



**MARCH 20 - APRIL 2**  
**3-COURSE PRE-FIXE MENU**  
**\$29.99 PER PERSON**

*Plus gratuity. No substitutions.*

## TAPAS

**PAPA LA HUANCAINA** Potato, Aji Amarillo cheese sauce, hard-boiled egg, Peruvian olives

**EMPANADAS** Served with Maura's spicy aji sauce **choose any 2: beef, chicken, or vege**

**CAMARONES A LA PIEDRA** Jumbo shrimp on yuca and chicharron mash with Aji Amarillo reduction

**CHUPE DE CAMARONES** Light and creamy Peruvian shrimp chowder topped with egg

## ENTREÉS

**LOMO SALTADO** Black angus hanger steak sautéed in tomatoes and onions over rice & fries

**CHAUFA** Peruvian fried rice, soy sauce, red peppers, scallions, egg, sesame oil, snow peas with your choice of **farm-raised pulled rotisserie chicken, shrimp, or vege**

**CHICKEN MACHO PASTA** Locally made DPNP tagliatelle pasta in a seafood sauce and chopped asparagus, topped with shaved Parmesan cheese, and farm-raised chicken breast

**MAHI A LO MACHO** Pan-seared mahi mahi, shrimp and calamari in a seafood sauce, served with crispy yuca fries and white rice

**ARROZ CON MARISCOS** Peruvian paella; red peppers with jumbo shrimp, calamari, mussels, little neck clams and Spanish chorizo

**HALF POLLO A LA BRASA** Peruvian marinated half-rotisserie chicken with your choice of two sides: **fried brussel sprouts, white OR yellow rice with black beans, yuca fries, garlic cilantro yuca fries, handcut fries, avocado salad, fried sweet plantains, chaufa rice**

## DESSERTS

**WALNUT BRIOCHE BREAD PUDDING** Served a la mode in a warm pecan sauce

**ESPRESSO ALMOND BROWNIE** Drizzled in chocolate syrup served a la mode