



MI BARRUNTO

RESTAURANT & GROCERY

Comida criolla peruana

★ TRADICIÓN & SAZÓN PERUANA ★



CEVICHERÍA TRADICIONAL

Pescado fresco, limón norteño, choclo y ají limo



FUEGO & SAZÓN CRIOLLA

Lomo saltado al wok flameado, secos y tacu tacus



PARRILLAS AL CARBÓN

Anticuchos de corazón, cortes finos y salsas

SÍGUENOS Y PIDE EN LÍNEA



21 Mill St, #9, Paterson, NJ 07501



Teléfono & WhatsApp: (973) 653-3749

Agradecimiento del 18% en las mesas con 2 ó más personas

Gratitude of 18% on table 2 or more people

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Guía de especialidades de nuestra cocina criolla & marina

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ATENCIÓN & RESERVAS

Servicio en salón, retiro en local (Take Out) y Delivery a domicilio por DoorDash y Uber Eats. Consulte a su anfitrión por opciones para eventos y catering.

ENTRADAS DE LA CASA

PAPA A LA HUANCAÍNA <i>Potato in creamy huancaína sauce</i>	\$11.99
YUCA A LA HUANCAÍNA <i>Cassava in huancaína sauce</i>	\$12.99
PAPA HUAYRO A LA HUANCAÍNA <i>Huayro potato in huancaína sauce</i>	\$12.99
CHOCLO DESGRANADO CON QUESO <i>Corn kernels with cheese</i>	\$11.99
CAUSA DE POLLO <i>Mashed potato terrine with chicken</i>	\$14.99
CAUSA DE ATÚN <i>Mashed potato terrine with tuna</i>	\$14.99
CAUSA DE CAMARÓN <i>Mashed potato terrine with shrimp</i>	\$16.99
CAUSA DE CANGREJO <i>Mashed potato terrine with crab</i>	\$16.99
CAUSA ACEVICHADA <i>Mashed potato terrine with ceviche</i>	\$21.99
SALCHIPAPA CON PAPA NATURAL <i>Fresh-cut fries with hot dog</i>	\$13.99
SALCHIPAPA CON POLLO DESMENUZADO <i>Fresh-cut fries with hot dog and shredded chicken</i>	\$19.99
SALCHIPAPA ESPECIAL <i>Fresh-cut fries, hot dog, shredded chicken, chorizo and</i>	\$24.99
SALCHIPAPA MONTADA <i>Fresh-cut fries, hot dog and fried egg</i>	\$17.50
SALCHIPAPA A LO POBRE <i>Fresh-cut fries, hot dog, sweet plantain and fried egg</i>	\$19.99
SALCHIPAPA CON CHAUFA <i>Fresh-cut fries, hot dog and fried rice</i>	\$19.99
TIRITAS DE POLLO <i>Chicken strips with french fries and hot dog</i>	\$14.99
CHICHARRÓN DE CHANCHO PICADO <i>Chopped fried pork with fried cassava</i>	\$19.99

DESAYUNOS PERUANOS

PORCIÓN DE CHICHARRÓN <i>Fried pork with fried sweet potato and salsa criolla</i>	\$19.99
PORCIÓN DE CHICHARRÓN Y RELLENO <i>Fried pork and black sausage, sweet potato and salsa cr</i>	\$19.99
PORCIÓN DE RELLENO <i>Fried black sausage with fried sweet potato and salsa c</i>	\$19.99
LOMO AL JUGO <i>Sautéed beef in tomato-onion sauce</i>	\$19.99
CHANCHO A LA CAJA CHINA <i>With huayro potato, corn, mote, rocoto cream and salsa</i>	\$29.99
MI BARRUNTO DESAYUNO <i>Chicharrón, relleno, tamal, mote, fried sweet potato an</i>	\$29.99
ESCABECHE DE PESCADO <i>Fried fish in onion sauce with boiled sweet potato and</i>	\$19.99
ESCABECHE DE POLLO <i>Fried chicken in onion sauce with boiled sweet potato a</i>	\$18.99
TAMAL DE POLLO <i>Corn tamale with chicken and salsa criolla</i>	\$7.99
TAMAL DE CHANCHO <i>Corn tamale with pork and salsa criolla</i>	\$7.99

