

PURO PERU

FRIED RICE – CHAUFA

Oh, delicious Chaufa, made to sooth the desire for wonderful food and dazzle you with smoky savory taste, owing to being made Chinese-Peruvian style.

- Chicken Fried Rice – **Chaufa de Pollo** 9.99
- Fried Rice Mixto(Beef and Chicken) – **Chaufa Mixto** 10.99
- Chaufa Style Seafood Rice – **Chaufa de Mariscos** 12.99

JUMPING BEEF – LOMO SALTADO

Tender pieces of Sautéed Lomo Steak, bright tomatoes, onion, and a touch of our yellow Peruvian peppers, seasoned with soy sauce and the chef's unique sauce, served over crisp hand-cut French fries and a portion of delicious Jasmine rice.

- Jumping Beef – **Lomo Saltado de Carne** 11.99
- Jumping Chicken – **Lomo Saltado de Pollo** 10.99
- Jumping Beef and Chicken – **Lomo Saltado Carne & Pollo** 12.99
- Jumping Fish – **Lomo Saltado de Pescado** 13.99
- Jumping Seafood – **Lomo Saltado de Mariscos** 13.99
- Jumping Shrimp – **Lomo Saltado de Camarones** 14.99

Appetizers

- Fried Plantain – **Platanos Fritos** 3.99
- Yummy Yucca – **Yuquitas Fritas** 3.99
Absolutely traditional & delicious, tender and crunchy yucca sticks, served with our famous Huancaína sauce.
- Huancaína Peruvian Corn – **Chocrito a la Huancaína** 3.99
World's best corn, served with creamy Huancaína sauce.

- Huancaína Potatoes – **Papa a la Huancaína** 4.99

A feast for the senses! Tender sliced potatoes topped with Andean cream-milk, cheese, Peruvian yellow pepper and the secrets of Huancaño.

- Chalaca Style Mussels – **Choritos a la Chalaca** (6) 7.99; (8) 9.99; (10) 11.99

Steamed mussels with a wonderful cutlery salad from Callao, with onions, tomatoes, peppers, lemon and Puro Peru special touch. Unbeatable!

HOMEMADE JUICE- JUGOS DE CASA

- Pineapple juice – **Jugo de Piña** 3.99
- Papaya juice – **Jugo de Papaya** 3.99
- Mixed juice – **Jugo de Mixto** 3.99
- Strawberry w/ Milk juice – **Jugo de Fresa con leche** 3.99

DESERT

- Alfajores 2.50
- Cachito 2.50
- Mil Hojas 3.99
- Torta de Chocolate 4.99

PERUANISIMOS

○ **Green Rice with Chicken – Arroz con Pollo 9.99**

A Peruvian icon-rice with chicken prepared with fragrant touches of fresh cilantro and vegetables, once tasted it is a dish to be desired by everyone!

○ **Green Rice with Chicken & Huancaína – Arroz con Pollo con Papa a la Huancaína 12.99**

Green Peruvian Rice with Chicken is the perfect combination when it is paired with papa a la Huancaína, just like in Peru!

○ **Beef Stew with White Canary Beans – Seco con Frejoles Peruanos 9.99**

Tender pieces of meat slow cooked for hours in a variety of Peruvian peppers, onions and various Peruvian spices, indulging you in a whole new experience. The delicious beans will leave you speechless!

○ **Tacu Tacu de Puro Peru! 13.99**

The nobility of Peru can bring the flavors of the people to a higher level on a palate. Peruvian beans and rice seasoned and fried is the base of this dish, topped with grilled steak marinated with our magic Peru sauce, served with sweet plantain, and fried egg.

○ **Tacu Lomo 12.99**

Peruvian beans and rice seasoned and fried form the base of this dish and then is topped with our delicious jumping beef sautéed with onions, and tomatoes.

○ **Poor's Man Steak – Bistec a lo Pobre 12.99**

After a long day of hard work you need a big meal to fulfill your appetite. A blanket of grilled steak marinated in our house sauce, served over hand-cut French fries, a side of fried plantain and topped with a fried egg, served with Jasmine rice.

○ **Grill Steak – Bistec a la Parrilla 11.99**

Tender skirt steak cut marinated with our house sauce and grilled to the degree you desire, accompanied with jasmine rice and salad.

○ **Chicken Grill – Pechuga a la Parrilla 9.99**

Tender Grilled Chicken breast marinated with our house sauce, accompanied with Jasmine rice and salad.

○ **Milanesa de Pollo 9.99**

A crispy seasoned & breaded chicken breast served with Jasmine rice and salad.

ANTICUCHOS

Synonymous with the richness of our people, Anticuchos are pieces of heart from cows madly in love. Prepared in our secret marinade mix from our wise chefs and skewered in wild sugar cane and brought to a harmonic smoking fire personality.

○ **Anticucho Traditional – Anticucho Tradicional 6.99**

Served with a Peruvian "Choclo" corn and potatoes.

○ **Anticucho with Rachi – Anticucho con Rachi 10.99**

Served with a Peruvian "Choclo" corn and potatoes.

CEVICHES & SEAFOOD

Close your eyes and enjoy your treasure of a Ceviche It will take you back to cherished Peru or give you a desire to plan your first vacation there! Fresh, full of flavor and a bit spicy UNFORGETTABLE!

○ **Ceviche Traditional 11.99**

Our traditional Ceviche is made with fish delicately marinated in lemon juice and our special aji sauce combined with fresh onion, served with corn and sweet potato.

○ **Ceviche Mixto 13.99**

Our traditional ceviche is made with our unique aji sauce and we top it with an explosion of crisp calamari.

○ **Royal Jalea 17.99**

Crisp filet of fish and finely selected mixed seafood coated with a blend of Peruvian flavors, made to order, accompanied by golden cassava, and topped with Peruvian Choclo corn, cancha and our special Creole sarza (onion, lemon and tomato).

○ **Peruvian Seafood Rice 13.99**

A unique delight with Jasmine rice, select mixed seafood sautéed in a wok with Peruvian Choclo corn that absorbs the house sauce we prepare to order.

○ **Pescado Frito 9.99**

Breaded fish accompanied with golden yuccas and our special Creole sarza (onion, lemon and tomato) served with Jasmine rice.

*** Consumer Advisory ***

Our Ceviches are made with selective fish and prime seafood as well as all our product, however consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.