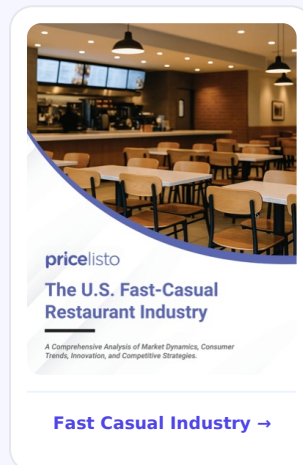




Divino Ceviche

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Hot Appetizers

ITEM	PRICE
Pulpo En Salsa Anticuchera Skewers made with octopus, seasoned with vinegar, cumin, garlic, and Peruvian panca chili. Served with potatoes.	\$21.25
Piqueo Para Cuatro Tequeños, boliyucas, choritos, ceviche tradicional or ceviche frito.	\$35.50
Tequeños Rellenos De Lomo Saltado Fried wontons filled with sautéed beef, onions, tomatoes, cilantro, and a touch of Peruvian yellow pepper. Served with h...	\$14.15
Mini Tacu Tacus Con Lomito Cooked rice and beans mixed together and seasoned with garlic and Peruvian yellow pepper, then fried and served with bee...	\$17.70
Causa Crocante con Tuna Fried Causa with Tuna Ceviche	\$15.35
Boliyucas En Salsa Huancaína Fried yuca balls, filled with Mozzarella cheese. Served with huancaína sauce.	\$14.15
Yuca A La Huancaína Boiled yuca topped with huancaína sauce.	\$9.45
Croquetas de Pulpo	\$14.15

Cold Appetizers

ITEM	PRICE
Trilogía De Causas A tasting of three of our causas. Includes causa de camaron, causa limena, and causa de pulpo.	\$17.70
Causa Limeña Cold mashed potato seasoned with Peruvian yellow pepper, vegetable oil, and lime. Filled with chicken, mayonnaise, avoca...	\$12.95
Papa A La Huancaína Boiled potatoes topped with Peruvian yellow pepper and cheese sauce, garnished with egg and botija olives (slightly spic...	\$11.80
Shots Leche de Tigre	\$12.95
Causa De Camaron	\$14.15
Causa Acevichada Cold mashed potato seasoned with Peruvian yellow pepper, oil, and lime, served with fish ceviche and onions.	\$15.35

Soup

ITEM	PRICE
Parihuela Seafood based soup containing Peruvian panca pepper, fish, shrimps, squids, scallops, mussels, cilantro, and lime.	\$22.00
Chupe De Camaron	\$20.00
Chupe Camaron Small	\$12.00
Parihuela Small	\$13.00

Salads

ITEM	PRICE
Ensalada Mixta Add chicken for an additional charge.	\$12.95

ITEM	PRICE
Ensalada Divina Con Salmon	\$23.60
Ceviches & Tiraditos	
Ceviche De Mercado	\$26.00
Chefs specialty, fish, avocado, and mango marinated lightly in lime juice, Peruvian limo chili, and fresh cilantro. Garn...	
Ceviche Tradicional with Aji Amarillo	\$24.50
Slices of fresh fish marinated lightly in lime juice and seasoned with Peruvian limo chili, fresh cilantro, and onion, g...	
Ceviche Tradicional with Rocoto	\$23.60
Slices of fresh fish marinated lightly in lime juice and seasoned with Peruvian limo chili, fresh cilantro, and onion, g...	
Trio Ceviche Pescado	\$34.00
Al Olivo, Tradicional, Aji Amarillo	
Trio De Ceviches Mixto	\$41.00
Tradicional, aji Amarillo, al Olivo.	
Ceviche Mixto	\$24.50
Ceviche Carretillero	\$24.50
Slices of fresh marinated lightly in lime juice and seasoned with Peruvian limo chili, huancaína sauce, fresh cilantro a...	
Ceviche Divino Mixto	\$26.00
Ceviche Divino	\$24.50
Fish, avocado, and mango marinated lightly in lime juice, Peruvian limo chili, and fresh cilantro. Garnished with sweet...	
Ceviche Tradicional with Salsa al Olivo	\$23.60
Slices of fresh fish marinated lightly in lime juice and seasoned with Peruvian limo chili, fresh cilantro, and onion, g...	
Ceviche Nikkei	\$23.60
Slices of fresh fish marinated lightly in lime juice and seasoned with Peruvian Amazonian chili (ají charapita), fresh c...	
Tiradito En Tres Salsas	\$24.50
Thinly sliced fish marinated lightly in lime and covered with Peruvian yellow pepper cream, rocoto pepper cream, and a c...	
Ceviche de Camarones	\$22.45
Ceviche Frito	\$20.05
Vuelve A La Vida	\$13.00
Slices of fresh seafood chopped in small pieces and marinated slightly.	
Ceviche Salmon Apaltado	\$23.00
Slices of fresh salmon lightly marinated with avocado sauce.	
Ceviche De Mariscos	\$24.50
Ceviche Vegetariano	\$14.50
Ceviche Ejecutivo	\$23.60
Chicken	
Aji De Gallina	\$16.55
Spicy chicken in a rich creamy Peruvian yellow pepper sauce, flavored with milk, bread, and Parmesan cheese. Served with...	
Arroz Chaufa De Pollo	\$18.85
Chinese style chicken fried rice, fried with sesame oil, ginger root, spring onions, and soy sauce. Replace quinoa for a...	

