

CEVICHE TEMPURA

PERUVIAN CUISINE
JAPANESE

Appetizer

TIRADITOS

AJI AMARILLO INFUSION 15
A burst of flavor in each bite.

TRADICIONAL ESSENCE 15
Time honored flavors.

CARRETI LERO SENSATION 15
A symphony of traditional tastes.

SALMON SYMPHONY 17
Delicate salmon slices for a luxurious experience.

CORVINA CELEBRATION 19

TIRADITO TRICOLOR 22
Three delicious homemade sauces that will awaken your senses.

CAUSAS

Aji Amarillo marinated mashed potato.
Embrace the fusion in every bite:

CHICKEN FUSION 13
TUNA TEMPTATION 13
AVOCADO EUPHORIA 13
SHRIMP SENSATION 17
CRAB CELEBRATION 19
ALMOND PRAWNS 22

A LA HUANCAINA 10
Fried yuca.
Boiled potato.

★ OYSTERS

Dive into the Sea.
Accompanied by Leche de Tigre:
HALF DOZEN 19
DOZEN 34

CONCHAS PARMESANAS 19

Creamy shells in bechamel sauce,
gratinated with parmesan cheese.

**CHORITOS
A LA CHALACA 17**
Magic green mussels with onions,
tomato, and Peruvian corn, marinated in
Leche de Tigre.

TOSTON TARTAR 19
Bursting stuffed tostones with salmon
and tuna tartar goodness.

**TOSTON RELLENO
CAMARON A LO MACHO 19**
Shrimp Sensation
Stuffed tostones in exquisite Salsa a lo
Macho with a hint of parmesan cheese.

TOSTON CHALAQUITA 13
Crispy Tostones Marinated in Leche de
Tigre and served with chalaquita sauce.

PULPITO ANTICUCHERO 24

Succulent Octopus Strips - Secretly
marinated, served with golden potato
Aji Amarillo, and salsa criolla.

ROLLS AND TEMPURA Tempting Twists

★ ACEVICHADO 19 VEGGIE 15


SALMON TEMPURA 19
CAMARON TEMPURA 19
VEGAN SALMON & TUNA 19
Plan based fish and ginger sauce.

CRISPY RICE TEMPURA 19
Tartar salmon and tuna, black tobiko
spicy mayo, eel sauce.

EDAMAME 10
Lime, sea salt, soybean.

ANTICUCHOS

Sizzling grilled pleasures brought to
your table, served with golden potato
choclo, and yellow chimichurri.
VEAL HEART 17
CHICKEN 17
FILET MIGNON 20



CEVICHE S

Dive into a symphony of ocean flavors with our enticing ceviches, marinated in lemon juice and adorned with crisp onion, cilantro, hearty choclo, crunchy cancha, and velvety sweet potato.

Choose your favorite:

SQUID SURPRISE 15

FISH FEAST 18

MIXED MARVEL 19

SHRIMP SUPREME 21

OCTOPUS OPULENCE 22

CORVINA CELEBRATION 23

CORVINA CELEBRATION MIX 25

CARRETI LERO DELIGHT 21

MAÑANERO 21

CEVICHE TEMPURA 21

Fried seafood mixed in passionate mango pineapple sauce.

VEGGIE DELIGHT CEVICHE 21

Savor the freshness with our vegetarian twist, featuring a medley of flavorsome salmon, plant-based tuna, crisp onion, lively cilantro, sweet corn, creamy avocado, and a hint of ginger sauce.

TRILOGIA TRITON 41

Delicious combination of three traditional peruvian ceviches, ganador, rocoto and aji Amarillo.

CORVINA 45



GRILL MASTERS CREATIONS

Tender proteins marinated in a heavenly herb infused concoction. Served alongside creamy Peruvian Andean purple potatoes and crisp oriental vegetables, all bathed in our luscious homemade sauces.

CHICKEN TERIYAKI 20

SALMON TERIYAKI 25

GRILLED CHICKEN BREAST 20

RIBEYE TERIYAKI 35

MAHI AND SHRIMP IN AJILLO 28

MAIN COURSES



ARROZ CON MARISCOS 25

Rice and seafood medley. Wrapped in a rich seafood sauce and adorned with a blanket of cheese and chalaquita in Leche de Tigre, this dish is a true celebration of flavors.



CHAUFA EXPLOSION

Each dish boasts a delightful blend of fried rice, fresh vegetables, scrambled egg, and your choice of protein, all stir-fried to perfection in the traditional Asian style.

CHAUFA VEGETABLES 15

CHAUFA CHICKEN 17

CHAUFA STEAK 20

CHAUFA SEAFOOD 22

CHAUFA HAWAIIAN 22

CHAUFA AIRPORT 22



SALTADOS

Prepare your taste buds for a culinary journey with our sizzling saltados.

