursome of our award-winning Shrimp ceviches: classic, rocoto, yellow pepper and ganador.	\$65.00
Tetra Only Corvina An unforgettable foursome of our award-winning Corvina ceviches: classic, rocoto, yellow pepper and ganador.	\$65.00
Tetra Corvina/Shrimp An unforgettable foursome of our award-winning Corvina ceviches with shrimp: classic, rocoto, yellow pepper and ganador.	\$77.00
Tetra Corvina/Octopus An unforgettable foursome of our award-winning Corvina ceviches with octopus: classic, rocoto, yellow pepper and ganador...	\$77.00
Tetra Corvina Mixto An unforgettable foursome of our award-winning Corvina Mixto ceviches: classic, rocoto, yellow pepper and ganador.	\$77.00
Tetra Corvina Mariscos Especial An unforgettable foursome of our award-winning fish mixta ceviches: classic, rocoto, yellow pepper and ganador.	\$83.00
Tetra Catch Only An unforgettable foursome of our award-winning Catch of the Day ceviches: classic, rocoto, yellow pepper and ganador.	\$87.00
Tetra Catch Mixta An unforgettable foursome of our award-winning Catch of the Day mixta ceviches: classic, rocoto, yellow pepper and ganad...	\$97.00
Tetra Catch/Shrimp An unforgettable foursome of our award-winning Catch of the Day ceviches with shrimp: classic, rocoto, yellow pepper and...	\$97.00
Tetra Catch/Octopus An unforgettable foursome of our award-winning Catch of the Day ceviches with octopus: classic, rocoto, yellow pepper an...	\$97.00
Tetra Catch Especial An unforgettable foursome of our award-winning ceviches: classic, rocoto, yellow pepper and ganador.	\$103.00
Fuente Pacifico Classic ceviche, ceviche Misterioso y Abusivo, hamachi tiradito and acevichado maki.	\$52.00
Fuente Pacifico Corvina Mix Corvina Ganador ceviche mixed, ceviche mixed misterioso y abusivo, hamachi tiradito and acevichado maki.	\$73.00
Fuente Pacifico Catch Mix Catch of the Day Ganador ceviche, ceviche misterioso y abusivo, hamachi tiradito and acevichado maki.	\$83.00
Threesome Ceviche trio with fish, shrimp, octopus and calamari. Bathed in our ganador sauce, yellow pepper and classic sauce. Acco...	\$109.00

ITEM	PRICE
Threesome Corvina Ceviche trio with Corvina fish, shrimp, octopus and calamari. Bathed in our ganador sauce, yellow pepper and classic sau...	\$129.00
Threesome Catch Ceviche trio with Catch of the Day fish, shrimp, octopus and calamari. Bathed in our ganador sauce, yellow pepper and cl...	\$139.00
Frutos del Mar White fish, octopus, calamari and shrimp ceviche. Marinated with smoked rocoto sauce and served over a whole lobster. Ac...	\$96.00
Frutos del Mar Corvina Corvina fish, octopus, calamari and shrimp ceviche. Marinated with smoked rocoto sauce and served over a whole lobster....	\$108.00
Frutos del Mar Catch Catch of the Day fish, octopus, calamari and shrimp ceviche. Marinated with smoked rocoto sauce and served over a whole...	\$118.00
Chucuito 105 (To Share) Lots of flavor! Hamachi Tiradito Nikkei style, octopus tiradito with Mediterranean hints and five Peruvian scallops topp...	\$95.00

Anticuchos

ITEM	PRICE
Anticucho "Estadio Nacional" Pieces of veal heart madly in love, marinated with Anticuchera sauce, skewed in a wild sugar cane and brought to a smoki...	\$17.00
Anticucho filet mignon Pieces of tender filet mignon , marinated with Anticuchera sauce, skewed in a wild sugar cane and brought to a smoking f...	\$25.00
Anticuchos de pollo Pieces of juicy chicken breast, marinated with Anticuchera sauce, skewed in a wild sugar cane and brought to a smoking f...	\$19.00

Hot

ITEM	PRICE
Pulpo Herradura Tender pieces of octopus marinated in Anticuchera sauce and Pisco 105. Accompanied with golden potatoes, salsa criolla a...	\$25.00
Pulpo Entero Whole grilled octopus marinated with anticuchera sauce, roasted potatoes, leche de tigre with choclo. Perfect for sharin...	\$90.00
Yuquitas A La Huancaína Crispy Yucas, served with Huancaína.	\$13.00
Conchas Gratin 105 Fresh Peruvian scallops and cheese au gratin. Topped with a creamy sauce and lime.	\$28.00

