

Appetizers

***Papa a la Huancaína**

Boiled and sliced potatoes or yucca topped with Peruvian yellow pepper-cheese sauce, botija black olives and hard boiled eggs.

\$6.00

Papa Rellena

Fried croquette made with Yukon potatoes, filled with sirloin steak, onions, raisins and botija olives. Served with ajicito (spicy sauce) and salsa criolla

\$6.00

***Causa Rellena**

Layers of mashed potatoes seasoned with lime juice and yellow peppers, stuffed with mayo, onions and boiled eggs, chicken or tuna.

\$ 6.00

***Avocados del Mar**

Chef's specialty, ripe avocados filled with sautéed scallops and shrimp topped with yellow pepper-cheese sauce.

\$8.00

Tamales

Steamed mashed corn mixed with special Peruvian spices, filled with chicken or pork, hard boiled eggs, and botija olives.

\$5.00

Empanadas

(2) empanadas ,deepfrye pastry filled with "aji de gallina" (chicken) or beef,

\$5.00

Choritos a la Chalaca

Fresh mussels marinated in lime juice with cilantro and onions.

\$7.00

***Pollo a la Brasa**

Peruvian style rotisserie chicken. All orders include a salad, and the best homemade French fries in town.

\$15.50

Whole Roasted Chicken

\$12.00

Half Roasted Chicken

1/4 Roasted Chicken \$8.50

Pastas

***La Fiesta de Alfredo**

Grilled chicken breast with alfredo sauce mixed with parmesan cheese and tossed with fettuccini \$12.00

***A la Vodka**

Homemade vodka sauce, tossed with fetuccini pasta, chicken, italian herbs mix and parmesan cheese **\$12.00**

***Fetuccini al Pesto (Tallarines Verdes)**

Spinach and basil pesto sauce mixed with blanco cheese and tossed with fetuccini pasta. Served with grill beef steak. **\$13.00**

***Styr fry Noodless (Tallarín saltado)**

A chinese inspired dish of red onions, red bell peppers scallions, and snow peas with sesame oil, and kion-ajo (ginger –garlic) sauce, tossed with egg noodles Served with chicken or beef strips. \$12.00

***ANGEL DEL MAR**

Fresh tomatoes, basil and marinada sauce served over angel hair and mixed seafood \$13.00

Salads

All salads include thee option of grilled chicken or sauteed shrimp or fresh fish filet.

***Original Cesar Salad**

Mixed romaine lettuce, parmesan cheese and homemade croutons served with a special lite ceasar dressing. **\$12.00**

***La Peruana**

Mixed lettuce, fresh tomatoes, cucumbers and ripe avocados tossed in lime vinaigrette. **\$12.00**

***Tete's Original Salad**

Mixed baby greens, avocados, tomatoes, goat cheese and pecans tossed in homemade sweet balsamic vinaigrette.

\$13.00

***Pollo a la brasa Salad.**

Mix Lettuce , tomatoes, avocados , cucumbers, beets,and broccoli,served with roasted chicken \$12.00

Sandwiches and Wraps.

All sandwiches served on choice of toasted white or wheat bread and choice of fries or mixed salad

Original Chicken Salad

Served as a sandwich or wrap. Shredded seasoned chicken, celery, pecans with mayo, lettuce & tomatoes.

\$8.50

Lomo al Jugo

Served as a sandwich or wrap. Sauteed beef strips, red onions, tomatoes and roasted oregano served on a portuguese roll

\$8.50

Tuna Salad Sandwich

Albacore white tuna, red onions, celery, mayo, lettuce & tomatoes.

\$8.50

***Triple Decker Sandwich**

Chef's favorite, ripe avocados, fresh tomatoes, hard boiled eggs and mayo.

\$8.50

Spicy Blackened Chicken Sandwich

Spicy grilled chicken, jalapeno jack cheese, red onions, lettuce & tomatoes served with "panca mayonnaise."

\$8.50

Chicken Club Sandwich

Grilled marinated chicken, bacon, swiss cheese, lettuce & tomatoes served with garlic mayonnaise and ripe avocados for our special latin touch.

Fish Special Sandwich **\$8.50**
Fresh grilled fish filet, pineapple coleslaw with parsley tartar sauce served on a sesame bun.

Campesino Burger **\$8.50**
This is tete's favorite hamburger. Charbroiled hamburger, plantains, fried egg and "salsa criolla" served on a bun.

