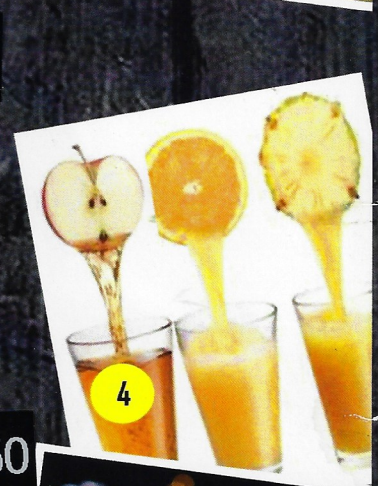


POSTRES

DESSERTS

1. Alfajores 2.50
Dulce de leche sandwich cookies.
2. Crema Volteada \$5
Crème caramel.
3. Churros (2) 4.50
4. Churros con Helado de Vainilla 6
Churros served with vanilla ice cream
4. Helado de Lúcura 5.50
Lucuma ice cream
6. Leche Asada \$5
Peruvian caramel custard.
7. Picarones 9
Sweet potato-pumpkin fritters.



BEBIDAS

DRINKS

1. Cafe / Te 2.50
Coffee / Tea
2. Cervezas 6
Cuzqueña, Cristal, Corona, Modelo, Heineken.
3. Chicha Morada \$4 10 \$8
Peruvian purple corn drink.
4. Jugos 3
Orange, apple or pineapple juice.
5. Sangria 10 30
6. Sodas 2.50
Inca-Kola, Diet Inca-Kola, Coke, Diet Coke, Jarritos, Iced Tea, Seltzer, Bottled Water.





Roasted chicken
Salchipapa, rice White,
salad

Combo #2

Roasted chicken salchipapa,
rice White,
salad, soda 2 lt



Combo vicharra

roasted chicken, salchipapa,
white rice, salad, sweet
plantain, beans and 2 lt soda



1/2 pollo
arroz y papa o
ensalada

1/4 pollo
arroz y ensalada o
papas Fritas



Karaoke
Viernes y sabados

Desde 9 pm

Happy hour
9Pm a 10pm

Lo esperamos



**La
vicharra
grill**

TRAGOS

MOJITO
MICHELADA
MARGARITA
PIÑA COLADA
PISCO SOUR
CHILCANO
LONG ISLAND

BEBIDAS

CHICHA MORADA
LIMONADA
LICUADO NATURAL
SANGRÍA
CERVEZAS



COMBOS

SAMPLERS

1. "5 Sabores Vicharra"\$ 32
Ceviche, Papa a La Huancaína, Aeropuerto de Pollo
Causa, Chicharrón de Pescado.
2. "3 Sabores Vicharra"\$ 23
Ceviche, Papa a La Huancaína, Chicharrón Mixto
3. "2 Sabores Vicharra"\$ 22
Tiradito de Pescado, Chicharrón de Calamar
4. Ceviche 3 Colores\$ 22
Ceviche en Salsa de Rocoto, Ají Amarillo y Clasico
5. Papa 3 Cremas\$ 14
Huancaína, Ocopa y Rocoto
6. Trio de Causas\$ 14
Pollo, Camarones, Pulpo.



DESAYUNO

BREAKFAST

Weekends only

1. Desayuno Vicharra\$ 22
Chicharrón, relleno, camote frito, tamal and salsa criolla
2. Lomo al Jugo\$ 10
Sautéed strips of beef w/ onions and tomatoes.
3. Chicharrón con Camote\$ 10
Fried pork w/ sweet potatoes and red onion salad.
4. Pan1.50
Kaiser Roll
5. Pan con Chicharrón6
Fried pork sandwich.
6. Relleno con Camote\$ 12
Fried blood sausage w/ sweet potatoes and red onion salad.
7. Tamales de Pollo o Puerco\$ 7
Corn pie stuffed w/ chicken or pork.



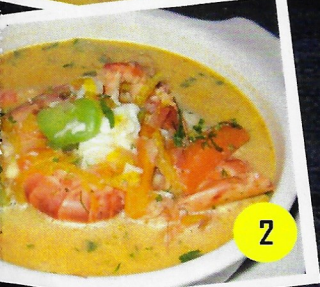


1

SOPAS

SOUPS

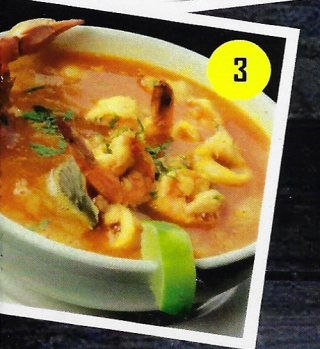
1. Caldo de Gallina 14
Hen soup.