ITEM	PRICE
Saltado de Pollo Peruvian Stir-Fry Chicken, onions, tomatoes, cilantro, soy sauce, and garlic. Served with crispy fried potatoes and whit...	\$18.85
Tallarín Saltado De Pollo Peruvian stir-fried noodles, made with chicken, onions, tomatoes, cilantro, soy sauce, garlic.	\$18.85
Beef	
Lomo Saltado Peruvian stir fry made with beef, onions, tomatoes, cilantro, soy sauce, and garlic. Served with crispy fried potatoes a...	\$24.50
Tallarín Verde Con Lomo Saltado Spaghetti tossed with a Peruvian style pesto sauce topped with Peruvian stir fry made with beef, onions, tomatoes, cilan...	\$26.00
Fettuccine A La Huancaína Con Lomo Saltado Fettuccine pasta bathed with Peruvian huancaína sauce, topped with Peruvian stir fry made with beef, onions, tomatoes, c...	\$26.00
Tacu Tacu Con Lomo Saltado Soft Peruvian Canario beans mixed with rice, seasoned with garlic, Peruvian yellow pepper, topped with Peruvian stir fry...	\$24.50
Arroz Chaufa De Carne Chinese style beef fried rice fried with sesame oil, ginger root, spring onions, and soy sauce. Replace quinoa for an ad...	\$22.50
Chaufa Amazónico Peruvian Chinese style fried rice, with plantain and cecina (smoked pork) fried in a wok to very high temperatures, with...	\$21.25
Tallarín Saltado Criollo De Lomo Peruvian stir-fried noodles made with beef, onions, tomatoes, cilantro, soy sauce, and garlic.	\$21.25
Fish & Seafood	
Arroz Con Mariscos Shrimp, squid, mussels and scallops, all mixed with rice, red pepper, cilantro, and Peruvian panca pepper dressing.	\$24.50
Corvina A Lo Macho Fish accompanied with shrimp, scallops, mussels and squid, wrapped in a delicious sauce made with garlic, panca chili sa...	\$24.50
Jalea Mixta Crispy seasonal fish, squid, shrimps, and mussels, served with yuca, jalea creole salsa (made with onions, tomatoes, Per...	\$24.50
Sudado De Corvina Braised Corvina served in its own vapor, flavored with a touch of cilantro, tomatoes, onions, and Peruvian panca pepper...	\$21.75
Tallarín Saltado Criollo De Mariscos Peruvian stir-fried noodles, made with seafood, onions, tomatoes, cilantro, soy sauce, and garlic.	\$24.50
Arroz Chaufa De Mariscos Chinese style seafood fried rice, fried with sesame oil, ginger root, spring onions, and oriental secrets.	\$24.50
Arroz Norteno con Salmon Rice in peruvian Cilantro sauce and Grilled Salmon	\$23.60
Combinado Marino Jalea mixta, ceviche, arroz con mariscos.	\$37.50
Tacu Tacu a lo Macho Soft Peruvian Canario beans mixed with rice, seasoned with garlic, Peruvian yellow pepper, cilantro, and onions, served...	\$24.50
Saltado De Mariscos Peruvian stir fry, made with seafood, onions, tomatoes, cilantro, soy sauce, and garlic, flambeed with Pisco. Served wit...	\$24.50
Jalea De Pescado	\$22.45

ITEM	PRICE
Chaufa de Camarones	\$22.45
Sides	
Tostones	\$4.50
Rice	\$4.00
Canchita	\$3.50
Maduros	\$3.00
Camote Chip	\$3.50
Salsa	\$1.00
Kids Menu	
Chicharron De Pollo	\$8.25
House style chicken tenders, served with french fries and sauces.	
Chicharron De Pescado	\$8.25
Piezas de pescado, servidos con papas fritas.	
Spaghetti A La Huancaína	\$5.99
Add chicken for an additional charge.	
Desserts	
Suspiro Limeño	\$7.00
Beverages	
Inka Cola	\$4.00
Peruvian Soda.	
Maracuyá	\$4.00
Passionfruit.	
Homemade Lemonade	\$5.00
Chicha Morada	\$4.00
Peruvian purple corn drink.	
Soda	\$3.50
Iced Tea	\$3.50