SANDWICHES CRIOLLOS

PAN CON CHICHARRÓN <i>Fried pork, fried sweet potato and salsa criolla</i>	\$9.75
PAN CON RELLENO <i>Fried black sausage, fried sweet potato and salsa criol</i>	\$9.75
PAN CON POLLO DESHILACHADO <i>Shredded chicken and potato sticks</i>	\$9.75
PAN CON PECHUGA <i>Chicken breast, french fries, lettuce and tomato</i>	\$9.75
PAN CON BISTEC <i>Steak, french fries, lettuce and tomato</i>	\$9.75
PAN CON MILANESA DE POLLO <i>Breaded chicken, french fries, lettuce and tomato</i>	\$9.99
PAN CON SALCHICHA HUACHANA <i>Scrambled eggs and peruvian sausage</i>	\$9.75
PAN CON JAMÓN DEL PAÍS CON BUTIFARRA <i>Peruvian ham, butter sausage, lettuce and salsa criolla</i>	\$9.75
PAN CON PAVO <i>Turkey, lettuce and salsa criolla</i>	\$9.75
PAN CON LECHÓN <i>Oven-roasted pork, lettuce and salsa criolla</i>	\$9.75
PAN CON POLLO A LA BRASA <i>Rotisserie chicken and potato sticks</i>	\$9.75

SANDWICHES & PANES (CONT.)

HAMBURGUESA CLÁSICA	\$9.99
<i>Lettuce, tomato, cheese and french fries</i>	
HAMBURGUESA ESPECIAL	\$12.99
<i>Fried egg, bacon, cheese, lettuce, tomato and french fr</i>	
HAMBURGUESA ROYAL	\$14.99
<i>Chorizo, fried egg, bacon and cheese, with lettuce and</i>	
HAMBURGUESA ROYAL ESPECIAL	\$19.99
<i>Chorizo, fried egg, bacon, cheese and shredded chicken,</i>	
CHORIZO ESPECIAL	\$12.99
<i>Fried egg, bacon, cheese, lettuce, tomato and french fr</i>	
PAN CON POLLO DESHILACHADO ROYAL	\$14.99
<i>Shredded chicken, chorizo, fried egg, bacon and cheese,</i>	
PAN CON CHORIZO CON LECHUGA Y TOMATE	\$9.99
<i>Chorizo, lettuce, tomato and french fries</i>	
PAN CON ATÚN	\$9.75
<i>Tuna sandwich</i>	
PAN CON CAMOTE	\$6.99
<i>Sweet potato sandwich</i>	
PAN CON HUEVO + HOT DOG	\$6.99
<i>Fried egg and hot dog</i>	
PAN CON HUEVO FRITO	\$4.99
<i>Fried egg</i>	

SOPAS ESPECIALES

CALDO DE GALLINA CON PAPA AMARILLA	\$14.99
<i>Hen stew with yellow potato, boiled egg and noodles</i>	
CALDO DE GALLINA ACEVICHADO	\$24.99
<i>Hen stew with yellow potato, egg, noodles and acevichad</i>	
PATASCA	\$22.99
<i>Hearty peruvian soup with mote, mondongo and beef ribs</i>	
PATASCA CON CALDO DE GALLINA	\$28.99
<i>House patasca with hen and noodles</i>	
SOPA A LA MINUTA CON PAPA AMARILLA	\$14.99
<i>Beef soup with milk, egg and yellow potato</i>	
SANCOCHADO DE RES	\$19.99
<i>Beef ribs with rice, carrot, celery, corn, cilantro, ca</i>	
MENESTRÓN DE RES	\$19.99
<i>Beef ribs, vegetables, beans, pesto cream and canuto no</i>	
SOPA DE CARNE	\$19.99
<i>Beef ribs with vegetables and noodles</i>	
SUSTANCIA DE POLLO CON FIDEO Y PAPAS	\$14.99
<i>Chicken soup with noodles and potatoes</i>	
SUSTANCIA DE CARNE CON FIDEO Y PAPAS	\$14.99
<i>Beef soup with noodles and potatoes</i>	

CALDOS & CHUPES (CONT.)