2

2. Chupe de Camarones 19
Peruvian style shrimp and milk soup.

3. Parihuela 19.99
Mixed seafood soup.



3

4. Patasca 14
Corn-beef soup.

5. Sopa del Día 6 / 10.50
Homemade soup of the day.

6. Sopa a La Minuta 10.60
Chopped meat, oregano and milk soup.

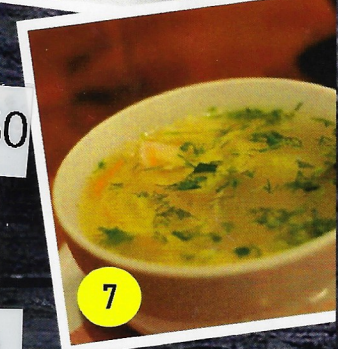
7. Sustancia de Carne o Pollo 10.60
Beef or chicken broth.



4



6



7

GUARNICIONES

SIDE DISHES

1. Arroz Blanco White Rice 7

2. Ensalada Vicharra Salad \$5/\$9

3. Frijoles Beans 6

4. Maduros Fried sweet plantains 6

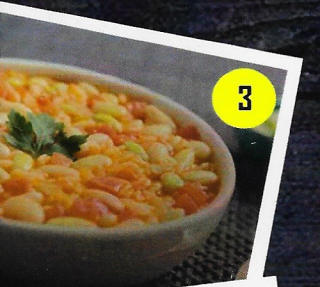
5. Papas Fritas French Fries 7

6. Tostones Fried green plantains \$6

7. Salsa Criolla Red onion salad \$6

8. Yucas Fritas Fried cassava \$6

9. Camote Fried sweet potatoes \$ 5.50



3



4



6



7



8



9

PESCADOS Y MARISCOS

SEAFOOD



1

1. Arroz con Mariscos

Rice and seafood combination.

21



2

2. Ceviche Mixto

Diced fish filet, octopus, calamari and shrimp marinated in lime juice and hot pepper, served w/ corn and sweet potatoes.

20



3

3. Ceviche de Camarones

Shrimp marinated in lime juice and hot pepper w/ corn and sweet potatoes.

18



4

4. Ceviche de Pescado

Diced fish filet marinated in lime juice and hot pepper w/ corn and sweet potatoes.

18



5

5. Chaufa de Mariscos

Peruvian style seafood fried rice.

18



6

6. Filete de Pescado Frito

Fried fish w/ white rice, cassava and red onion salad.

14



7

7. Jalea

Deep fried seafood combination.

20

39



8

8. Lomo de Pescado

Sautéed fish strips w/ onions and tomatoes, served w/ fries and rice.

16



8



9

9. Mojarra Frita

Fried mojarra w/ rice, red onion salad and cassava.

20



11

10. Pargo Rojo

Fried red snapper w/ rice, red onion salad and cassava.

26



12

11. Pescado a lo Macho

Fried filet on creamy seafood sauce served w/ rice.

20



13

12. Sudado de Pescado

Peruvian style steamed fish in onion and tomato sauce.

19.50

13. Tallarin Saltado de Mariscos

Sautéed seafood mix w/ onion and tomato over linguini.

21



CARNES

MEATS



1. Aeropuerto de Carne o Pollo 18

Peruvian style beef or chicken fried rice and Chinese noodles.

2. Bistec a lo Pobre 20

Grilled steak w/ fried egg, rice, French fries and plantains.

3. Chaufa de Carne o Pollo 17

Peruvian style beef or chicken fried rice.

4. Lomo Saltado 17

Sautéed strips of beef w/ onions, tomatoes, french fries and rice.

5. Milanesa de Carne o Pollo 17

Breaded beef or chicken cutlet w/ rice, salad and potatoes.

6. Parrillada Peruana 17

Grilled steak, salad and golden potato.

7. Pollada 14

Peruvian style fried chicken w/ salad, rice and potatoes.

8. Pollo Saltado 17

Sautéed strips of chicken w/ onions, tomatoes, french fries and rice.

9. Tacu-Tacu con Lomo al Jugo 18

Sautéed mix rice and beans w/ sautéed beef strips.