Leche tigre

ITEM	PRICE
Leche de tigre	\$7.95

Peruvian rolls

ITEM	PRICE
Crocante Salmon Tartare	\$23.00
Acevichado 105 Sushi roll stuffed with crab salad, avocado and crispy calamary. Topped with fresh tuna, drizzled with our acevichada sa...	\$20.00
Furai This crispy roll will make you fly! Salmon, avocado, and cream cheese. Topped with tuna Nikkei and rocoto aioli.	\$22.00

ITEM	PRICE
La Perricholi Crispy rice bites, topped with tuna tartar, rocoto aioli, eel sauce and truffle oil.	\$23.00
Veggies Roll	\$16.00
Sake Aburi Maki	\$22.00
Hotate Truffle Roll	\$24.00

Tiraditos

ITEM	PRICE
Tiradito Pura Tradición Fine slices of white fish, traditional leche de tigre, touches of limo pepper and cilantro.	\$16.00
Tiradito El de Carretilla Fine slices of white fish, rocoto sauce, crispy calamari and lots of passion.	\$20.00
Hamachi Tiradito Sliced Hamachi fish, marinated with ginger and soy sauce. Our iconic acevichada sauce, hints of truffle oil, mixed of on...	\$24.00
Conchas Estiradas	\$24.00
Atun Tostado Y Jugos De Ceviche 105	\$24.00
Muchame De Pulpo Y Atun Como En El Callao	\$26.00
Conchas De Sus Mares	\$36.00
Tacos Tartar Nikkei	\$22.00
Tiradito Colosal	\$25.00
Tiradito Apasionado	\$25.00
El pulpo Estirado Sliced octopus from the reef, drizzled with a Mediterranean sauce, avocado chalaquita and crispy Andean sweet potato lac...	\$25.00
Whole Lobster Tiradito	\$74.95

Specialties

ITEM	PRICE
Ceviche Chucuito (Specialties) Catch of the day, fresh scallops, tender octopus from the reef, and crispy calamari. All these gems served with a rocoto...	\$32.00
Oysters 1 Dz	\$54.00
Oyster 1\2 Dozen	\$27.00
Chucuito 105	\$95.00

Ceviches

ITEM	PRICE
Classico Toda la Vida White fish in cubes, leche de tigre, subtle aji limo pepper.	\$19.00
Classico con Mariscos White fish in cubes, mixed local seafood leche de tigre, subtle aji limo pepper.	\$21.00
Classico Solo Mariscos Local selected seafood, leche de tigre, subtle aji limo pepper.	\$24.00

ITEM	PRICE
Classico Fish/Octopus	\$26.00
Classico Fish/Shrimp	\$26.00
Classico Fish/Calamar	\$26.00
Classico Only Shrimp	\$30.00
Classico Shrimp/Calamar	\$30.00
Classico Shrimp/Octopus	\$30.00
Classico Only Octopus	\$30.00
Classico Octopus/Calamari	\$30.00
Classico Only Calamar	\$30.00
Classico Whole Lobster	\$84.00
Classico Corvina Fish	\$29.00
Classico Corvina Mixto	\$34.00
Classico Corvina/Shrimp	\$34.00
Classico Corvina/Pulpo	\$34.00
Classico Corvina/Calamari	\$34.00
Classico Catch	\$32.00
Classico Catch/Shrimp	\$37.00
Classico Catch/Octopus	\$37.00
Classico Catch/Calamari	\$37.00
Classico Catch Mixto	\$37.00
Ceviche Chucuito	\$32.00
Catch of the day, fresh scallops, tender octopus from the reef, and crispy calamari. All these gems served with a rocoto...	
Ceviche Misterioso	\$23.00
White fish in cubes, mixed local seafood, yellow pepper leche de tigre, and lots of freshness.	
Misterioso solo Fish	\$19.00
White fish in cubes, yellow pepper leche de tigre, and lots of freshness.	
Misterioso Fish/Shrimp	\$26.00
Misterioso Fish/Octopus	\$25.00
Misterioso Only Shrimp	\$31.00
Misterioso Only Octopus	\$31.00
Misterioso con Corvina	\$33.00
Misterioso Solo Corvina	\$30.00
Misterioso Corvina/Shrimp	\$35.00
Misterioso Corvina/Octopus	\$35.00
Misterioso Corvina/Calamari	\$35.00
Misterioso Catch Only	\$33.00