PARIHUELA	\$24.99
<i>Mixed seafood soup: calamari, fish, shrimp, crab, octop</i>	
SOPA DE MARISCOS	\$24.99
<i>Mixed seafood soup with noodles and potato</i>	
AGUADITO DE MARISCOS	\$24.99
<i>Mixed seafood soup with rice and cilantro</i>	
CHUPE DE CAMARÓN	\$23.99
<i>Shrimp chowder with rice, egg, milk, peas, carrot, chee</i>	
CHUPE DE PESCADO	\$19.99
<i>Fish chowder with rice, egg, milk, peas, carrot, cheese</i>	
CHUPE DE MARISCOS	\$24.99
<i>Shellfish chowder with milk, cheese and vegetables</i>	
LEVANTA MUERTO — LA RESACA	\$32.75
<i>Filling seafood soup with ceviche on top</i>	
SOPA DE PESCADO	\$19.99
<i>Fish soup with noodles, potato, peas and carrot</i>	
SOPA DE CAMARÓN	\$23.99
<i>Shrimp soup with noodles, potato, peas and carrot</i>	
SOPA DE CHOROS	\$21.99
<i>Mussel soup with noodles, potato, peas and carrot</i>	

PARRILLAS AL CARBÓN

ANTICUCHO DE CORAZÓN CON PAPA DORADA Y CHOCLO		\$14.99
<i>Grilled beef heart skewers with golden potato and corn</i>		
ANTICUCHO DE POLLO CON PAPA DORADA Y CHOCLO		\$19.99
<i>Grilled chicken skewers with golden potato and corn</i>		
ANTICUCHO DE BISTEC CON PAPA DORADA Y CHOCLO		\$23.99
<i>Grilled steak skewers with golden potato and corn</i>		
ANTICUCHO DE CAMARÓN CON PAPA DORADA Y CHOCLO		\$23.99
<i>Grilled shrimp skewers with golden potato and corn</i>		
ANTICUCHO DE PULPO CON PAPA DORADA Y CHOCLO		\$26.99
<i>Grilled octopus skewers with golden potato and corn</i>		
ANTICUCHO CON RACHI CON PAPA DORADA Y CHOCLO		\$23.99
<i>Grilled beef tripe skewers with golden potato and corn</i>		
ANTICUCHO COMBINADO		\$29.99
<i>Anticucho, rachi and choncholí · anticucho, rachi, chon</i>		
HIGADITO CARRETILLERO CON YUCA Y ENSALADA		\$18.99
<i>Marinated fried liver with cassava and salad</i>		
MOLLEJITA A LA PARRILLA CON PAPAS FRITAS Y ENSALADA		\$16.99
<i>Grilled chicken gizzards with french fries and salad</i>		
CORAZONCITO DE POLLO A LA PARRILLA CON PAPAS FRITAS Y ENSALADA		\$16.99
<i>Grilled chicken hearts with french fries and salad</i>		

ANTICUCHOS & CORTES

CHOCLO ENTERO SOLO		\$8.99
<i>Whole boiled peruvian corn</i>		
BISTEC PARRILLA CON PAPA DORADA, CHOCLO Y ENSALADA		\$19.99
<i>Grilled steak with golden potato, corn and salad</i>		
PECHUGA PARRILLA CON PAPA DORADA, CHOCLO Y ENSALADA		\$19.99
<i>Grilled chicken breast with golden potato, corn and sal</i>		
CHULETA PARRILLA CON PAPA DORADA, CHOCLO Y ENSALADA		\$19.99
<i>Grilled pork chop with golden potato, corn and salad</i>		
CHURRASCO A LA PARRILLA CON PAPA DORADA, CHOCLO Y ENSALADA		\$29.99
<i>Grilled bone-in steak with golden potato, corn and sala</i>		
BISTEC A LA PARRILLA CON HUANCAÏNA Y ENSALADA		\$24.75
<i>Grilled steak with huancaína sauce and salad</i>		
PARRILLERO MI BARRUNTO		\$89.99
<i>Churrasco, chicken breast, pork chop, anticucho, chorizo, fried chicken</i>		
PULPO A LA PARRILLA		\$25.99
<i>Grilled octopus</i>		
PARRILLA CON PAPA A LA HUANCAÏNA		\$16.99
<i>Grilled meat with potato in huancaína sauce</i>		

