

Parada

NEW PERU

BY CHEF CARLOS ALTAMIRANO

Para Comenzar

Chicken Noodle Soup 16

Classic Peruvian hang over soup with rice noodle, cilantro-ginger base, and veggies

Ensalada de Quinoa 14

Mixed greens, roasted veggies, quinoa, queso fresco, cherry tomatoes, passionfruit vinaigrette

Roasted Farm Beet Salad 16

Lime Vinaigrette, onions, choclo, cancha, mint, cilantro, potatoes, feta cheese

Palta Rellena 14

Stuffed half avocado with chicharron de pollo, lime, and rocoto mayo.

Papa a la Huancaína 13

Roasted potatoes, creamy aji amarillo, feta cheese sauce, applewood smoked bacon, and berros

Cebiches & Tartare

(Raw & Wild Caught)

National dish of Peru, briefly marinated in leche de tigre (lime juice, aji rocoto, and cilantro)

Cebiche Tasting 36 (Following 3 cebiches)

Cebiche Pescado 24

Fresh fish of the day, aji rocoto leche de tigre

Cebiche Chino - Peruano 26

Sushi grade Ahi tuna, rocoto-sweet chili leche de tigre, roasted nori, and wontons

Cebiche Mixto 25

Fresh fish, calamari, mussels, camarones, and aji rocoto leche de tigre

Tuna Tartare 26

Sushi grade Ahi tuna, marinated in rocoto-tamarind sauce, scallions, avocado, and homemade chips

home-made chips 6

Highly recommended for your cebiches

Empanadas

Plater 25 Trio 20

Topped with traditional Peruvian sauce

Corn-Cheese

Chicken

Wild Mushroom

Beef

Chicharrones de la Casa

Nothing better than our chicharrones...Breaded and fried

Our selections: **Chicken 18 Calamari 19 Mushroom 19**

Bocaditos

Scallops Carlitos 25

Seared scallops, huancaína, feta cheese, choclo

Bolitas de Yuca 16

Crispy yucca balls stuffed with ham and Oaxaca cheese, fusion sauce

Pulpito a la Parrilla 23

Grilled baby octopus, blue mashed potato, panca sauce

Costillas 19

Pork spareribs with Gochuang-Inca BBQ sauce, salsa fusion, Peruvian coleslaw

Tequeños 15

Crispy wontons filled with Oaxaca cheese, avocado puree, tamarind sauce

Langostinos Crocantes 21

Quinoa encrusted shrimp, sweet mashed potato, tamarind sauce

Parada Mac N Cheese 17

Smoked bacon, huancaína sauce & microgreens

Fried Plantains 10

With tamarindo sauce and cotija cheese

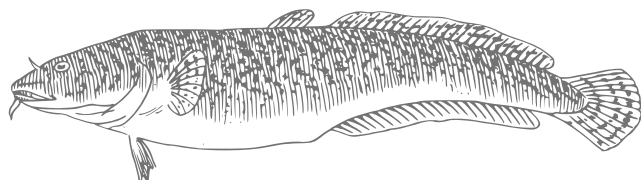
Yuca Frita 12

With huancaína sauce, feta cheese and chimichurri

Anticuchos

Peruvian inspired kart street vendor grilled skewers, marinated in panca paste and Peruvian spices

Chicken 18 Beef Heart 19 Wild Mushroom 19



Entrées

Pescado a la Plancha 28

Grilled fish of the day with roasted veggies and chimichurri sauce

Salmon Bandido 30

Grilled wild king salmon, blue mashed potatoes, and escabeche

Jalea 32

Crispy calamari, mussels, shrimp, fish, rocoto aioli & lemon

Arroz Chaufa 26

Chinese inspired fried rice, pork, onions

Arroz con Marisco 30

Peruvian style, bomba rice, saffron-paprika, Peruvian beer base.

Also available: **Chicken 27 Vegetable 24**

Pescado a lo Macho 34

Local catch roasted over seafood stew, mild rocoto-paprika sauce, coconut rice

Aji Gallina 25

Peruvian chicken stew, aji amarillo base, served with Jasmine rice

Churrasco 45

Grass-fed Creekstone Black Angus New York steak 14oz, french fries, and chimichurri

Seco de Cordero 34

Lamb Shank slow braised in cilantro sauce, Cusqueña beer, panamito beans, jasmine rice

Adobo 28

Snake river pork shoulder, Cusqueña-panca base, rice and salsa criolla

Lomo Saltado 30

Stir-fried beef tenderloin with onions, tomatoes, soy sauce, and french fries. *Add Fried egg 3*

Pollo Saltado 25

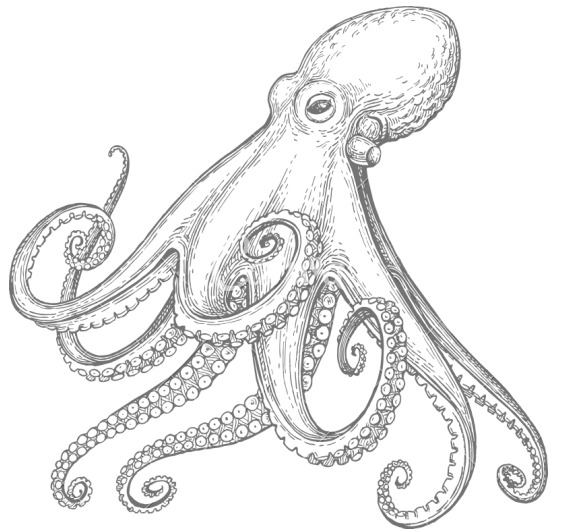
Vegetales Saltado 23

Pollo a la Brasa

Mary's Organic Rotisserie chicken marinated in our famous Peruvian seasonings. Served with French fries, and salad

Half Chicken 25

Whole Chicken 48



¡Buen Provecho!

Chef Carlos Altamirano prepares his goods from scratch in small batches every day to ensure the highest quality of dishes we serve.

We support our local vendors and source the freshest fish, shellfish, meats & produce for our unique cuisine.

Consuming raw or undercooked eggs, meat, seafood or poultry may increase your risk of foodborne illness.

Parties of six or more will be charged a 20% gratuity.

Sides

French Fries 8

Garlic Fries, garlic, parmesan & Rocoto Aioli 9

Sweet potato fries with house-made BBQ sauce 9

Sautéed baby spinach with garlic 10

Grilled asparagus with queso fresco 12

Sautéed Veggies 10

Tacu Tacu (beans and Rice) 8

Homemade chips 6

