

MOCHICA

PERUVIAN KITCHEN & BAR

CRUDOS

Nuovo Andina Salad 14

Baby greens, strawberries, fresco cheese, onions, carrots, coleslaw, chile Amarillo vinaigrette

Roasted Beet Salad 15

Mariquita Farm beets, purple potatoes, choclo, cancha, Feta cheese, Mochica vinaigrette

Ceviche de Camarones 24

Mexican wild shrimp, chile Amarillo-coconut leche de tigre, mint

Ceviche Pescado 23

Fresh fish in lime juice-chile rocoto leche de tigre

Ceviche Chifa 24

Ahi tuna, ginger, scallions, chile rocoto, cucumber, sweet chilli sauce, toasted nori

Ceviche Mixto 25

Jumbo prawns, calamari, blue mussel, local catch, chile amarillo leche de tigre

Tuna Tartare 27

Sushi grade ahi tuna, chili japones, choclo, lime, avocado, yuca chips, tiradito sauce

TAPAS

Scallops Carlitos 26

3 Pan seared Day Boat scallops, Tiradito sauce

Extra scallop 8

Costillita de Chancho 19

Crispy pork spareribs, Inca Kola-BBQ sauce, jicama salad

Platano maduro frito 12

Tamarindo reduction

Tequeños 16

Crispy wontons stuffed with Oaxaca cheese, avocado, tamarindo sauce

Pulpito a la Parilla 20

Twice cooked Baby octopus, purple mashed potato, chimichurri sauce, salsa criolla

Bolitas de Yucca 17

3 Maiz cancha crusted yucca balls with ham & cheese, Huancaína dipping sauce

Extra bolita 6

Camarones Crocantes 21

3 Quinoa crusted wild Mexican prawns, sweet potato puree, dulce aioli

Extra prawn 7

Mac n Cheese 16

Mike's Applewood smoked bacon, aged cheddar, Huancaína sauce, crunchy breadcrumbs

Yucca Fries 13

Huancaína Sauce, queso Rayado

Chicharrones 19

Fried & crispy, marinated in our special sauce, rocoto aioli, lemon

Chicken Calamari Mushroom

Anticuchos 21

Peruvian style skewers, chili panca paste, grilled potato, Peruvian corn, Ocopa, huancaína salsas

Chicken Corazon Pork Belly

Empanadas de la Casa 24

Fresh pastry made from scratch (Hechos en Casa)

Chicken Mushroom Beef



PLATOS DE FONDO entrees

Pescado a lo Macho 31

Seafood bouillabaisse, pan roasted fresh Salmon, Chupe sauce, coconut rice

Aji de Gallina 25

Marys Free Range organic chicken, creamy chile Amarillo, potato, calamata olives
Seafood 29

Lomo Saltado 28

Stir fried beef fillet, lomo saltado sauce, fries, rice **Add fried egg 3**
Pollo Saltado 24

Chancho de Adobado 26

Snake River pork shoulder, Peruvian peppers, yucca fries, berros

Seco de Res 29

Carmelized short ribs, lima beans, seco sauce, rice, Huacaina sauce

Chaufa Pork Belly 24

Peruvian fried rice, pork belly, egg, asparagus, hoisin, chile Amarillo, wild mushroom

Seafood Paella 30

Peruvian style, Bomba rice, mussels, shrimp, calamari in saffron-fish stock base

Salmon Bandido 29

King Salmon, grilled, blue mashed potato and Escabeche

Tuna Nuovo Andino 29

Pan seared fresh Ahí tuna, tacu- tacu, platano fritto, salsa criola, curry sauce

Quinotto 23

Peruvian quinoa, roasted seasonal vegetables, soffrito, creamy Huancaína, queso Fresco

Churrasco 45

Grass fed Creekstone Black Angus New York steak, watercress ensaladita, limon a la parrilla

POLLO A LA BRASA

"Chef Altamirano's passion for combining the highest quality ingredients with traditional Peruvian spices and cooking techniques is showcased in his take on this famous Peruvian dish."

Mary's Organic Rotisserie chicken marinated in our famous Peruvian seasonings

The meal comes with French fries, and salad

½ Chicken **24** Whole Chicken **45**

Limited Availability

ACOMPAÑANTES sides

Sauteed spinach with garlic **8**

Tacu Tacu **8**

Sweet potato fries **9**

French fries **8**

Vegetable salteado **8**

Jasmine rice **4**

Side Yuca Chips **4**

Coconut rice **4**

Side of any sauce **2**

Y a Comer... Buen Provecho!!!

Carlos Altamirano | Chef – Owner | Peruvian Inspired