POLLO BROASTER & MOSTRITOS

POLLO BROASTER CON PAPAS FRITAS Y ENSALADA		\$16.99
<i>Broasted chicken with french fries and salad</i>		
POLLO BROASTER A LO POBRE		\$19.99
<i>Broasted chicken with french fries, salad, sweet planta</i>		
POLLO SALCHI-BROASTER		\$19.99
<i>Broasted chicken with french fries, salad and hot dog</i>		
POLLO BROASTER ACEVICHADO		\$16.99
<i>Broasted chicken with french fries, salad and acevichad</i>		
POLLO BROASTER BBQ		\$16.99
<i>Broasted chicken with french fries, salad and BBQ sauce</i>		
POLLO CHORI-BROASTER		\$19.99
<i>Broasted chicken with french fries, salad and chorizo</i>		
ALITAS BROASTER		\$16.99
<i>Broasted wings with french fries and salad</i>		
ALITAS ACEVICHADAS		\$16.99
<i>Broasted wings with french fries, salad and acevichado</i>		
POLLO BROASTER MOSTRITO		\$17.99
<i>Broasted chicken with french fries and chaufa</i>		
POLLO BROASTER MOSTRITO A LO POBRE		\$22.99
<i>With french fries, chaufa, sweet plantain and fried egg</i>		
POLLO BROASTER SALCHIMOSRITO		\$22.99
<i>With french fries, chaufa and hot dog</i>		
POLLO BROASTER CHORI-MOSRITO		\$22.99
<i>With french fries, chaufa and chorizo</i>		
POLLO BROASTER MOSTRITO ACEVICHADO		\$19.99
<i>With french fries and chaufa in acevichado sauce</i>		
POLLO BROASTER MOSTRITO ACEVICHADO A LO POBRE		\$22.99
<i>With french fries, chaufa, sweet plantain and fried egg</i>		
POLLO BROASTER MOSTRITO ESPECIAL		\$25.99
<i>Chaufa, french fries, sweet plantain, fried egg and hot</i>		

🔥 LOMOS & SALTADOS AL WOK

LOMO SALTADO	\$18.99
<i>Sautéed beef with onions and tomato, french fries and w</i>	
LOMO SALTADO CON HUANCAÍNA	\$24.99
<i>Sautéed beef with french fries and huancaína sauce</i>	
LOMO SALTADO CON CHAUF	\$24.99
<i>Sautéed beef with fried rice</i>	
LOMO SALTADO A LO POBRE	\$24.99
<i>Sautéed beef with sweet plantain and fried egg</i>	
LOMO SALTADO CON CHAUF A LO POBRE	\$29.99
<i>Sautéed beef with fried rice, sweet plantain and fried</i>	
LOMO SALTADO ESPECIAL	\$29.99
<i>Sautéed beef with fried rice and huancaína sauce · chau</i>	
LOMO SALTADO ROYAL CON HUANCAÍNA A LO POBRE	\$29.99
<i>Sautéed beef with huancaína sauce, sweet plantain and f</i>	
SALTADO DE POLLO	\$16.99
<i>Sautéed chicken with onions and tomato, french fries an</i>	
BISTEC CON PAPAS FRITAS Y ARROZ	\$18.99
<i>Steak with french fries and rice</i>	
BISTEC ENCEBOLLADO	\$19.99
<i>Sautéed steak with onions and tomato, with white rice</i>	
BISTEC A LO POBRE	\$20.99
<i>Steak with french fries, sweet plantain, fried egg and</i>	
BISTEC CON TOSTONES Y ENSALADA	\$19.99
<i>Sautéed steak with fried green plantain and salad</i>	
BISTEC MI BARRUNTO	\$24.99
<i>Steak with rice, beans, fried egg and sweet plantain</i>	
BISTEC EMPANIZADO A LO POBRE	\$22.75
<i>Breaded steak with white rice, french fries, fried egg</i>	
MILANESA DE POLLO CON ARROZ Y PAPAS FRITAS	\$18.99
<i>Breaded chicken with white rice and french fries</i>	

