

Lunch

Entradas Calientes ~ Hot Starters

PAPA RELLENA \$5 Potato stuffed with ground beef, onion, raisins and sweet peppers, crisply fried served on bed of lettuce	TAMAL \$4 Pork stuffed hominy tamal with peanuts and olives steamed in a flavorful banana leaf wrap
EMPANADA \$4 Golden baked turnover filled with beef, raisins, Spanish olives and sweet peppers	TAMALITO VERDE \$4 Pork stuffed corn tamal seasoned with cilantro and served with salsa criolla
*PASCUALINA \$4.50 <i>Spinach pie</i> Baked with onion, sliced mushroom and a blend of cheeses	*YUCA FRITA \$4 Fried yuca pieces with spicy dipping sauce
	*PLATANITO FRITO \$4 Sliced, fried sweet plantain

Entradas Frías ~ Chilled Starters

*PAPA A LA HUANCAINA \$6 Potato served on a bed of lettuce with an aji Amarillo cheese sauce, olives and eggs	CEVICHE DE PESCADO \$9 Tilapia marinated in cool citrus juice, hot peppers, onion and cilantro
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Piqueos ~ Small Plates

ANTICUCHO DE POLLO \$7 Two marinated chicken skewers with spicy yellow pepper sauce served with corn and choice of yuca or sweet potato	ANTICUCHOS DE CARNE \$9 Two marinated beef skewers with dipping sauce
CHICHARRON DE PESCADO \$8 Golden-fried fish bites served with spicy yellow pepper sauce	ANTICUCHOS DE CORAZON \$7 Two marinated beef heart skewers with dipping sauce

Sopas y Ensaladas ~ Soups & Salads

AGUADITO DE POLLO sm - \$2.50 bowl - \$3.50 family - \$8 <i>Chicken Gumbo</i> Chicken, rice, onions, cilantro and Peruvian spices in concentrated brot	LA SERRANA sm - \$3.50 lg - \$6 Mixed greens, sliced mushrooms, red peppers and Spanish olives topped with Mango's creamy Huancaína cheese dressing
ENSALADA EXOTICA sm - \$3.50 lg - \$6 <i>House Salad</i> Exotic mix of field greens, roasted red peppers, fresh mango and cilantro, tossed in light olive oil and lemon dressing	CHEF SALAD sm - \$3.50 lg - \$6 Mix of greens tossed with radicchio, artichoke hearts, sweet red peppers, mushrooms and mint leaves
PALTA RELLENA \$7 Half an avocado stuffed with creamy mixed vegetable salad and your choice of chicken or shrimp	ENSALADA DE PALTA \$7 Sliced fresh avocado, vine-ripened tomatoes and quest fresco drizzled with oregano, olive oil and lemon vinaigrette
	HEARTS OF PALM SALAD sm - \$3.50 lg - \$6 Tossed greens, hearts of palm, fresh basil, roma tomatoes and mozzarella cheese <i>Add chicken or shrimp to any salad - \$3</i>

Sandwiches Fríos ~ Cold Sandwiches

Served with choice of small salad, cup of soup or side

* TRIPLE \$6.50 Tomato, avocado and boiled egg layered on white or wheat bread	
ATUN \$6.50 Our homemade tuna salad served with lettuce and avocado on croissant roll	

Acompanamientos ~ Sides \$3

White rice, beans, fried sweet potato, steak fries, cancha & chifles, steamed vegetables, bread & butter

* Denotes Vegetarian dishes

Sandwiches Calientes ~ Hot Sandwiches

Served with choice of small salad, cup of soup or side

LOMO SALTADO	\$8.50
Sirloin steak strips sautéed with onion and tomato on French bread	
POLLO A LA PARRILLA	\$8
Seasoned and grilled strips of chicken breast on French bread with mayo-aji Amarillo sauce	
ASADO DE CHANCHO	\$8
Hand-carved, oven roasted leg of pork on French bread	
HAMBURGUESA	\$7.50
Peruvian style hamburger served with lettuce and tomato on white or wheat bun	
<i>Add cheese- .50</i>	
PESCADO ENCEBOLLADO	\$9
Sautéed fillet of fish, garlic, aji peppers, onions and tomatoes on French bread	

Plato de Fondo - Specialties

SECO DE CARNE		\$10
<i>Beef Stew</i>		
Cilantro infused flank steak pieces, garlic, onions and Peruvian hot pepper, simmered in its own juices served with rice and beans		
LOMO SALTADO		\$12
Grilled beef loin sautéed with onions, tomatoes, Peruvian pepper and steak fries served with white rice		
POLLO A LA PLANCHA		\$10
Chicken breast marinated in white wine and garlic, grilled and served with golden potato and oregano infused tomatoes		
AJIDE GALLINA		\$9
Shredded chicken breast in creamy aji amarillo and walnut sauce served with white rice and sliced potato parmesan		
PESCADO A LA CHORRILLANA		\$12
Sautéed fillet of fish, onions and tomatoes served with white rice and golden potato		
SALTADO DE LANGOSTINOS		\$14
Tender shrimp sautéed with onions, tomatoes and Peruvian pepper served with white rice and golden potato		
SALTADO DE CALAMARES		\$12
Tender calamari sautéed with red and green onions, tomatoes and cilantro in a light olive oil and white wine reduction served with white rice and golden potato		
* TALLARINA LA HUANCAINA	\$8	
<i>Spicy Cheese Pasta - Vegetarian</i>		
Spaghetti tossed in a creamy aji Amarillo cheese sauce <i>Add chicken, steak or shrimp- \$3</i>		
* TALLARIN VERDE	\$8	
<i>Pesto Pasta - Vegetarian</i>		
Spaghetti and spinach tossed in creamy pesto sauce <i>Add chicken, steak or shrimp- \$3</i>		

Postres - Desserts

FLAN	\$5	ARROZ CON LECHE	\$4
Vanilla custard made with eggs and liquor, drizzled with caramelized topping		Rice pudding with coconut and raisins	
PIONONO	\$5	MANGO SORBET	\$5
Sponge cake rolled in rich caramel sauce		VANILLA ICE CREAM	
CHOCOLATE CAKE	\$6		\$3
Our own home-made recipe			

Beverages: Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Orange, Inca Kola, Dasani water, iced tea, San Benedetto Sparkling Water

18% gratuity will be added for parties of 8 or more. Please, no separate checks. Split entrees for additional \$2.