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on 17th

PERUVIAN FUSION CUISINE

SMALL PLATES

Empanadas 12

Flaky pastry dough, fried to a perfect golden brown, and filled with your choice of a savory filling.

Pollo | Pizza | Carne

Alitas 14 (GF)

Six large breaded chicken wings cooked to perfection and tossed in your choice of flavorful sauces.

Anticucheras | Acevichadas | Rocotto | Passion Fruit

Duo Tamalero 14

One traditional corn tamal topped with tender pork belly, and one green tamal, made with cilantro, topped with a tangy salsa criolla.

Pork Belly Ceviche 14

Crispy cassava and pork belly pieces tossed in a zesty citrus marinade, with fresh onions, cilantro, and a hint of spice.

DEL MAR

Jalea Tacos 12

Two corn tortillas with lightly breaded seafood, topped with a tangy salsa criolla and drizzled with tartar sauce.

Causitas 14

Chilled golden Yukon potato puree topped with your choice of seafood topping.

Crab Acevichado | Shrimp | Jalea

Tiradito 21

Thinly sliced Talapia in a tangy aji amarillo sauce, accented with small avocado squares, Peruvian cancha pieces, and garnished with onions and cilantro.

Ceviche 24

marinated Talapia in zesty citrus juices, mixed with crisp onions, cilantro, and a touch of chili, served with sweet potato and corn.

Mild | Medium | Spicy

SALADS

Inca Salad 15 (VG)

Quinoa, cherry tomatoes, avocado and palm hearts tossed in a passion fruit dressing.

Add Chicken 6 | Shrimp 7 | Eggplant Milanese 5

Polleria Salad 15 (V)

Iceberg lettuce, tomato, cucumber, onions, beets and topped with a creamy lime dressing.

Add Chicken 6 | Shrimp 7 | Eggplant Milanese 5

LARGE PLATES

Pollada 25

1/4 chicken marinated in a blend of Peruvian spices, served with crispy baby potatoes and salad.

Violeta's Heavenly Shrimp 25

A family recipe, shrimp cooked in a rich, spicy sauce made with sauteed Aji Amarillo, seasoned with herbs and spices and served with a side of garlic rice.

Chaufa Oriental 27

Stir-fried rice with chicken, white Chinese bean sprouts, Asian noodles, topped with a shrimp studded egg omelette and garnished with crispy wontons.

Lomo Saltado 32

AAA beef tenderloin strips stir-fried with onions, tomatoes, and green onion in a savory soy sauce blend. Served with crispy baby potatoes and side garlic rice.

DESSERTS

Pie 14

Carefully curated and homemade, ask your server for the flavor of the day.

Dainty Delice 12

A perfect way to end your meal, this small treat will satisfy your sweet craving. Ask your server for the flavor of the day.

WEEKEND FEATURES (Saturday/Sunday)

Picarones 12 (V)

Deep Fried dough rings made with sweet potato and squash topped off with a chancaca syrup.

Churros 10

Traditional street Peruvian churros, filled with dulce de leche filling.

SIDES

Arroz 6

Garlic rice topped with Peruvian maize.

Papas Nativas 6

Native baby potatoes tossed in herbs.

Fried Yuca 6

Cassava fries.

Aji Amarillo Aioli 2.50 (Mild)

Aji Amarillo pepper blended with spices and herbs into a creamy sauce.

Rocotto Aioli 2.50 (Medium)

Rocotto pepper blended into a creamy and mildly spicy sauce.

Street Heat 3 (Spicy)

Rocotto pepper mixed with, red onion, green onion, and perfectly seasoned.