🍳 SALTADOS ESPECIALES

CHAUF DE POLLO	\$16.99
<i>Fried rice with egg, scallions and chicken</i>	
CHAUF DE CARNE	\$18.75
<i>Fried rice with egg, scallions and beef</i>	
CHAUF MIXTO CARNE-POLLO	\$20.99
<i>Fried rice with egg, scallions, beef and chicken</i>	
CHAUF DE CHANCHO	\$19.99
<i>Fried rice with egg, scallions and pork</i>	
CHAUF DE PESCADO	\$19.75
<i>Fried rice with egg, scallions and fish</i>	
CHAUF ESPECIAL	\$24.99
<i>Fried rice with egg, scallions, beef, chicken and shrim</i>	
CHAUF ESPECIAL BARRUNTO	\$29.99
<i>Fried rice with egg, scallions, beef, chicken, shrimp a</i>	
TALLARÍN SALTADO DE CARNE	\$18.99
<i>Beefsautéed noodles with onions, tomato and peppers</i>	
TALLARÍN SALTADO DE POLLO	\$17.99
<i>Chicken sautéed noodles with onions, tomato and peppers</i>	
TALLARÍN SALTADO DE CHANCHO	\$18.99
<i>Pork sautéed noodles with onions, tomato and peppers</i>	
TALLARÍN SALTADO MIXTO CARNE-POLLO	\$20.99
<i>Beef and chicken sautéed noodles with onions, tomato an</i>	
TALLARÍN VERDE DE BISTEC A LO POBRE	\$24.99
<i>Pesto spaghetti with steak, sweet plantain and fried eg</i>	
TALLARÍN VERDE SOLO CON PAPA DORADA	\$14.99
<i>Pesto spaghetti with parmesan cream and golden potato</i>	
TALLARÍN VERDE CON BISTEC	\$18.99
<i>Pesto spaghetti with steak</i>	
TALLARÍN VERDE CON PECHUGA PARRILLA	\$17.99
<i>Pesto spaghetti with grilled chicken breast</i>	

🍴 CHAUFAS & ARROCES CRIOLLOS

TALLARÍN VERDE CON MILANESA DE POLLO	\$18.99
<i>Pesto spaghetti with breaded chicken</i>	
TALLARÍN VERDE CON CHULETA PARRILLA	\$19.99
<i>Pesto spaghetti with grilled pork chop</i>	
TALLARÍN VERDE CON CHURRASCO A LA PARRILLA	\$29.99
<i>Pesto spaghetti with grilled bone-in steak</i>	
TALLARÍN VERDE CON LOMO SALTADO	\$24.99
<i>Pesto spaghetti with sautéed beef, onions and tomato</i>	
TALLARÍN A LA HUANCAÍNA CON BISTEC	\$19.99
<i>Spaghetti in huancaína sauce with steak</i>	
TALLARÍN A LA HUANCAÍNA DE PECHUGA PARRILLA	\$19.99
<i>Spaghetti in huancaína sauce with grilled chicken breas</i>	
TALLARÍN A LA HUANCAÍNA CON MILANESA POLLO	\$19.99
<i>Spaghetti in huancaína sauce with breaded chicken</i>	
TALLARÍN A LA HUANCAÍNA CON CHULETA PARRILLA	\$19.99
<i>Spaghetti in huancaína sauce with grilled pork chop</i>	
TALLARÍN A LA HUANCAÍNA CON LOMO SALTADO	\$24.99
<i>Spaghetti in huancaína sauce with sautéed beef, onions</i>	
TALLARÍN A LA HUANCAÍNA CON BISTEC A LO POBRE	\$24.99
<i>Spaghetti in huancaína sauce with steak, sweet plantain</i>	
TALLARÍN A LA HUANCAÍNA CON CHURRASCO	\$29.99
<i>Spaghetti in huancaína sauce with bone-in steak</i>	
TACU TACU CON BISTEC	\$19.99
<i>Rice and bean mash-up with steak</i>	
TACU TACU CON BISTEC A LO POBRE	\$24.99
<i>Rice and bean mash-up with steak, sweet plantain and fr</i>	
TACU TACU CON BISTEC ENCEBOLLADO	\$22.99
<i>Rice and bean mash-up with steak, onions and tomato</i>	
TACU TACU CON LOMO SALTADO	\$24.99
<i>Rice and bean mash-up with sautéed beef, onions and tom</i>	