ITEM	PRICE
Misterioso Catch/Shrimp	\$38.00
Misterioso Catch/Octopus	\$38.00
Misterioso Catch/Calamari	\$38.00
Misterioso Catch Mix	\$38.00
Ceviche El del Barrio	\$26.00
White fish in cubes, tender octopus, rocoto pepper leche de tigre, and crispy calamari.	
El del Barrio Corvina/ Fried Calamari	\$35.00
El del Barrio Corvina/Octo/Fried Calamari	\$35.00
El del Barrio Catch/Fried Calamari	\$38.00
El del Barrio Catch/Octo/Fried Calamari	\$38.00
Ceviche Pimentel	\$24.00
White fish in cubes, shrimp, scallops, leche de tigre and pure passion.	
Pimentel solo Fish	\$19.00
White fish in cubes, leche de tigre and pure passion.	
Pimentel Fish/Shrimp	\$26.00
Pimentel Fish/Octopus	\$25.00
Pimentel Only Shrimp	\$31.00
Pimentel Only Octopus	\$31.00
Pimentel con Corvina	\$35.00
Pimentel Solo Corvina	\$33.00
Pimentel con Catch	\$38.00
Pimentel Solo Catch	\$33.00
Ceviche El Ganador	\$23.00
White fish in cubes, octopus, scallops, leche de tigre Juan style and roasted red peppers.	
El Ganador Solo Fish	\$19.00
White fish in cubes, leche de tigre Juan style and roasted red peppers.	
El Ganador Fish/Shrimp	\$26.00
El Ganador Fish/Octopus	\$23.00
El Ganador Only Shrimp	\$29.00
El Ganador Only Octopus	\$29.00
El Ganador Solo Corvina	\$30.00
El Ganador con Corvina	\$35.00
El Ganador Solo Catch	\$33.00
El Ganador con Catch	\$38.00
Ceviche Norteño	\$30.00
Fresh catch of the day. Spicy leche de tigre with hints of limo pepper. Zarandaja beans, yuyo seaweed from Peru's seas,...	
Ceviche Nikkei Tartar	\$24.00
Dices of tuna marinated in a Nikkei sause, avocado and olive oil, homemade crackers, seasonal veggies and quinoa pop.	

Causas

ITEM	PRICE
Causa Traviesa Stuffed with crab salad, and homemade aioli, topped with a creamy fish ceviche with Peruvian peppers. Served with crispy...	\$34.00
Causa Chola Nikkei Our beloved causa, topped with tuna acevichada; with lots of style, crispy, sexy aji amarillo sauce to blend flavors.	\$25.00
Causa Limena Peruvian potato mixed with yellow pepper, and lime juice, stuffed with homemade chicken salad and avocado. Topped with o...	\$16.00
Causa de cangrejo con palta Delicious causa covered with exquisite crab pulp with acevichada mayo and bathed in a succulent sauce made of rocoto and...	\$22.00
Diversion De Causas	\$24.00
Causa De Palta Peruvian potato mixed with yellow pepper, and lime juice, stuffed with avocado. Topped with our signature yellow pepper...	\$11.00

Tacus

ITEM	PRICE
Tacu lomo Saltado Delicious and crispy made of canary beans, rice, Peruvian peppers and hints of pork. Served with lomo saltado, onions, t...	\$29.00
Tacu Ají de Gallina Delicious and crispy made of white rice and grandma's ají de gallina. Served with soft pieces of tenderloin, jumbo shrim...	\$35.00
Tacu Pollo Saltado Delicious and crispy made of canary beans, rice, Peruvian peppers and hints of pork. Served with chicken saltado, onions...	\$27.00
Tacu Saltado Camaron Delicious and crispy made of canary beans, rice, Peruvian peppers and hints of pork. Served with shrimp saltado, onions,...	\$36.00
Tacu saltado de mariscos Delicious and crispy made of canary beans, rice, Peruvian peppers and hints of pork. Served with our seafood saltado, on...	\$32.00
Tacu Lomo Mixto Delicious and crispy cake made with canary beans, rice, Peruvian peppers and hint of pork. Served with saltado mixto (ch...	\$34.00
Tacu De Vegetales Saltado Delicious and crispy cake made with canary beans, rice, Peruvian peppers and hint of pork. Served with vegetales saltado...	\$32.00
Rib Eye Tacu Tacu A Lo Rico Juciy 12oz grilled ribeye seasoned with demi glaze. Accompanied with our millenary tacu tacu with beans, fried bellaco p...	\$59.00

