



SIGNATURE TACOS

Pulpo Octopus tentacle, onion and red wine jam, crispy onion, macha mayo, and cilantro.	\$9.99
Discada Picanha skewer, smoked sausage and bacon, topped with onions and caramelized peppers.	\$9.99
Tripas Crispy tripe over a coffee and hibiscus sauce. Topped with salad made up lettuce, citrus and dried peppers.	\$9.99
Pork Belly Crunchy pork belly, seasoned with coffee, fig compote, pickled jalapenos, onions and carrots.	\$9.99
Ribeye Ribeye slice meat, Brandy-caramelized onions, avocado cubes, pistachio crumbs, and pistachio mayo.	\$9.99
Picanha Prime Top Sirloin cap, red onion, cilantro, serrano chili, avocado cubes and piquillo salad.	\$9.99
Gaonera Prime Top Sirloin cap, Gouda cheese, Brandy-caramelized onions, guacamole, and house dressing.	\$9.99
Brisket Brisket, green apple salad, sweet and spicy BBQ sauce made of Mexican coffee, and dried peppers.	\$9.99
Pastor Negro Pastor pork meat seasoned with chili ash, pineapple, onion and cilantro. Garnish with pineapple gel.	\$8.99
Baja Shrimp or Corvina breaded with panko and spices, coleslaw, macha-mayo sour cream and avocado cubes.	\$9.99
Guajillo Camaron Shrimp, guajillo sauce (guajillo flakes, onion, white wine, lime juice and cilantro) over pinto refried beans.	\$9.99
Coliflor Cauliflower, macha mayo, pistachio mayo, and pistachio crumbles.	\$8.99
Street Tacos Four taquitos callejeros topped with queso fresco, cilantro and red onions. Accompanied by charro beans, esquites, grilled onions and grilled jalapenos. Your choice of protein: Al pastor, Ribeye or Carnitas. / Tripas or Campechanos +3.99 (with Avocado on top.)	\$18.99

A TASTE OF PERUVIAN CUISINE

Peruvian Ceviche Our corvina fish marinated in classic leche de tigre, limo chili pepper, fresh onions and cilantro, accompanied choclo (peruvian corn) and sweet potato.	\$20.99
Lomo Saltado Lomo Saltado a lo Pobre Beef Lomo Steak cut into dices, stir-fried with tomatoes, onions flambe with pisco and soy sauce, served with fries and white rice “A LO POBRE “ style with over easy egg and fried bananas.	\$24.99/\$27.99
Fettuccine a la Huancaína con Lomo Fettuccine in a creamy “Huancaína” sauce made with peruvian yellow chili pepper and fresh cheese, served with our juicy “LOMO SALTADO”.	\$26.99
Sandwich de Chicharron Traditional Peruvian sandwich with pork belly, sweet potato, lime marinated onions on a bread roll.	\$14.99

Please inform your server of any allergies before ordering. A 20% gratuity will be added to parties of six or more. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase you risk of foodborne illness.



STARTERS

Chicharrones

Avocado cubes, pico de gallo with your choice of protein. (Ribeye, Octopus or Pork belly), accompanied with fresh made tortillas.

\$13.99

Ribeye Carpaccio

Prime Ribeye with our ponzu sauce. Garnished with serrano, onions, cilantro, red radish and black mayo.

\$10.99

Tuna Tiradito

Tuna steak, sesame seed oil, onions, cilantro, serrano, avocado cubes, ponzu sauce, harissa mayo and chile oil.

\$10.99

Guacamole

Fresh Homemade guacamole, topped with our fresh pico de gallo. Accompanied with tostadas.

\$12.99

Ceviche de Ribeye

Thin slices of ribeye pan seared, bathed in our special sauce. Topped with red onions, cilantro, serrano red radish.

\$14.99

Ribeye Tostada

Slices of breaded ribeye meat, cilantro chimichurri, pistachio mayo and grilled onion.

\$10.99

Shrimp Tostada

Shrimp breaded, harissa dressing, macha mayo, pickled cambray onions, avocado cubes and red radish.

\$10.99

Tostada de Pozole

Corn homemade tostada, dry pozole over a guajillo sauce. Topped with lettuce, radish, onions and piquin chili.

\$10.99

Cheese Dip

Corn tortilla and potato chips accompanied with our favorite spicy sauce and yellow cheese.

\$7.99

Nachos

Individual round chips spread with beans, topped with melted mozzarella cheese, pico de gallo, sour cream, avocado cubes, pickled jalapeno and pickled red onion.

\$14.99

ENCHILADAS

Three chicken enchiladas on a bed of pinto refried beans covered with melted cheese, accompanied with a side of rice on the side. **\$16.99**

Poblanas

Roasted poblano peppers creamy ingredients
Topped with rajas, corn and queso fresco.

La Huerta

Habanero pepper, guajillo pepper and creamy
ingredients. Topped with corn and pickled onions.

Mole

Puebla style made from scratch. Topped with
sesame seed queso fresco and pickled onions.

Suiza

Green tomatillo sauce. Topped with sour
cream, queso fresco and pickled onions.

SOUPS

Tortilla Soup

\$12.99

Fresh Homemade broth with shredded chicken topped
with avocado, mozzarella cheese and tortilla strips.

Crema Poblana

\$12.99

Roasted poblano peppers and creamy ingredients,
topped with corn, rajas and queso fresco.

Pozole

\$15.99

Brothy soup made with your choice from pork or chicken
hominy and dry peppers. Served with lettuce, red radish,
onions and tostadas on the side.

SANDWICHES

PM Hamburguesa

\$18.99

Ribeye beef party, brioche bun, piquillo sauce, gouda
and mozzarella cheese, piquillo jam, grilled onions and
avocado slices. Served with macha French fries.

Torta Habana

\$17.99

Bolillo bread, pork belly, prosciutto, chorizo, pickled
cucumbers and melted cheese. Served with macha French
fries.

Soft Drinks

House Coffee \$3.50

Hot Tea \$3.50

Chocolate Milk \$3.99

Coca Mexicana \$4.99

Bottle Water \$2.00

Can Soda \$3.00

Juices \$3.99

Topo Chico \$4.99

Inka Cola \$4.00

Aguas Frescas \$6.95

Ask your server for our coffee bar options.