PASTAS CRIOLLAS & HUANCAÍNA

TACU TACU CON PECHUGA A LA PARRILLA	\$18.99
<i>Rice and bean mash-up with grilled chicken breast</i>	
TACU TACU CON MILANESA DE POLLO	\$19.99
<i>Rice and bean mash-up with breaded chicken</i>	
TACU TACU CON CHULETA A LA PARRILLA	\$19.99
<i>Rice and bean mash-up with grilled pork chop</i>	
TACU TACU CON CABRITO A LA NORTEÑA	\$28.99
<i>Rice and bean mash-up with northern-style goat stew</i>	
TACU TACU CON SECO DE COSTILLA DE RES	\$28.99
<i>Rice and bean mash-up with beefrib stew</i>	
TALLARÍN ROJO DE POLLO CON HUANCAÍNA	\$19.99
<i>Spaghetti in tomato sauce with chicken and huancaína sa</i>	
ARROZ CON POLLO CON HUANCAÍNA	\$18.99
<i>Cilantro rice with chicken and huancaína sauce</i>	
ARROZ VERDE CON POLLO FRITO	\$18.99
<i>Cilantro rice with fried chicken</i>	

TACU TACUS TRADICIONALES

ARROZ CON PATO CON SARSA CRIOLLA	\$19.99
<i>Green rice with duck and salsa criolla</i>	
ARROZ CON PATO CON HUANCAÍNA	\$24.99
<i>Green rice with duck and huancaína sauce</i>	
PATO A LO NORTEÑO CON ARROZ Y FREJOL	\$19.99
<i>Stewed duck with rice and beans</i>	
CAU-CAU	\$18.99
<i>Stew of beeftripe with potato, turmeric and peas</i>	
AJÍ DE GALLINA	\$18.35
<i>Shredded chicken in mild ají cream with white rice</i>	
CARAPULCRA DE CHANCHO	\$19.99
<i>Pork stew with papa seca (dried potato) and spices</i>	
POLLADA CON HUANCAÍNA Y ENSALADA	\$19.99
<i>Marinated fried chicken with huancaína sauce and salad</i>	
POLLO FRITO CON ARROZ Y PAPAS FRITAS	\$18.99
<i>Fried chicken with white rice and french fries</i>	

RONDAS PARA COMPARTIR

ARROZ CON POLLO HUANCAÍNA + CEVICHE	\$28.99
<i>Cilantro rice with chicken in huancaína sauce, plus cev</i>	
TALLARÍN ROJO HUANCAÍNA + CEVICHE	\$28.99
<i>Tomato spaghetti with huancaína sauce, plus ceviche</i>	
CARAPULCRA MIXTA CON HUANCAÍNA + CEVICHE	\$28.99
<i>Mixed carapulcra with huancaína sauce, plus ceviche</i>	
CAU-CAU CON HUANCAÍNA + CEVICHE	\$28.99
<i>Beeftripe stew with huancaína sauce, plus ceviche</i>	
CABRITO NORTEÑO CON ARROZ Y FREJOL + CEVICHE	\$34.99
<i>Northern-style goat stew with rice and beans, plus cevi</i>	
SECO DE COSTILLA DE RES CON ARROZ Y FREJOL + CEVICHE	\$34.99
<i>Beefrib stew with rice and beans, plus ceviche</i>	
PATO A LA NORTEÑA CON ARROZ Y FREJOL + CEVICHE	\$29.99
<i>Northern-style duck with rice and beans, plus ceviche</i>	