Tender protein pieces mingle with onion, tomatoes, yellow pepper, and cilantro, served alongside crispy French fries and rice, creating a harmony of flavors and textures.

VEGGIE SALTADOS 15

POLLO SALTADO 17

PESCADO SALTADO 17

LOMO SALTADO 22

MARISCOS SALTADOS 22

LOMO A CABALLO 24



SUDADO DE PESCADO 18

Fish fillet cooked in seafood sauce with tomato, onion, cilantro and a touch of Aji Amarillo, accompanied by rice.

CORVINA 27



TALLARINES VERDES

From ribeye to seafood delights, each dish is a fusion of flavors, featuring linguine bathed in Peruvian basil pesto and crowned with a golden fried egg and creamy sauce.

CHICKEN 17

CORVINA 26

SALMON 25

MAHI 25

LOMO SALTADO 22

RIBEYE 35

TALLARIN HUACANIANERO SURF AND TURF 29

Experience pure indulgence with our luscious surf and turf tallarin. Tender lomo pieces and grilled shrimp nestle in linguine, Huancaína sauce and sprinkle with parmesan cheese.

DIVINE TALLARIN FRUTO DEL MAR 29

Dive into a sea of flavors with our divine tallarin fruto del mar. Shrimp, squid, clams, mussels, and scallops unite in a white wine, olive oil, and garlic melody garnished with cherry tomatoes, basil, parsley, kalamata olives, and parmesan cheese atop a bed of linguine.



PARIHUELA 21

Seafood stew, fish, squid, mussels, shrimp, with fried yucca and cilantro, accompanied with rice.

CORVINA 29



RISOTTO REVELATIONS

Experience the epitome of creamy indulgence with our risotto revelations.

Each dish features

Peruvian-style risotto in a creamy Huancaína sauce, served with sautéed proteins to elevate your dining experience.

- LOMO 25
- CHICKEN 20
- SEAFOOD 22
- RIBEYE 35

SEAFOOD SENSATION RISSOTO AMELCOCHADO 35

Indulge in a seafood sensation with our risotto amelcochado. Featuring Peruvian risotto infused with seafood sauce, wine, parmesan cheese, and frutos del mar, topped with Cod fish tempura for an unforgettable dining experience.



TACU AJIDE GALLINA Surf and Turf 29

Crispy made white rice with canary beans, Aji de gallina served with pieces of filet mignon, jumbo shrimp, onion tomatoes all flambeed in salsa de Lomo saltado.

TACU LOMO 25

Crispy made rice with canary beans, yellow pepper and pork, served with Lomo saltado.

TACU MARISCOS 27

Crispy rice made with canary beans, yellow chili pepper and pork, served with seafood in salsa a lo macho.



CRISPY & CRUNCHY CREATIONS

Satisfy your cravings with our crispy and crunchy creations. A symphony of seafood delights, each dish is a feast for the senses, served with a side of joy and satisfaction.

- JALEA MIXTA 22
- JALEA SQUID 18
- JALEA FISH 19
- JALEA CORVINA 26

BASKETS

Crispy and crunchy creations from golden chicken or fish tenders, accompanied with french fries, blue cheese, honey mustard and bbq.

- CHICKEN BASKET 17
- FISH BASKET 19

TROPICAL TREASURES

Transport yourself to paradise with our tropical treasures. From a whole deboned snapper to a crispy fish filet bathed in a creamy seafood sauce; each dish is a culinary journey through the flavors of the tropics.

- PARGO HAWAIIANO 35
- PESCADO A LO MACHO 20
- CORVINA A LO MACHO 28



PARRILLADA LOBSTER POSEIDON 77

Exquisite seafood grill with all the flavor of Peruvian Aji Panca, wrapped in Anticuchera sauce, octopus, shrimp, squid, mussels, corvina and lobster tail, served on a bed of mashed Andina purple potatoes, Aji Amarillo chimichurri sauce and chalaquita in Leche de Tigre.



KIDS DELIGHTS

Spoil your little ones with our kids delights. From crispy chicken fingers to tender fish fingers, each dish is a childhood favorite, served with love and a side of smiles.

- CHICKEN FINGERS 10
- FISH FINGERS 10
- BEEF FINGERS 12



FRESH & VIBRANT SALADS

Refresh your palate with our fresh and vibrant salads. From a classic Caesar to nutritious quinoa delight, each salad is a burst of flavors and textures, served with a side of health and happiness.

- CAESAR CHICKEN 16
- QUINOA 16



SIDDES

Rice 5, Sweet potato 5, Salsa criolla 4, Two eggs 3, Fries 5, Fried yucca 6, Sweet plantain 4, Corn 5, Veggie 5, Avocado 4, Cancha 4, Salad 5, Tostones 7, Beans 4, Pasta 9, Shrimp 10, risotto 12, tacu 12, huancaína 4, mashed purple potato 7.