



NYC Restaurant Week® Summer 2023

M-F Lunch | \$30 pp

## *Appetizer*

### **Anticuchos de Pollo**

Sliced chicken in skewers marinated in Peruvian spices

### **Causa de Pollo**

Mashed potato mixed with Peruvian yellow pepper & lime, with chicken salad filling

### **Caesar Salad**

Roman lettuce with our creamy Caesar dressing and asiago cheese and toasted croutons

## *Entrée*

### **Ceviche Classico**

Fresh white fish cooked and marinated in lime juice with thinly sliced onions

### **¼ Rotisserie Chicken**

w/ fries and house salad

### **Chuleta de Cerdo a la Parilla**

Grilled pork chop with 2 sides

### **Sandwich de Pollo w/fries**

Shredded chicken salad topped w/ lettuce & potato sticks on a roll

## *Dessert + \$5*

### **Combinado**

Rice pudding & Mazamorra morada (Peruvian purple corn, pineapple pudding)

**Alfajor, Chocolate Cake or Tiramisu**



NYC Restaurant Week® Summer 2023  
M-F Dinner | \$45 pp

## *Appetizer*

### **Crema Trio**

Sliced potatoes covered in 3 of our cream sauces Huancaína (Peruvian yellow pepper), Crema de Rocoto (Peruvian red pepper sauce), & Crema de Ocopa (Peruvian black mint)

### **3 Causitas**

Potato w/yellow pepper mash, each layered with chicken, tuna, and shrimp

### **Anticuchos**

Beef heart skewers marinated in Peruvian spices

### **Ceviche Classico**

Fresh white fish cooked and marinated in lime juice with thinly sliced onions

## *Entrée*

*+\$4 for skirt steak substitute*

### **Ensalada de Quinoa con Camarones**

Our fresh and vibrant quinoa salad with shrimp

### **Tallarín Verde con Chuleta a la Parilla**

Peruvian spinach & basil sauce on pasta with grilled pork chop

### **Lomo Saltado de Pollo**

Juicy chicken, onions, and tomato stir fry over fries with side of rice

### **Sudado de Pescado**

Steamed bass with onions, tomatoes, Peruvian chili peppers aji Panca & aji Amarillo. Served with white rice & yuca

## *Dessert*

**Alfajor, Chocolate Cake or Tiramisu**



NYC Restaurant Week® Summer 2023

Sunday Lunch | \$30 pp

## *Appetizer*

### **Anticuchos de Pollo**

Sliced chicken in skewers marinated in Peruvian spices

### **Caldo de Gallina**

Homemade Peruvian hen soup

### **Caesar Salad**

Roman lettuce with our creamy Caesar dressing and asiago cheese and toasted croutons

## *Entrée*

### **Ceviche Classico**

Fresh white fish cooked and marinated in lime juice with thinly sliced onions

### **¼ Rotisserie Chicken**

w/ fries and house salad

### **Chuleta de Cerdo a la Parilla**

Grilled pork chop with 2 sides

### **Mikhuy Burger**

Signature seasoned burger w/ cheese, lettuce, tomato onion and side of fries

## *Dessert + \$5*

### **Combinado**

Rice pudding & Mazamorra morada (Peruvian purple corn, pineapple pudding)

**Alfajor, Chocolate Cake or Tiramisu**



NYC Restaurant Week® Summer 2023  
Sunday Dinner | \$45 pp

## *Appetizer*

### **Papa a la Huancaína**

Peruvian yellow pepper cheese sauce over sliced boiled potato

### **Chicharrón**

Crunchy pieces of fried pork accompanied by crispy sweet potato slices and salsa criolla

### **Anticuchos**

Beef heart skewers marinated in Peruvian spices

### **Ceviche Classico**

Fresh white fish cooked and marinated in lime juice with thinly sliced onions

## *Entrée*

*+\$4 for skirt steak substitute*

### **Ensalada de Quinoa con Camarones**

Our fresh and vibrant quinoa salad with shrimp

### **Tallarín Verde con Chuleta a la Parilla**

Peruvian spinach & basil sauce on pasta with grilled pork chop

### **Lomo Saltado de Pollo**

Juicy chicken, onions, and tomato stir fry over fries with side of rice

### **Mini Jalea**

Seasoned then deep fried mixed seafood with yuca and our salsa criolla

## *Dessert*

**Alfajor, Chocolate Cake or Tiramisu**