



red & white

Authentic Peruvian Cuisine

MENU

Entrees

Anticuchos  **\$15.00**

Grilled brochettes of beef heart, macerated in red wine vinegar, spices and panca pepper served with grilled potatoes and corn.

Cebiche de Pescado  **\$19.00**

Boneless and skinless diced fish uniquely marinated in lime juice, garlic, chilli, spices and herbs served with corn, red onions, lettuce and sweet potato. (Contains raw fish)

Cebiche Mixto     **\$21.00**

Mixture of seafood and fresh diced fish uniquely marinated in lime juice, garlic, chilli, spices and herbs served with corn, red onions, lettuce and sweet potato.

Cocktail de Camarones  **\$16.00**

Cooked prawns marinated with garlic, covered in a Peruvian style tomato mayonnaise served with avocado and slice of boiled egg.

Palta Rellena  **\$14.00**

Avocado stuffed with tuna and vegetables seasoned in a delicious Peruvian style mayonnaise.

Pulpo al Olivo  **\$17.00**

Tender cooked octopus dressed in Peruvian black olive sauce served with a dash of extra virgin olive oil

Tiradito  **\$17.00**

Finely sliced raw fish marinated in lime juice, celery, garlic, ginger, spices, herbs and red chilli paste.

Mains

Adobo de Chanco

\$19.00

Peruvian Casserole Pork. Tender pork meat casserole cooked with garlic, red onions, chilli and, panca pepper and spices, served with steam rice.

Ají de Gallina

\$17.00

Peruvian Chicken Curry. Delicious creamy sauce made of diced chicken, garlic, onions, pecans, mirasol and yellow pepper, milk, bread and cooked to perfection, served on boiled potatoes and steam rice.

Arroz con Mariscos

\$19.00

Peruvian style Paella. Peruvian steam rice with seafood mixture, snow peas, capsicum, corn, yellow chilli, white wine, coriander, garlic and spices.

Arroz con Pollo

\$19.00

Peruvian style green risotto. Chicken leg marinated with spices and chilli, sautéed in canola oil with crushed garlic, chopped coriander, snow beans, carrots, corn, capsicum and cooked with rice

Arroz con Champiñones

\$19.00

Peruvian style Mushroom risotto. Peruvian steam rice with Mushrooms, snow peas, capsicum, yellow pepper, white wine, coriander, garlic and spices.

Lomo Saltado

\$22.00

Peruvian stir fry tenderloin. Beef tenderloin slices, sautéed with onions, tomatoes, chilli pepper, a secret sauce and spices, served with steamed rice and chips.

Mains

Pescado a lo macho     **\$22.00**

Grilled fish fillet Macho Style. Seafood mixture marinated in a delicious homemade sauce served on a grilled fish fillet accompanied with Peruvian steamed rice.

Seco de Cordero  **\$19.00**

Peruvian lamb stew. Diced Lamb cooked in coriander paste, white wine, ginger, onion, garlic, yellow pepper and spices. Served on Peruvian style beans and steam rice.

Especial del día

Check with your waiter for our daily specials.

Vegetarian options are available upon request.

Desserts

Arroz con leche  **\$7.00**

Peruvian style rice pudding.

Leche asada  **\$7.50**

Baked milk, eggs and vanilla bean essence pudding.