

APPETIZERS

PAPAS A LA HUANCAÍNA \$7.95

A feast for the senses! Native potatoes covered with andean cream made of yellow pepper, pieces of paria cheese and secrets of Huancayo. Choclitos or yuquitas \$8.95

ANTICUCHOS "ESTADIO NACIONAL" \$14.95

Pieces of veal heart madly in love, marinated with anticuchero sauce, skewered in wild sugar cane and brought to a smoking fire with all the memories of aunt Pocha. Filet mignon \$22 | Chicken \$14.95

CAUSA LIMEÑA \$8.95

Peruvian potato mixed with yellow pepper and lime juice, stuffed with homemade chicken salad and avocado. Topped with our signature yellow pepper sauce.

CAUSA CÓCTEL DE CAMARONES CON PALTA \$13.95

Our famous causa is accompanied with tasty shrimp, avocado, Pisco 105's golf sauce, crunchy mix and yellow pepper aioli.

CAUSA DE CANGREJO CON PALTA \$15.95

Delicious causa covered with exquisite crab pulp with acevichada mayo and bathed in a succulent sauce made of rocoto and fried capers.

CONCHAS CHALACAS \$19.95

Peruvian scallops topped with fresh chalaquita Callao style made of onions, tomatoes, pepper, lime and the special touch of Juan Chipoco. Unbeatable!

PULPITO A LA HERRADURA \$19.95

Tender pieces of octopus marinated in anticuchera sauce and Pisco 105. Accompanied with golden potatoes, salsa criolla and our perfect Mochica sauce.

TIRADITOS

PURA TRADICIÓN \$13.95

Fine slices of white fish and natural leche de tigre with all the flavor of yesteryear, touches of limo pepper and cilantro.

EL DE CARRETILLA \$15.95

Fine slices of white fish, rocoto sauce, crispy calamari and a lot of passion.

INTI RAYMI \$14.95

Fine slices of white fish, yellow pepper sauce with all the Inca power and chalaquita.

TRADITIONAL

AJÍ DE GALLINA \$13.95

Succulent shredded chicken breast covered in yellow pepper cream, piso bread, pecans and parmesan cheese. Color, texture and flavor in full harmony.

EL SECO DE RES DE ANTAÑO \$18.95

Tender pieces of beef slowly cooked with chicha de jora, cilantro and secret potions that will make this potage the perfect experience. Accompanied with mouthwatering canary beans with hints of pork belly. Topped with salsa criolla.

LOMO SALTADO \$19.95

Soft pieces of tenderloin, onions, tomatoes, yellow pepper and aromatic cilantro sauteed in our fiery wok. Served with crunchy french fries and delicious white rice. Chicken \$17.95 | Mixed with seafood \$27.95

LOMO A LO POBRE \$22.95

Juicy cuts of tenderloin, onions, tomatoes, yellow pepper and cilantro wok style. Mounted with 2 fried eggs and amazing sweet plantains. Accompanied with crunchy french fries and delicious white rice. You deserve it!

MI FAVORITO ¡Y LO DICE JUAN! \$28.95

Delicious breaded tenderloin accompanied with linguini in Peruvian basil pesto. Topped with a fried egg and creamy huancaína sauce. Ribeye \$42.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*For groups of 8 people or more, a service charge of 18% will be applied to your bill.

*Before placing an order, please inform your server if you or a person in your party has a food allergy. For more information regarding allergies, please visit ceviche105.com/allergies.

CEVICHE

CLÁSICO DE TODA LA VIDA \$14.95

White fish in cubes, leche de tigre, subtle lime and limo pepper. With seafood \$17.95

EL MISTERIOSO Y ABUSIVO \$17.95

White fish in cubes, mixed local seafood, yellow pepper leche de tigre and lots of freshness. Only fish \$15.95

EL DEL BARRIO \$19.95

White fish in cubes, tender octopus, rocoto leche de tigre and crispy calamari.

LA CALETA DE PUCUSANA \$18.95

White fish in cubes, shrimps, scallops, leche de tigre and pure passion. Only fish \$15.95

ORGÍA MARINA MIXTA \$17.95

All the richness of our blessed seas, leche de tigre smoky yellow pepper and lots of libido. Only fish \$15.95

EL GANADOR \$17.95

White fish in cubes, octopus, scallops, leche de tigre Juan style and roasted red peppers ... try it and you won't be able to stop. Only fish \$15.95



TO SHARE

TRILOGÍA DE CEVICHE \$33.95

A combination of our three most popular fish ceviches: classic, rocoto sauce and yellow pepper sauce. Mixed \$42.95

TETRA DE CEVICHE \$44.95

An unforgettable foursome of our award-winning ceviches... classic, rocoto, yellow pepper and ganador sauce. Mixed \$49.95

FUENTE PACÍFICO \$49.95

Classic ceviche, ceviche Misterioso y Abusivo, hamachi tiradito and acevichado maki.

