

## Lomo Sandwich \$15

Black Angus Sirloin in a Aji Panca Sauce topped with cherry tomatoes, onions, pepper jack cheese and a fried egg on a French Baguette served with Maura's Fries

### Ouinona Cakes \$13

Pan seared spicy asiago cheese, zucchini and red quinoa cakes served with a poached egg and a rocoto-buffalo sauce

### Chicharron Sandwich str

Fried Pork Belly and sweet potato Fries topped with an Acevichado Sauce and Peruvian Zarza on a Portuguese Roll

# Stuffed Jalapeños \$10

Roasted Jalapeños stuffed with ground beef and candied walnuts topped with cheddar cheese

### ENTRES.

### Seco de Lamb \$24

Slow Cooked Lamb in a Peruvian Beer and cilantro stew served with Canary beans and Zarza

### Peruvian Rotisserie Chicken \$17

48 Hour Peruvian marinated Half Chicken served with Maura's Fries and a radicchio-avocado salad

### Escabeche de Pescado \$23

Pan Seared Cod topped with a savory Aji marinated peppers and onions over a sweet potato mash and chocolate reduction