10. Tallarines a la Huancaína con Bistec o Pollo a la Parrilla 17

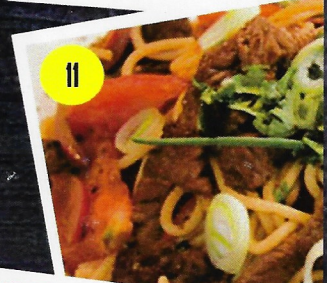
Linguini in Huancaína sauce w/ steak or grilled chicken.

11. Tallarin Saltado de Carne o Pollo 17

Sautéed strips of beef or chicken w/ onion, tomato over linguini.

12. Tallarines Verdes con Bistec o Pollo a la Parrilla 17

Linguini in basil and spinach sauce w/ steak or grilled chicken.



We accept all major credit cards.



PESCADOS Y MARISCOS

SEAFOOD



1

1. **Arroz con Mariscos** 21

Rice and seafood combination.



2

2. **Ceviche Mixto** 20

Diced fish filet, octopus, calamari and shrimp marinated in lime juice and hot pepper, served w/ corn and sweet potatoes.



3

3. **Ceviche de Camarones** 18

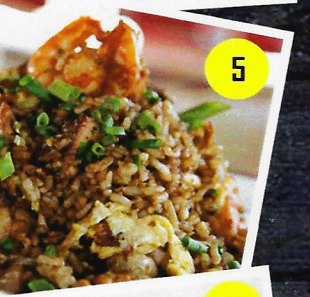
Shrimp marinated in lime juice and hot pepper w/ corn and sweet potatoes.



4

4. **Ceviche de Pescado** 18

Diced fish filet marinated in lime juice and hot pepper w/ corn and sweet potatoes.



5

5. **Chaufa de Mariscos** 18

Peruvian style seafood fried rice.



6

6. **Filete de Pescado Frito** 14

Fried fish w/ white rice, cassava and red onion salad.



7

7. **Jalea** 20 39

Deep fried seafood combination.



8

8. **Lomo de Pescado** 16

Sautéed fish strips w/ onions and tomatoes, served w/ fries and rice.



9

9. **Mojarra Frita** 20

Fried mojarra w/ rice, red onion salad and cassava.



10

10. **Pargo Rojo** \$ 26

Fried red snapper w/ rice, red onion salad and cassava.



11

11. **Pescado a lo Macho** 20

Fried filet on creamy seafood sauce served w/ rice.



12

12. **Sudado de Pescado** 19.50

Peruvian style steamed fish in onion and tomato sauce.



13

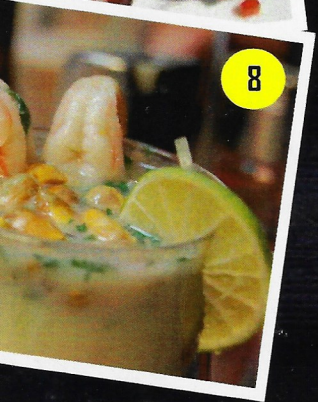
13. **Tallarín Saltado de Mariscos** 21

Sautéed seafood mix w/ onion and tomato over linguini.

ENTRADAS

APPETIZERS

- 1. Anticuchos** 14
Marinated veal heart kabobs, potatoes and corn.
- 2. Anticuchos con Rachi** 15
Marinated veal heart kabobs, grilled tripe, potatoes and corn.
- 3. Causa de Camarones** 12
Peruvian style mashed potatoes filled w/ shrimp salad.
- 4. Causa de Pollo o Atún** 10
Peruvian style mashed potatoes filled w/ chicken or tuna salad.
- 5. Chicharrón de Calamar** 17
Fried calamari w/ fried cassava.
- 6. Chicharrón de Pollo o Pescado** 15
Deep fried chunks of chicken or fish w/ fried cassava.
- 7. Choritos a la Chalaca** 14
Boiled mussels topped w/ onions, lime juice and peppers.
- 8. Leche de Tigre** 15
Seafood cocktail in special lime juice.
- 9. Palta Rellena** 12
Avocado stuffed with chicken salad.
- 10. Papa a la Huancaína** 10
Potatoes topped w/ creamy yellow pepper and cheese sauce.
- 11. Papa Rellena** 10
Mashed potato patty stuffed w/ chopped fried meat.
- 12. Ocopa** 12
Potatoes topped w/ creamy peruvian herbs, peanuts and cheese sauce.
- 13. Salchipapas** 9
Hot dog slices and french fries combination.
- 14. Salchipollo** 11
Hot dog slices, chicken strips and french fries combination.
- 15. Yuca Frita con Crema Huancaína** 8
Fried cassava w/ Huancaína sauce dip.





*Auténtico Sabor
Peruano!*

58 landing Rd glen cove 11542