Specials

ITEM	PRICE
Ceviche Threesome Lobster Ceviche trio with fish, shrimp, octopus and calamari. Bathed in our ganador sauce, yellow pepper and classic sauce. Acco...	\$109.00
Ceviche Fruto De Mar White fish, octopus, calamari and shrimp ceviche. Marinated with smoked rocoto sauce and served over a whole lobster. Ac...	\$96.00
Parihuela Amelcochada All the essence from our Parihuela brought over to a risotto mixed in with squid, shrimp and mussels. Topped with our ca...	\$42.00
Conchas Gratin 105 Fresh Peruvian scallops and cheese au gratin. Topped with a creamy sauce and lime.	\$28.00
Chucuito 105 Lots of flavor! Hamachi Tiradito Nikkei style, octopus tiradito with Mediterranean hints and five Peruvian scallops topp...	\$95.00

ITEM	PRICE
Chucuito 105 w/ Lobster Lots of flavor! Hamachi Tiradito Nikkei style, octopus tiradito with Mediterranean hints and five Peruvian scallops topp...	\$164.00
Conchudo Y No Comparte Four Peruvian scallops chalaquita style, four leche de tigre oysters, mixed ceviche with rocoto leche de tigre and crunc...	\$54.00
Noquis a la Huancaína Trufada Potato qnocchis tossed with truffle huancaína sauce. Served with grilled steak medallions with meat glaze and olive dust...	\$31.00
Pescado Y Mariscos Al Ajillo Grilled catch of the day with chimichurri, and fried yucas. Covered with crispy garlic and seafood in garlic sauce.	\$39.00
Pastel De Choclo Sweet and creamy corn pie with Peruvian yellow pepper. Bathed with our incredible spicy seafood.	\$39.00
Parrilla Sipan Grilled catch of the day. Accompanied with chimichurri skirt steak skewers, anticucho octopus tentacle and tiger prawns....	\$75.00
Rib Eye	\$44.00
Del Mar	
ITEM	PRICE
Pescado a lo Macho Crispy fish filet bathed in a prefect creamy seafood sauce. Accompanied with a steamed white rice. Full of flavor!	\$30.00
Mahi Mahi a lo Macho Grilled corvina filet bathed in a perfect and creamy seafood sauce full of flavor. Accompanied with a steamy white rice.	\$39.00
Sudado de Pescado Fish filet slowly cooked in a secret seafood reduction with colorful tomatoes and tender onions, a touch of yellow peppe...	\$35.00
Sudado Mixto Fish filet and local mixed seafood slowly cooked in a secret seafood reduction with colorful tomatoes and tender onions,...	\$39.00
Jaleon Imperial Crispy pieces of fish and finely selected mixed seafood with an unmatched tase. Accompanied with golden yucas, yellow pe...	\$28.00
Jaleon solo Pescado Crispy pieces of fish, accompanied with golden yucas, yellow pepper aioli, chalaquita and tartar sauce from the Tahuanti...	\$25.00
Jalea Only Mahi Crispy pieces of Mahi Mahi fish, accompanied with golden yucas, yellow pepper aioli, chalaquita and tartar sauce from th...	\$30.00
Jalea Mahi Mix Crispy pieces of Mahi Mahi fish and finely selected mixed seafood with an unmatched tase. Accompanied with golden yucas,...	\$33.00
Jalea Mahi Especial Crispy pieces of fish and finely selected mixed seafood with an unmatched tase. Accompanied with golden yucas, yellow pe...	\$38.00
Jaleon Especial Crispy pieces of fish and finely selected mixed seafood with an unmatched tase. Accompanied with golden yucas, yellow pe...	\$33.00
Jaleon solo Calamar Crispy calamari, accompanied with golden yucas, yellow pepper aioli, chalaquita and tartar sauce from the Tahuantinsuyu.	\$31.00
Jaleon solo Camarones Crispy shrimp, accompanied with golden yucas, yellow pepper aioli, chalaquita and tartar sauce from the Tahuantinsuyu.	\$36.00
Pargo Entero Whole snapper, deboned and bathed in your favorite sauce (A lo macho or Mochica). Accompanied with a side of delicious w...	\$45.00
Pargo Entero Mixto Whole deboned snapper with seafood bathed in your favorite sauce: A lo macho or Mochica. Accompanied with a side of deli...	\$55.00
Pargo Mixto Whole Lobs Whole deboned snapper with seafood bathed in your favorite sauce: A lo macho or Mochica. Accompanied with a side of deli...	\$127.00

