Entrees

El Norteñito	10
Two-tone Lemon-wrapped beans, infused with cilantro leaves and garden chili.	
Salchipapa	15
Golden fried chips, accompanied by savory slices of hot dog and an assortment of delightful sauces. Make it special, add chorizo, Frankfurt and a fried egg +7	
Crocante Mixto (To Share)	32
Smashed potato base infused with a blend of Peruvian chilies, accompanied by tender meat and pork pieces, spicy Chalaca sauce, and cilantro essences.	
Ceviche Family Moche (To Share)	50
3 Leches de tigre, served in glasses with distinct intensities and unmistakably Peruvian flavors.	
Ceviches & Causas	
Ceviche Moche	30
Fish of the day, crispy red onion, Peruvian and Chulpi corn, beans, hints of chili, all wrapped in a two-tone lemon infusion.	
Ceviche Limeño	33
Fish of the day, crispy red onion, Peruvian and Chulpi corn, fresh lime, hints of chili and cilantro, all enveloped in our enhanced red base infused with Peruvian flavors and served with a Calamari ring.	
Ceviche Chiclayano	33
Fish of the day, crispy red onion, Peruvian and Chulpi corn, fresh lime and hints of chili, all enveloped in our enhanced white base infused with Peruvian Northern flavors, served with a Calamari ring.	
The VEGAN Ceviche	28
Sliced mushrooms, avocado dices, crispy red onion, fresh lime and hints of chili, all enveloped in our secret Ceviche infusion.	
Leche de Tigre al Olivo	20
Creamy octopus accompanied by olive sauce, lemon essence, onion, and Chulpi corn.	
Causita	20
Smashed potato dough, with yellow chili base and the scent of lemon, accompanied by our special chicken or tuna filling.	

Peruvian Mains

Lomo Saltado	40
Tender beef loin, crispy onion, cherry tomatoes, oriental sauce reduction, served with fried potatoes and white rice.	
Arroz con Mariscos (Seafood Rice)	38
A medley of seafood and seasonal vegetables wrapped in rice, with our sensational seafood sauce, parmesan, Chalaca sauce, and garden herb aromas.	
Pescado a lo Macho	36
Fish fillet from the catch of the day, seafood medley in a creamy sauce with seasonal vegetables, served with white rice and peas.	
Chupe de Pescado y Mariscos	38
Fish of the day, white rice, potatoes, and a mix of vegetables, accompanied by a creamy broth, fried egg, and huacatay aromas.	
Fusion Style	
Sushi Maki Acevichado Rolls (10pcs)	20
Ebi furai and avocado, wrapped in special shari, topped with our secret ceviche sauce and spring onion.	
Sushi Maki Imperial Rolls (10pcs)	20
Ebi Furai, cream cheese, wrapped in special shari, flamed & topped with sweet chili sauce & sesame oil.	
Sushi Maki Lomo Saltado Rolls (10pcs)	21
Beef and avocado, topped with onion slices and cherry tomatoes, slightly coated with lomo saltado sauce and yellow chilli.	
Sushi Maki Miami Olivo (10pcs)	21
Ebi Furai, with cream cheese and avocado inside, wrapped in nori, topped with slices of octopus and olive cream.	
Peruvian Yakimeshi	22
Stir-fried rice with vegetables, chicken dices, accompanied by a light egg omelet, slightly coated in teriyaki sauce. Veggie option with Japanese mushrooms.	
Special Chaufa	28
Peruvian-chinese style stir-fried rice with eggs and vegetables, filled with chicken and pork dices.	

Desserts

Arroz con Leche	14
Creamy rice pudding with sugar honey, slow-cooked to perfection, infused with hints of vanilla essence, golden and black raisins, and garden blossoms.	
Dessert Special	

Ask our staff to find out our Dessert special of the day.

Entrees

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Smashed potato base infused with a blend of Peruvian chilies, accompanied by tender meat and pork pieces, spicy Chalaca sauce, and cilantro essences.	
Ceviches & Causas	
Ceviche Limeño	33
Fish of the day, crispy red onion, Peruvian and Chulpi corn, fresh lime, hints of chili and cilantro, all enveloped in our enhanced red base infused with Peruvian flavors and served with a Calamari ring.	
Ceviche Chiclayano	33
Fish of the day, crispy red onion, Peruvian and Chulpi corn, fresh lime and hints of chili, all enveloped in our enhanced white base infused with Peruvian Northern flavors, served with a Calamari ring.	
The VEGAN Ceviche	28
Sliced mushrooms, avocado dices, crispy red onion, fresh lime and hints of chili, all enveloped in our secret Ceviche infusion.	
Leche de Tigre al Olivo	20
Creamy octopus accompanied by olive sauce, lemon essence, onion, and chulpi corn.	
Causita	20
Smashed potato dough, with yellow chili base and the scent of lemon,	

Peruvian Mains

Lomo Saltado	40
Tender beef loin, crispy onion, cherry tomatoes, oriental sauce reduction, served with fried potatoes and white rice.	
Arroz con Mariscos (Seafood Rice)	38
A medley of seafood and seasonal vegetables wrapped in rice, with our sensational seafood sauce, parmesan, Chalaca sauce, and garden herb aromas.	
Chupe de Pescado y Mariscos	38
Fish of the day, white rice, potatoes, and a mix of vegetables, accompanied by a creamy broth, fried egg, and huacatay aromas.	
Weekend Special	_
Ask our staff for our weekend special dish.	
Fusion Style	
Sushi Maki Acevichado Rolls (10pcs)	20
Ebi furai and avocado, wrapped in special shari, topped with our secret ceviche sauce and spring onion.	
Sushi Maki Imperial Rolls (10pcs)	20
Ebi Furai, cream cheese, wrapped in special shari, flamed & topped with sweet chili sauce & sesame oil.	
Sushi Maki Lomo Saltado Rolls (10pcs)	21
Beef and avocado, topped with onion slices and cherry tomatoes, slightly coated with lomo saltado sauce and yellow chilli.	
Sushi Maki Miami Olivo Rolls (10pcs)	21
Ebi Furai, with cream cheese and avocado inside, wrapped in nori, topped with slices of octopus and olive cream.	
Special Chaufa	28
Peruvian-chinese style stir-fried rice with eggs and vegetables, filled with chicken and pork dices.	

Weekend Menu

Desserts

Arroz con Leche	14
Creamy rice pudding with sugar honey, slow-cooked to perfection, infused with hints of vanilla essence, golden and black raisins, and garden blossoms.	
Dessert Special	

Ask our staff to find out our Dessert special of the day.

Peruvian Classics

Pisco Sour Pisco, sugar syrup, white eggs, lime juice, bitters.	18
Algarrobina White rum, Algarrobina syrup, full cream milk, egg yolk, ground cinnamon.	18
Chilcano de Pisco Ginger Beer / Passion Fruit	16
Global Cocktails	
Mojito Ginger Beer / Passion Fruit	16
Margarita	17
Margarita Corona	23
World of Beers	
Cuzquena Dorada Peruvian Golden Lager	11
Cuzquena Trigo Peruvian Wheat Lager	12
Pilsen Peruvian Favourite Lager	11
Asahi Super Dry	10
Corona	10
Peroni	10

Beverages

Soft Drinks

Inca Kola Peruvian soft drink	7
Chicha Morada Purple corn drink	7
Coca-cola Original	5
Coca-cola Zero	5
Lemonade soda	5
Orange soda	5