



November 1-14
**New Haven
Restaurant Week**
Presented by Yale • YaleNewHavenHealth

RESTAURANT WEEK

LUNCH MENU

\$25 PER PERSON

CHOOSE ONE APPETIZER + ONE ENTRÉE

APPETIZER

(Choose one)

Salpicon de pollo GF

Chicken, carrots, peas, string beans, potato, rocoto aioli

Ensalada mixta GF

Lettuce, shredded carrots, cucumbers, cherry tomato, Peruvian vinaigrette

Yuca frita

Yuca fries, huancaína sauce.

Ocopa Arequipeña GF

Potato covered with Guacatay, peanuts, milk, cheese, aji amarillo

Aguadito de pollo

Peruvian chicken soup, rice, veggies, cilantro

Mussels chalacas GF

Green mussels topped with fresh onion, tomato, cilantro, Peruvian corn, lime juice.

ENTRÉE

(Choose one)

Pollo saltado

Chicken, tomato, onions, peppers, soy sauce, cilantro, served with fries and white rice.

Pork belly chaufa

Pork belly, bacon chaufa, stir fried rice, scallions, bean sprouts, soy sauce.

Inca Burger

8oz burger, bacon, lettuce, tomato, fries

Aji de Gallina

Creamy chicken stew covered in yellow pepper cream, pecans, parmesan cheese, rice, and potato.

Salmon bowl GF

Pan seared salmon, mesclun greens, sweet plantains, tomato, cheese, onions, Arequipeño vinaigrette.

Veggie chaufa GF

Stir fried rice, quinoa, pepper, carrots, eggs, bean sprouts, soy sauce.

ADD DESSERT \$12

Tres leches cake

Chocolate-caramel sauce, fresh berries

Crème brulee

Coconut and banana
crème brulee

Arroz con leche

Peruvian rice pudding and blue corn pudding

\$25 per person (no substitutions/ no sharing)

*Thoroughly cooking meats, poultry, seafood or eggs, reduces the risk of food borne illness
Before placing your order, please inform your server about any dietary restrictions / GF gluten free foods.