ITEM	PRICE
Pargo Caribeno Whole deboned snapper and crispy shrimp, bathed in leche de tigre tartar. Accompanied with crunchy chalaquita avocado to...	\$55.00
Sopa Parihuela Restoring and aphrodisiacal soup from the sea with an addictive flavor that catches the essence of selected seafood and...	\$28.00
Linguini Mar y Tierra 105 Comforting pasta in our traditional huancaína sauce, Peruvian pepper and white cheese. Served with soft pieces of grille...	\$33.00
Linguini Camaron Comforting pasta in our traditional huancaína sauce, Peruvian pepper and white cheese. Served with soft shrimps flambeed...	\$36.00
Pasta Frutos Del Mar Select seafood from the Pacific Ocean, wrapped in marisquera sauce with a touch of cilantro and white wine. Accompanied...	\$31.00
Pesca y Mariscales al Ajillo Grilled catch of the day with chimichurri, and fried yucas. Covered with crispy garlic and seafood in garlic sauce.	\$39.00
Whole Lobster Meal	\$75.00
Camarones Al Grill Grilled shrimps, served with two regular sides.	\$34.00
Mahi Mahi a la Plancha	\$36.00

Criollos

ITEM	PRICE
Aji de Gallina Succulent shredded chicken breast covered in yellow pepper cream, piso bread, pecans and parmesan cheese. Color, texture...	\$20.00
Seco Chiclayano Personal Tender pieces of beef slowly cooked with chicha de jora, cilantro and secret potions that will make this potage the perf...	\$27.00
Lomo saltado Soft pieces of tenderloin, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served with c...	\$25.00
Lomo a lo Pobre Juicy cuts of tenderloin, onions, tomatoes, yellow pepper and cilantro wok style. Mounted with 2 fried eggs and amazing...	\$29.00
Pollo saltado Soft pieces of chicken breast, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served wi...	\$24.00
Camarones saltados Shrimps, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served with crunchy french frie...	\$36.00
Mariscos saltados Local mixed seafood, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served with crunchy...	\$26.00
Saltado De Vegetales Seasonal veggies, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served with crunchy fr...	\$22.00
Saltado mixto Soft pieces of tenderloin, chicken and seafood, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fie...	\$34.00
Saltado de carne y pollo Soft pieces of tenderloin, chicken, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Serv...	\$26.00
Mi favorito, ¡y lo dice Juan! Delicious breaded tenderloin accompanied with linguini in Peruvian basil pesto. Topped with a fried egg and creamy huanc...	\$30.00
Mi favorito de pollo Delicious grilled chicken breast, accompanied with linguini in Peruvian basil pesto. Topped with creamy huancaína sauce.	\$28.00
Mi favorito Mahi Mahi Grilled corvina fillet, accompanied with linguini in Peruvian basil pesto. Topped with creamy huancaína sauce.	\$33.00

