

# START

## PAPA A LA HUANCAINA

sliced potato | aji pepper cheese  
| kalamata | quail egg | **14 V**

## CALAMARI & SHRIMP FRITO

peruvian peppers | chimichurri | **12**

## LAMB EMPANADAS

chimichurri | salsa criolla | **14**

## GRILLED OCTOPUS & YUCCA

aji panca | salsa criolla | **16 GF**

## SOLTERITO

lima bean | choclo | kalamata | pico de gallo  
parmesan | **10 VGF**

## ELOTES

roasted corn | parmesan | spiced mayo | **12 VGF**

## YUCCA FRIES

huancaina | **8 VGF**

## LAMB PAPA RELLENA

pico de gallo | **12**

## ROMAINE w/ CREAMY CUCUMBER DRESSING

avocado | tomato | onion | **10 VGF**

# ARROZ CHAUFA

Peruvian fried rice with egg, vegetables & aji sauce

**LOMO** | beef tenderloin | **25**

**VEGETABLE** | **18 V**

**PULLED ROTISSERIE CHICKEN** | **22**

**MARISCOS MIXTO** | **25**

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

\*consuming raw undercooked meats poultry shellfish seafood shellfish, or eggs may increase your risk of food-borne illness



EST DECATUR, GEORGIA 2007

# ALL DAY MENU

## CHICKEN

SERVED **HALF OR WHOLE**

## POLLO A LA BRASA

Peruvian hardwood charcoal rotisserie  
chicken served with huacatay

**H 10 | W 18 | FAM 35**

## POLLO FRITO

Brined and fried chicken

**H 12 | W 22 | FAM 38**

## FAMILY STYLE

WHOLE BIRD, LARGE FRIES, LARGE SALAD

## — SHARE —

**GRILLED GIANT ASPARAGUS** | **8 VGF**

**HOUSE FRIES** | **8 VG**

**LINGUINI w/ PESTO** | **8 V**

**SEASONED CORN ON THE COB** | **8 V**

**SEASONED QUINOA w/ SALSA CRIOLLA** | **8 VGF**

**STEAMED RICE** | **5 VGF**

**PINTO BEANS w/ PICO DE GALLO** | **5 VGF**

**HUANCAINA PASTA** | **8 V**

# SALTADO

traditional peruvian stir-fry with  
tomato onion aji panca served with rice

**LOMO** | beef tenderloin | **24**

**HONGO** | cremini mushroom | **18 V**

**PULLED ROTISSERIE CHICKEN** | **22**

**MARISCOS MIXTO** | **24**

# ANTICUCHOS

marinated skewered kebob served with crispy potato  
sub pesto or huancaina pasta +5

## CORAZON

grass fed beef heart | huacatay | **16**

## PATO

duck breast | aji amarillo | **18**

## LOMO

beef tenderloin | chimichurri | **24 GF**

## VEGETABLE MIXTO

squash | tomato | mushroom | aji amarillo | **15 V**

# CEVICHE

classic raw seafood\* dish served with  
sweet potato, red onion, choclo & concha

## CHOOSE **MILD OR SPICY**

## PESCADO

diced flounder | **20 GF**

## MIXTO

diced flounder | octopus | calamari | tiger shrimp | **24 GF**

## CAMARON

sliced tiger shrimp | tomato lime leche | hot rice | **18 GF**

# DESSERT

**PASSION FRUIT CHEESECAKE** | **7 V**

**CHOCOLATE CAKE** | peruvian chocolate coffee sauce | **7 V**

**TRADITIONAL PERUVIAN FLAN** | **6 V**

**NO CASH ACCEPTED | GRATUITY ADDED ON PARTIES OF SIX OR MORE ADULTS**

# LUNCH

SERVED DAILY UNTIL 4PM

## CHICKEN

HALF BIRD COMBO SERVED WITH CHOICE OF SIDE

### POLLO A LA BRASA

peruvian hardwood charcoal rotisserie chicken served with huacatay

15

### POLLO FRITO

brined and fried chicken

18

## QUINOA POWER BOWLS

salsa criolla | pico de gallo  
sweet potato | cucumber | tomato  
romaine | cilantro | kalamata | choclo  
limes | creamy cucumber dressing

15 GF

### CHOICE OF PROTEIN

PULLED CHICKEN  
AVOCADO V

BOILED SHRIMP  
HOT SQUASH V

## SANDWICHES, WRAPS, & SALADS

SERVED WITH CHOICE OF SIDE 15

### ROTISSERIE CHICKEN SANDWICH

pulled chicken | pickle | spiced mayo

### ROTISSERIE CHICKEN BREAST OVER SALAD

rotisserie chicken | romaine | avocado | tomato | onion |  
creamy cucumber dressing | no side

### AVO-CHICKEN SALAD SANDWICH

lettuce | tomato

### CRISPY FLOUNDER SANDWICH

pickle | spiced mayo

### ROTISSERIE CHICKEN SPINACH WRAP

pulled chicken | lettuce | tomato | onion

### AVO-CHICKEN SALAD SPINACH WRAP

lettuce | tomato | onion

## SIDES

HOUSE FRIES | VG

STEAMED RICE | V

SALAD | creamy cucumber dressing | V GF

PINTO BEANS w/ PICO DE GALLO | V

## COCKTAILS \$12

### PISCO SOUR

barsol quebranta pisco | lime | angostura bitters | egg white

### SANGRIA de PERU

red wine | pisco | cachaca | chicha morada

### CAIPIRINHA

leblon cachaca | lime | crushed ice

### PEACHY KEEN

smooth ambler contradiction bourbon | peach combier | orange bitter

### MAMA QUILLA

vago mezcal | pamplemousse combier | lime

### FALL BACK

watershed four peel gin | velvet falernum | guava | lime | mint

### HAYWORTH

lunazul anejo tequila | thai chili | lime

### BRASS TAX

watershed bourbon | orange tattersal | peach combier | lemon | mint

### FUEGO DEL SOL

st george green chili vodka | lime | rosemary

## CHILCANOS \$10

barsol quebranta pisco | lime | ginger bitters

CLASSIC LIME  
CHILCANO

CHICHA MORADA  
CHILCANO

PASSION FRUIT  
CHILCANO

GUAVA  
CHILCANO

## BEERS \$6 ON DRAFT

### MEDLOCK IPA

ipa | johns creek, ga | 6.2%

### ESTRELLA DAMM

lager | spain | 5.2%

### BOLD ROCK SEASONAL

cider | asheville, nc | 4.7%

### NAKED PIG PALE ALE

pale ale | birmingham, al | 6%

## ASK ABOUT ROTATING TAPS

MILLER HIGH LIFE  
\$5 EVERY DAY!  
ON DRAFT

## PERUVIAN BOTTLED BEERS

CUSQUENA GOLDEN LAGER

CUSQUENA NEGRA LAGER

CRISTAL PALE ALE

## WINE RED

### '21 LAYA

red blend | la mancha, spain | 10/36

### '20 NOVAS GRAN RESERVA

cabernet sauvignon | chile | 10/36

### '20 MUSQUITA MUERTA

malbec | mendoza, argentina | 10/36

### '19 LOS VASCOS

cab sauvignon | valle de colchagua, chile | 46

## WHITE

### '20 CORDILLERA

chardonnay | chile | 10/36

### '21 EQ

sauvignon blanc | chile | 10/36

### '21 MONTES CHERUB

rose | france | 10/36

### '21 TXOMIN ETXANIZ

txakoli chitrus forward white wine | spain | 10/36

### GRANDIAL

blanc de blancs | brut | france | 10/36

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