CEVICHERÍA TRADICIONAL

CEVICHE DE PESCADO <i>Fish cured in lime juice</i>	\$18.99
CEVICHE CARRETILLERO CON HUANCAÏNA <i>Street-style ceviche with huancaína sauce</i>	\$25.99
CEVICHE MIXTO <i>Mixed seafood cured in lime juice</i>	\$24.99
CEVICHE MIXTO + CHORITO A LA CHALACA <i>Mixed ceviche with peruvian-style mussels</i>	\$34.99
CEVICHE DE CAMARONES <i>Shrimp cured in lime juice</i>	\$23.99
CEVICHE DE MARISCOS <i>Seafood cured in lime juice</i>	\$24.99
CEVICHE DE PULPO <i>Octopus cured in lime juice</i>	\$24.99
CEVICHE DE CONCHAS NEGRAS <i>Black clam cured in lime juice</i>	\$27.99
CHORITOS A LA CHALACA (12) <i>Dozen mussels in chalaca salsa</i>	\$21.99
CHORITOS A LA CHALACA (6) <i>Half-dozen mussels in chalaca salsa</i>	\$13.99
LECHE DE TIGRE <i>Minced fish in lime juice with onion, corn and cilantro</i>	\$15.99
LECHE DE TIGRE MI BARRUNTO <i>Minced fish in lime juice with fried calamari</i>	\$22.99
LECHE DE TIGRE DE PULPO <i>Minced octopus in lime juice</i>	\$22.99
LECHE DE TIGRE DE PULPO MI BARRUNTO <i>Minced octopus in lime juice with fried calamari</i>	\$29.99
LECHE DE TIGRE DE CAMARONES <i>Minced shrimp in lime juice</i>	\$22.99

CEVICHES & MARISCOS

LECHE DE TIGRE DE CAMARONES MI BARRUNTO <i>Minced shrimp in lime juice with fried calamari</i>	\$29.99
LECHE DE TIGRE CHALACA <i>Minced mussels in lime juice</i>	\$19.99
LECHE DE TIGRE CHALACA MI BARRUNTO <i>Minced mussels in lime juice with fried calamari</i>	\$26.99
TIRADITO <i>Fish in lime juice with yellow ají sauce</i>	\$19.99
JALEA CON YUCA FRITA <i>Fried mixed seafood with fried cassava, salsa criolla</i>	\$24.99
CHICHARRÓN DE CALAMAR <i>Fried calamari with fried cassava, salsa criolla</i>	\$29.99
CHICHARRÓN DE PESCADO <i>Breaded fried fish with fried cassava, salsa criolla</i>	\$17.75
LOMO DE PESCADO <i>Sautéed fish with onions and tomato, with french fries</i>	\$19.75
TACU TACU A LO MACHO <i>Rice and bean mash-up with fried fish in seafood cream</i>	\$34.99
CHURRASCO EN SALSA DE MARISCOS <i>Bone-in steak with seafood sauce</i>	\$38.99
PICANTE DE CAMARÓN <i>Creamy shrimp stew with rice</i>	\$24.99
PICANTE DE MARISCOS <i>Creamy seafood stew with rice</i>	\$24.99
CAMARÓN AL AJILLO <i>Shrimp in garlic sauce</i>	\$24.99
SUDADO DE MARISCOS <i>Steamed mixed seafood with onions and tomato</i>	\$24.99
SUDADO DE PESCADO (FILETE) <i>Steamed fish fillet with onions, tomato and rice</i>	\$18.99

JALEAS & ARROCES MARINOS

PESCADO A LO MACHO (FILETE) <i>Fried fish fillet with seafood cream and rice</i>	\$24.99
PESCADO A LA CHORRILLANA <i>Fried fish with onions and tomato, with rice</i>	\$18.99
FILETE DE PESCADO CON ARROZ, ENSALADA Y YUCA <i>Fried fish fillet with rice, salad and fried cassava</i>	\$18.99
SALMÓN A LA PARRILLA CON ARROZ Y ENSALADA <i>Grilled salmon with rice and salad</i>	\$24.99
ARROZ CON CAMARONES <i>Yellow rice with shrimp</i>	\$24.99
ARROZ CON PULPO <i>Yellow rice with octopus</i>	\$24.99
TALLARÍN EN SALSA DE MARISCOS <i>Spaghetti with creamy seafood stew</i>	\$24.99
PESCADO ENTERO (PARGO) CON ARROZ, ENSALADA Y YUCA <i>Whole red snapper with rice, salad and fried cassava</i>	\$29.99
ARROZ CON MARISCOS <i>Yellow seafood rice</i>	\$24.99
CHAUFA DE MARISCOS <i>Seafood fried rice</i>	\$24.99
CHAUFA DE CAMARONES <i>Shrimp fried rice</i>	\$23.99
JALEA Y CECICHE <i>Fried mixed seafood with diced fish in lemon juice</i>	\$34.99
ARROZ CON MARISCOS Y CECICHE <i>Peruvian style seafood yellow rice with diced fish in lemon juice</i>	\$34.99
CHAUFA DE MARISCOS Y CECICHE <i>Seafood fried rice with diced fish in lemon juice</i>	\$34.99
TRIPLETA MARINA <i>Arroz c/mariscos, jalea y ceviche · Seafood rice, fried seafood & ceviche</i>	\$48.99
RONDA MARINA <i>Arroz c/mariscos, chaufa, jalea, ceviche, choritos · Seafood platter to share</i>	\$74.99