ITEM	PRICE
Mi favorito Rib Eye Delicious grilled Rib Eye, accompanied with linguini in Peruvian basil pesto. Topped with creamy huancaína sauce.	\$44.00
Saltado De Pescado Crispy pieces of fish, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served with crunc...	\$30.00
Pollo A Lo Pobre Juicy pieces of chicken breast, onions, tomatoes, yellow pepper and cilantro wok style. Mounted with 2 fried eggs and am...	\$27.00
Seco Chiclayana Share For 2 Boneless short rib slowly cooked with chicha de jora, cilantro, loche and black beer for a potent and unique taste. Serv...	\$44.00
Pechuga A La Plancha	\$25.00
Kids	
ITEM	PRICE
Kids Chicken Fingers Fried Chicken served with a side of white rice and French fries	\$12.00
Kids Fish Fingers Fried fish served with white rice and French fries	\$12.00
Kids Pasta Pasta linguini with a choice of Huancaína, Butter, Pesto, Plain, Alfredo	\$10.00
Kids Shrimps Fried Shrimp served with a side of white rice and French fries	\$12.00
Kids Steak Lomo steak with a side of white rice and French fries	\$14.00
Arroces	
ITEM	PRICE
Chaufon Mixto Rice with the full Chifa flavor, sauteed with selected seafood, steak and chicken in a our fiery wok in a reduction made...	\$33.00
Chaufon Only Camaron Rice with the full Chifa flavor, sauteed with selected shrimps in a our fiery wok in a reduction made of soy, sesame sau...	\$36.00
Chaufon Mariscos W/ Lobster Rice with the full Chifa flavor, sauteed with selected seafood in a our fiery wok in a reduction made of soy, sesame sau...	\$101.00
Chaufon de Mariscos Rice with the full Chifa flavor, sauteed with selected seafood in a our fiery wok in a reduction made of soy, sesame sau...	\$26.00
Chaufon de Vegetales Rice with the full Chifa flavor, sauteed with seasonal veggies in a our fiery wok in a reduction made of soy, sesame sau...	\$22.00
Chaufon de Carne Rice with the full Chifa flavor, sauteed with steak in a our fiery wok in a reduction made of soy, sesame sauce and oyst...	\$25.00
Chaufon Steak and chicken Rice with the full Chifa flavor, sauteed with pieces of chicken breast and steak in a our fiery wok in a reduction made...	\$28.00
Chaufon de Pollo Rice with the full Chifa flavor, sauteed with pieces of chicken breast in a our fiery wok in a reduction made of soy, se...	\$23.00
Untuoso Con Mariscales W\Lobster Delicious rice with all the flavors of old school cevicherías with fresh fruits of the sea and a whole main lobster, coo...	\$101.00
El Arroz Con pollo de Mis Recuerdos Succulent preparation of cilantro rice and Peruvian peppers, juicy chicken, papa a la huancaína and salsa criolla. Unres...	\$24.00

ITEM	PRICE
Untuoso con Mariscales Norteno Delicious rice with all the flavors of old school cevicherías with fresh fruits of the sea and our secret sauce with aro...	\$29.00
Untuoso con Mariscales Delicious rice with all the flavors of old school cevicherías with fresh fruits of the sea and our secret sauce with aro...	\$28.00
Untuoso con Camarones Delicious rice with all the flavors of old school cevicherías cooked with selected shrimps, and our secret sauce with ar...	\$36.00
Risotto Mahi Mahi Risotto Peruvian style in huancaína sauce with our grilled Mahi Mahi you love so much. A touch of parmesan and lots of p...	\$35.00
Risotto y Lomo saltado Risotto Peruvian style in Huancaína sauce with our lomo saltado you love so much. A touch of parmesan and lots of passio...	\$32.00
Risotto Rib Eye Risotto Peruvian style in huancaína sauce with our grilled ribeye you love so much. A touch of parmesan and lots of pass...	\$44.00
Risotto Veg Risotto Peruvian style in huancaína sauce with our Veggie saltado you love so much. A touch of parmesan and lots of pass...	\$27.00
Risotto Saltado De Vegetales Risotto Peruvian style in huancaína sauce with our popular vegetales de saltado that you love so much. A touch of parmes...	\$29.00
Risotto Saltado Camarones Risotto Peruvian style in huancaína sauce with our shrimp saltado you love so much. A touch of parmesan and lots of pass...	\$36.00
Risotto Pollo Saltado Risotto Peruvian style in huancaína sauce with our chicken saltado you love so much. A touch of parmesan and lots of pas...	\$32.00
Risotto Saltado Mariscos Risotto Peruvian style in huancaína sauce with our popular mariscos saltado that you love so much. A touch of parmesan a...	\$34.00
Risotto Saltado De Corvina Risotto Peruvian style in huancaína sauce with our popular Corvina saltado that you love so much. A touch of parmesan an...	\$38.00
Chaufon de Mahi Mahi Rice with the full Chifa flavor, sauteed with pieces of crispy Mahi mahi fish in a our fiery wok in a reduction made of...	\$35.00
Chaufa De Pescado Rice with the full Chifa flavor, sauteed with pieces of crispy fish in a our fiery wok in a reduction made of soy, sesam...	\$30.00
Arroz Charapa Wok style rice with vegetables and all that smoky flavor, short rib, bellaco plantains, wild mushrooms and a poached egg...	\$32.00
Arroz Nortenazo y Algo Mas Cilantro style rice with jora chicha and loche squash, sauted seafood, crispy catch, fresh chalaquita and smoked aioli	\$39.00
Nuestro Chupe Arrisotado Risotto chupe style. Topped with grilled shrimps and covered with a special seafood sauce at the table. Nothing but plea...	\$39.00

