

SMALL PLATES

Solterito Bruschetta (2 pcs) 5

Garlic crostini topped with Solterito Arequipeño salad

Empanadas (2 pcs) 5

Baked empanada filled with Aji de Gallina

Chori-Papa 7

Chili-dusted crispy potatoes with spicy pork chorizo

Papitas con Cremas 6

Homemade potato chips, rosemary, parmesan, Rocoto aioli

RAW BAR

From the Chef

El Ciudadano (great for 1-2 guests) 26

5 little neck clams, 4 east coast oysters, 3 choritos a la chalaca, 2 colossal prawns and a fish ceviche

El Sipan (serves 3-5 guests) 65

a two-tier medley of oysters, clams, colossal prawns, dungeness crab legs, mussels and ceviche mixto

La Costanera (serves 5 or more) 99

The ultimate mix of seafood delicacies including lobster tails, ceviche costanera (peekytoe crab, aji tuna, prawns)

Build Your Own

8 East Coast oysters 12

12 Little Neck clams 10

5 Costanera colossal shrimp 14

½ Lb. Dungeness Crab legs 15

Grilled jumbo ½ lb. lobster tail 15

8 Choritos a la Chalaca 12

STARTERS

Ceviches

Our ceviches are marinated in leche de tigre and aji chilies. They are served with red onion, cilantro, yams and choclo. Choice of:

Pescado (fluke) 14

Mixto (fluke, octopus, shrimp, squid) 15

Costanera (crab, arctic char, shrimp) 17

Tiraditos

Similar to ceviche but the fish is cut sashimi style and the aji chilies play a starring role. Choice of:

Tradicional – fluke with aji rocoto and cilantro. 14

Nikkei – arctic char with aji amarillo, avocado and soy-lime dressing 15

Causas

Classic mashed potato cakes filled with avocado and your choice of salad

Vegetariano (marinated artichokes) 9

Limeña (chicken breast) 9

Cangrejo (lump crab) 12

Jalea 16

Crispy seafood topped with salsa criolla

Ensalada Andino 8

Salad of field greens, quinoa, choclo, queso fresco, tomato, cucumbers, carrots, avocado, radish and almonds dressed with a Huacatay vinaigrette

Anticuchos 9

Marinated Peruvian style kebabs served with roasted potato and choclo

Choice of:

Classico (beef heart)

Pollo (chicken breast)

Huancaína Tasting 8

Medley of roasted potatoes, crispy yucca and roasted choclo served with classic huancaína sauce

Chicharrón de Pescado 12

Quinoa-crusting fish fritters, topped with salsa golf and salsa criolla

Chupe de Camarones 9

Spicy prawn soup with rice, queso fresco, and huacatay

Aguadito de Pollo 7

Classic chicken, cilantro and rice soup

MAIN COURSE

Pescado a lo Macho 23

Pan roasted Atlantic Cod, spicy seafood sauce

Picante de Mariscos 24

Sautéed seafood with creamy Aji Mirasol sauce

Escabeche de Pescado 19

Pan roasted Atlantic Cod, spiced pickled onions, yam

Chaufa de Mariscos 23

Seafood wok-fried rice with Asian vegetables

Pescado Entero M/P

Whole fish of the day

Arroz con Mariscos 24

Seafood yellow rice topped with salsa criolla

Parihuela Costanera 24

Peruvian seafood stew / bouillabaisse

Estofado de Cordero 28

Aji Panca braised Colorado lamb shank, spinach-potato puree, shitake mushrooms and balsamic-onion relish

Lomo Saltado 23

Sliced, wok-seared Angus NY Strip, red onion, tomato, soy

Churrasco a lo Pobre 28

Grilled Black Angus Ribeye, tacu-tacu, maduros, fried egg

Pollo a la Brasa 14

Traditional, Peruvian rotisserie free-range chicken

Tallarín Verde con Bistec 23

Fettuccini pasta tossed in a velvety Peruvian basil and queso fresco sauce, served with grilled Black Angus Skirt Steak

Duo Criollo Vegetariano 14

Quinoa a la Norteña with roasted shitake mushrooms and Carapulcra (braised potato) with salsa criolla

SIDES

Yuca 4

Cassava: steamed or fried

Papas 4

Potatoes: steamed, roasted or fried

Platanos 4

Maduros or Tostones

Huancaína Sauce 5

Classic queso fresco-Aji Amarillo sauce

Vegetales del Día 4

Market vegetable of the day

Ensalada Mixta 4

Mixed greens, tomatoes, radish, cucumber, carrots, lime vinaigrette

Ensalada de Quinoa 5

Quinoa, almonds, tomatoes, dried cranberries, lime vinaigrette

Arroz 3

Basmati rice

Tacu-Tacu 6

Peruvian rice and canary bean hash, Aji Amarillo

Frejoles Canarios 4

Braised canary beans (vegetarian)

Menu items, ingredients and prices subject to change without notice.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A suggested gratuity of 18% may be added to checks of groups 6 or larger.