COMBO CALIENTE \$57.95

Pulpito a la herradura, mixed jalea, tenderloin anticucho and parmesan scallops au gratin Juan Chipoco style.

FROM THE SEA

PESCADOR SUDADO \$19.95

Fish filet slowly cooked in a secret seafood reduction with colorful tomatoes and tender onions, a touch of yellow pepper, cilantro and finalized with an amazing leche de tigre.

Sudado mixto \$24.95 | With corvina al estilo Juan \$27.95 | With corvina sudada mixta al estilo Juan \$31.95

JALEÓN IMPERIAL \$22.95

Crispy pieces of fish and finely selected mixed seafood with an unmatched taste. Accompanied with golden yucas, yellow pepper aioli, chalaquita and tartar sauce from the Tahuantinsuyu. Fish jalea \$20.95

SOPA PARIHUELA "LEVÁNTATE LÁZARO" \$24.95

Restoring and aphrodisiacal soup from the sea with an addictive flavor that catches the essence of selected seafood and white fish, Lambayeque's chicha de jora and a powerful touch of leche de tigre.

PESCADO A LO MACHO \$23.95

Golden fish filet bathed in a perfect and creamy seafood sauce full of flavor. Accompanied with a steamy white rice. Corvina A lo macho \$29.95

CORVINA A LA CHORRILLANA "DE CHORRILLOS PARA EL MUNDO" \$26.95
Pan seared corvina filet in a reduction made of panca pepper, vinegar, onions, tomatoes, a touch of Pisco 105, golden potatoes and delicious white rice. Corvina a la chorrillana Mixta \$31.95

LINGUINI "MAR Y TIERRA 105" \$26.95

Comforting pasta in our traditional huancaína sauce, Peruvian pepper and white cheese. Served with soft pieces of grilled filet mignon and shrimps flambeed with Pisco 105.

PARGO ENTERO \$38.95

Whole snapper, deboned and bathed in your favorite sauce (A lo macho, Chorrillana or Mochica). Accompanied with a side of delicious white rice. With fresh selected seafood \$46.95

RICES

EL ARROZ CON POLLO DE MIS RECUERDOS \$16.95

Succulent preparation of cilantro rice and Peruvian peppers, juicy chicken, papa a la huancaína and salsa criolla. Unresistable!

UNTUOSO ARROZ CON MARISCALES \$21.95

Delicious rice with all the flavors of old school cevicherías with fresh fruits of the sea and our secret sauce with aroma of pepper and hints of parmesan and salsa criolla. Northern style \$23.95

CHAUFÓN DE MARISCOS \$21.95

Rice with the full Chifa flavor, sauteed with selected seafood in a our fiery wok in a reduction made of soy, sesame sauce and oyster sauce. Chicken \$19.95 | Steak \$20.95 | Mixed with seafood \$27.95

RISOTTO Y LOMO SALTADO \$26.95

Risotto Peruvian style in huancaína sauce with our lomo saltado you love so much. A touch of parmesan and lots of passion.

MOJADITO MARINO \$31.95

Creamy risotto in 'A lo macho' sauce with fresh selected seafood. Topped with crunchy fish, chalaquita and rocoto aioli. With Rib-eye Surf n' Turf \$52.95

TACUS

TACU TACU CON LOMO SALTADO \$23.95

Delicious and crispy made of canary beans, rice, Peruvian peppers and hints of pork. Served with lomo saltado, onions, tomato and yellow pepper, all flambeed with Pisco 105 and bathed in our secret sauce. Chicken \$23.95 | Mixed with seafood \$29.95

TACU TACU MARISQUERO \$23.95

Delicious and crispy made of canary beans, rice, Peruvian peppers and hints of pork. Bathed in a creamy season seafood sauce. Careful, you may get addicted!

TACU AJÍ DE GALLINA MAR Y TIERRA \$31.95

Delicious and crispy made of white rice and grandma's ají de gallina. Served with soft pieces of tenderloin, jumbo shrimp, onions and tomatoes, all flambeed in a lomo saltado reduction.

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