GUARNICIONES / SIDES

PORCIÓN DE ARROZ BLANCO <i>White rice</i>	\$4.99
PORCIÓN DE TOSTONES <i>Fried green plantain</i>	\$6.99
PORCIÓN DE MADUROS <i>Sweet fried plantain</i>	\$6.99
PORCIÓN DE YUCA <i>Cassava, boiled or fried</i>	\$6.99
PORCIÓN PAPAS FRITAS REGULAR <i>Regular french fries</i>	\$7.99
PORCIÓN PAPAS NATURALES <i>Fresh-cut fries with skin</i>	\$9.99
PORCIÓN SALSA CRIOLLA <i>Peruvian onion and cilantro relish</i>	\$6.99
PORCIÓN ENSALADA VERDE DE LECHUGA <i>Green lettuce salad</i>	\$7.99
PORCIÓN DE CANCHA <i>Roasted corn</i>	\$6.99
CREMA DE LA HUANCAÍNA 2 OZ <i>Huancaína cream</i>	\$1.99
AJÍ VERDE 2 OZ <i>Green ají sauce</i>	\$0.99
MAYONESA CASERA 2 OZ <i>House mayonnaise</i>	\$1.49
ACEITUNA CASERA 2 OZ <i>House olive sauce</i>	\$1.49
SALSA ROSADA 2 OZ <i>Pink sauce</i>	\$1.49
ROCOTO PAMILLERO 2 OZ <i>Rocoto pepper cream</i>	\$1.49

BEBIDAS TÍPICAS

CHICHA MORADA <i>Purple corn drink · vaso o jarra / glass or pitcher</i>	\$3.99
AGUA DE MANZANA <i>Apple water · vaso o jarra / glass or pitcher</i>	\$3.99
AGUA DE MARACUYÁ <i>Passion fruit water · vaso o jarra / glass or pitcher</i>	\$3.99
AGUA DE PIÑA <i>Pineapple water · vaso o jarra / glass or pitcher</i>	\$3.99
EMOLIENTE <i>Peruvian herb beverage</i>	\$3.99
INCA KOLA 2 LITROS <i>Peruvian golden kola 2-liter bottle</i>	\$6.99
SODAS EN LATA (12 OZ) <i>Canned soda</i>	\$1.99
 BATIDOS & JUGOS	
JUGO DE NARANJA NATURAL <i>Freshly squeezed natural orange juice</i>	\$7.99

POSTRES CASEROS

CREMA VOLTEADA <i>Traditional Peruvian caramel egg custard</i>	\$7.99
TRES LECHE <i>Rich sponge cake soaked in three milks</i>	\$7.99
TORTA DE CHOCOLATE <i>Classic Peruvian chocolate cake with fudge</i>	\$7.99
PICARONES <i>Crispy sweet potato & squash rings with chancaca spiced syrup</i>	\$8.99
TIRAMISÚ <i>Coffee-flavoured Italian-Peruvian dessert</i>	\$7.99
GELATINA SOLA <i>Fruit gelatin dessert</i>	\$4.99
GELATINA CON FLAN <i>Layered gelatin and vanilla flan</i>	\$4.99
MAZAMORRA MORADA <i>Traditional purple corn pudding with dried fruit</i>	\$4.99
ARROZ CON LECHE <i>Creamy Peruvian rice pudding with cinnamon</i>	\$4.99



¡GRACIAS POR SU PREFERENCIA!

🕒 HORARIOS DE ATENCIÓN

Lunes a Jueves: 9:00 AM – 9:00 PM

Viernes y Sábados: 9:00 AM – 10:00 PM

Domingos: 9:00 AM – 9:00 PM

📞 CONTACTO & PEDIDOS

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★ SÍGUENOS Y PIDE EN LÍNEA



Uber
Eats

★ SABOR, TRADICIÓN Y CALIDAD 100% PERUANO ★