
Para Picar

Guacamole 10
chunky avocado + chipotle
red onion + queso fresco

Picada 9
yucca + tostones + chorizo
chicharron + spicy rocoto salsa

Frios

Limeño 15
hamachi ceviche + citrus miso + jalapeño + cancha + cucumber

Ceviche Mixto 14
shrimp + octopus + clams + red onion + rocoto + cilantro
maiz cancha + lime juice

Ensalada YerbaBuena 11
jicama + avocado + tomato + orange + yerbabuena + citrus vinaigrette

Botanas

Chupe de Camaron 10
Peruvian shrimp soup + potato + aji amarillo + choclo

Tallarín Saltado 14
oxtail + noodles + scallions + piquillos + peas + poached egg

Papa Rellena 12
potato mushroom croquettes + manchego cheese
truffle jalapeño sauce

Empanadas 12
chicken tinga + sirloin picadillo + chimichurri

Chicharron de Calamar 12
blue corn meal crusted calamari + sweet plantains + tomato salad
tamarind vinaigrette

Tacos de Pescado 12
crispy tilapia baja style + jicama cabbage + chipotle slaw

Arepa 13
BBQ beef short ribs + cabbage slaw + pickled jalapeño

Para La Mesa

ENTREES

Arroz con Pollo 23
chicken breast + chaufa rice + scallions + piquillo pepper

Lechon 24
suckling pig + yucca puree + habanero mojo de ajo + chicharron

Moqueca 27
brazilian paella + shrimp + clams + calamari + bacalao
crawfish + stewed in coconut milk + palm oil + arroz verde

Black Cod 28
black cod + choclo corn + shitake + aji panka + miso glazed

Costilla 25
yerba mate braised beef short ribs + papas a la provenzal
pomegranate glazed

Ribeye 28
ribeye + aji panka glazed + yucca fries + avocado salad

Vegetales

7

Hongos
wild mushrooms

Papas a la Provenzal
shoestring fries + chimichurri

Palmitos Fries
heart of palm fries + creamy aji panka

Espinaca y Piñones
spinach + pine nuts

Platanos
sweet plantains + truffle crema

Arroz y Frijoles
chaufa rice + black beans

Yucca y Tostones
crispy + rocoto salsa

Choclo
Peruvian corn + aji amarillo butter