***Tico Wrap** **\$8.50**
Sauteed beef or chicken strips, traditional costa rican "gallo pinto" (rice & beans) and plantains.

Oaxaqueno Mexican Wrap **\$8.50**
Sauteed chicken strips, jalapeno jack cheese, avocado, onions & peppers w/ ranch dressing.

***Namaste Wrap** **\$8.50**
Sauteed vegetables, beans, served with special namaste hot sauce.

El Pollo Sandwich **\$8.50**
Rotisserie chicken on a Portuguese roll with lettuce, tomato, and mayo

Soups

***Sopa a la Minuta** **\$10.00**
Beef, tomatoes, onions, in a creamy panca-based soup, garnished with roasted oregano.

***Sopa China** **\$10.00**
Chicken or pork, with a soy- ginger-based soup, holantado and chinese snap.

Parihuela **\$13.00**
Peruvian style bouillabaisse with fruit of the sea, tomatoes, aji panca and corn sider.

Chupe de Camarones
Creamy seafood chowder with potatoes, rice, queso fresco, aji panca

and poached eggs.

\$13.00

***AGUADITO DE MARISCOS**

Classic Peruvian soup , with cilantro, rice, potatoes, red bell peppers and seafood mix.

\$13.00

Specialties

Ceviche

Fresh fish marinated in lime juice with cilantro and onions, served with sweet potato and corn.

\$12.00

Jalea Personal

Fried seafood medley and fish, salsa criolla, fried yucca, tartar sauce and ajicito (lite spicy yellow pepper sauce.)

\$14.00

Pescado a lo Macho

Sauteed breaded fish filet served with white rice and special "a lo macho" spicy seafood sauce.

\$14.00

Arroz Con Mariscos

Peruvian "paella", aji panca, rice, calamari, clams, mussels, scallops and shrimp.

\$13.00

Pescado Frito Con Arroz Y Ensalada

Grilled fish filet, served with white rice and garden vegetables.

With flounder or tilapia

\$13.00

***EL CHAUFITA**

Chinese-Peruvian fusion; fried rice with a "kion-ajo" mix, scrambled eggs , scallions, soy sauce and sesame oil served with chicken or beef, add + 2.00 for shrimp, mix seafood or combo.

\$12.00

***Lomo Sin Lomo**

Peruvian vegetarian stir-fry of fresh tomatoes, red onions, mushrooms, peppers, green beans, celery and snow peas mixed with french fries and served with rice.

\$13.00

Lomito Saltado

Sauteed smoked beef, red onions and fresh tomatoes, mixed with

french fries and served with rice. Peru's favorite national dish.
With sirloin \$12.00

Cau-Cau de Mariscos

Mixed seafood and potato stew seasoned with spicy yellow peppers
and mint. **\$13.00**

Aji De Gallina

Lite spicy "aji amarillo" sauce mixed with chicken, parmesan cheese
and pecans. Garnished with olives and hardboiled egg. Served with
white rice. **\$12.00**

Bisteck a lo Pobre

Seasoned pounded sirloin steak accompanied with fried plantains, fried
egg, rice and french fries. \$14.00

Milanesa de Pollo

Pounded breaded chicken breast served with salad and french fries
\$12.00

Salchipapa

Spanish sausages mixed with homemade french fries and topped with
a special pink sauce (add chicken for 2.00 dollars) \$6.00

Pura Vida," Mae"

A costa rican "gallo pinto "mix (beans and rice), two pork chops,
plantains, and fried eggs . \$13.00

Picante de Mariscos

Aji panca sauce (spicy) with mixed seafood, served with rice. \$ 13.00

Desserts

Arroz Con Leche

Spanish rice pudding \$4.00

Mazamorra Morada

Peruvian dessert made from purple corn and mixed fruit \$4.00

Flan

A creamy sweet custard \$4.00

Tres Leches Cake

Delicious caked soaked in three different kind of milk, and topped with lite meringue \$4.00

Picarones

Popular dessert in Peru ,made from squash and sweet potato. It is served in a doughnut form and covered with fig syrup.

6.00

Beverages

COKE , DIET COKE, SPRITE, FANTA AND ICE TEA \$1.00

INKA KOLA \$1.50

CHICHA MORADA \$2.50

Purple corn drink , with pineapple and cinnamon

FRESH JUICE \$3.00

Water (Poland spring) \$1.00

Coffee or hot tea \$1.50