Dessert

ITEM	PRICE
Tocinillo de Coco Coconut flan topped with soft caramel	\$13.00
Pie de Limon Delicious key lime pie with our Peruvian touch. Crumbled cookie base with a flavorful lime crust. Perfectly baked and to...	\$14.00
Mousse de Maracuya Fine pieces of crumbled chocolate cookies under a creamy and delicious passion fruit pulp. Topped with a chocolate cooki...	\$13.00
Torta de Mousse de Lucuma The lucuma is a typical Peruvian fruit which we have used in a classic cheesecake over a base of chocolate cookies. Topp...	\$13.00
Torta de Chocolate Spongy chocolate cake filled with dulce de leche. Covered with a delicious fudge.	\$14.00

ITEM	PRICE
Souffle de Fresa y Durazno	\$14.00
Three layer vanilla cake filled with dulce de leche, strawberry and apricot. Topped with chantilly cream and toasted alm...	
Trilogia Peruana	\$35.00
Traditional suspiro limeno paired with our creamy maracuya mousse and lucuma mousse.	
Trilogia 105	\$35.00
Our iconic Misti and its amazing flavors. Accompanied with our delicious creamy chirimoya and chocolate mix.	
Misti	\$13.00
Pasion de Chocolate	\$13.00

Side Dishes

ITEM	PRICE
Side Cancha with Chifles	\$2.95
Side Choclo	\$4.95
Side Avocado	\$4.95
Side Of Pollo A La Plancha	\$20.00
Side One Egg	\$2.00
Side Two Eggs	\$3.95
Side Fries	\$3.50
Side Frijoles	\$3.95
Side Golden Potatoes	\$2.95
Side Maduros	\$3.95
Side Onions	\$2.95
Side Pasta	\$12.00
Side Risotto	\$14.95
Side Salad	\$4.95
Salsa Criolla	\$2.95
Side Scallops	\$9.95
Side Reg Shrimp (8)	\$8.95
Side Steam Potatoes	\$2.95
Side Sweet Potato	\$3.50
Side Tacu	\$7.95
Side White Rice	\$2.95
Side Yuca	\$4.95
Side tostones	\$5.95
Arroz Verde	\$4.95
Side Steak	\$7.95
Side Avocado Chalaquita	\$4.95

ITEM	PRICE
Special Requested Side	\$3.00
Side Huancaína	\$1.50
Side Steam Veggies	\$7.95
Premium Side	\$2.95
Side Whole Lobster	\$74.95
Presa de Pollo	\$15.00
Side Jumbo Shrimp (6)	\$12.95
Tiger Prawns (2)	\$20.00
Arroz con Choclo	\$6.00

After Dinner Drinks

ITEM	PRICE
Baileys	\$14.00
Carajillo 105	\$17.00
Espresso Martini	\$16.00
Espresso Martini Vainilla	\$17.00
Irish Coffee	\$16.00
Kahlúa	\$12.00
Licor 43	\$14.00
Campari	\$12.00
Sandeman Port Tawny	\$14.00
Carajillo De Lucuma	\$18.00

Bottle Water

ITEM	PRICE
Sparkling	\$6.95
Evian	\$6.95

Juices & Others

ITEM	PRICE
Chicha Morada Glass	\$5.50
Jugo Maracuya Glass	\$5.50
Lemonade Glass	\$5.95
Flavor Lemonade	\$6.95
Glass Of Milk	\$4.50

Sodas

ITEM	PRICE
Pepsi	\$4.50
Diet Pepsi	\$4.50
Inca Diet	\$4.50
Inca Kola	\$4.50
Sprite	\$4.50
Tonic Water	\$4.50
Coconut Water GL	\$4.95
Pepsi "0"	\$4.50