

Drinks

CEGAR CHAVEZ PLAZA SQUARE
OCTOPUS
CEVICHERIA

916.754.2154

980 9th St Ste 170
Sacramento, CA 95814

PERUVIAN INSPIRED

PISCO SOURS

Peruvian pisco sour, a perfect balance of citrus and sweet. Pisco, fresh citrus, egg whites, house-crafted syrup & Angostura bitters.

- * CLASSIC LIMA SOUR | \$12
- * MARACUYA SOUR | \$13.5
- * LYCHEE SOUR | \$13.5
- * CACTUS PRICKLEY PEAR SOUR | \$13.5

MARGARITAS & MEZCALITAS

TEQUILA, LIME & AGAVE

Tequila | \$12 ~ Choose ~ Mezcal | \$13

LA CLÁSICA
Lime

AMORE DEL MAR
Blood orange, coconut cream

LA SIRENA
Passion fruit

RAINBOW MOUNTAIN
Aperol, coconut cream

GUAVA AFFAIR
Guava, coconut cream, pineapple,
tequila, muddled jalapeño

PERUVIAN SPICY
Tequila, ginger, mango, habanero syrup

HAND-CRAFTED COCKTAILS

NAKED & FAMOUS TATOO'D MERMAID | \$13
Mezcal, Aperol, lime juice, agave

VIAJE A BAJA | \$15
Kilinga Silvestre Bacanora, lemon juice
cucumber, elder flower liqueur

PALOMA CON OYSTER | \$18
Blanco tequila, fresh lime juice, grapefruit juice,
Squirt, garnished with an oyster on the half shell shooter

* **PLAYA AZUL** | \$13
Lemon, egg white, gin, Blue Curacao, agave

CHICHA MORADA SANGRIA | \$18
Tequila, Chicha, strawberry, mango, wine

SODA

DRINKS | \$4

- Inca Cola
- Coca Cola
- Ginger Ale
- Squirt
- Sprite
- Diet Coke

JUICES +

DRINKS | \$4

- Pineapple
- Orange
- Cranberry
- Ginger Beer
- Club Soda

BEER

DRAFT

- La Cosecha Dorada
- Lagunita IPA
- King Kong Hazy IPA
- Negra Modelo

BOTTLE & CAN

- La Cosecha Dorada
- Modelo Especial
- Cusqueña Golden
- Pilsen Callao

SELTZER

TOPO CHICO | \$7

- Hard Seltzer,
- Strawberry Guava

FEATURED DRINK

Guava, coconut cream,
pineapple, tequila,
muddled jalapeño

GUAVA AFFAIR
\$12

WINE

2022

ROSE OF GRENACHE

~ Vintner's Diary
Three Generations of Latina Vintners
Vanessa Robledo

glass | \$13 bottle | \$45

2021

SAUVIGNON BLANC

Robledo Selección Clasica
Lake County

glass | \$15 bottle | \$45

2019

CHARDONNAY

Robledo
Sonoma Coast

glass | \$16 bottle | \$47

2021

CABERNET SAUVIGNON

Robledo Selección Reserve
Lake County

glass | \$17 bottle | \$55

HOURS

MON - THUR / 11am - 9pm

FRI / SAT / 11am - 10pm

SUN / 3pm - 9pm



Dinner & Lunch

& Sweets

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PIQUEOS (STARTERS)

AJI DIP & PLANTAIN CHIPS | \$7

Aji pepper cream sauce, queso fresco, garlic.

* AJI AMARILLO TUNA TIRADITO | \$8

Aji pepper sauce, Jalapeño, black sesame seed.

* SMOKY TUNA, TOSTADA | \$12 *Perfect starter*

Chipotle aioli inigard onions, micro cilantro, finishing salt.

EMPANADAS DE LA CASA | \$12

Three hand folded beef empanadas, aji amarillo crema, rocoto purée, avocado purée, pickled onions, queso fresco, micro cilantro.

OYSTERS

* OYSTER SHOOTERS | \$7

2 Shigoku oysters, ahi purée, rocoto purée, local micro greens.

* OYSTER IN THE RAW W/MIGNONETTE

1/2 dozen (6 oysters) | \$18

1 dozen (12 oysters) | \$32

BAKED OYSTERS | \$10

Two ponzu mignonette, cotija cheese, salsa cervesa, local micro greens.

TIRADITOS

(SERVED WITH PLANTAIN CHIPS)

* THE MERMAID CROWN | \$17

Seared scallops, rock fish tiradito, leche de tigre base, aji pepper, sweet potato.

* ROCKFISH TIRADITO | \$16

Leche de tigre, rocoto pepper base, camote morado (sweet potato), avocado, micro cilantro, choclo, cancha.

* TUNA TIRADITO DE LECHE DE TIGRE | \$16

Sweet potato, cancha, choclo, chile rocoto, chives.

SOUPS, SALADS & SANDWICHES

CORN CHOWDER | \$6.5

LIMA CEASAR | \$13.5

Local red crisp lettuce, house made Aji ceasar dressing, roasted choclo, cotija cheese, local micro greens.

ENSALADA DE COLORES | \$13.5

Spring mix, raspberry vinaigrette, feta cheese, cancha, pecans, camote morado (sweet potato) pickled onions, fresh strawberries.

CRAB SANDWICH | \$16

Imitation crab, Peruvian-style salsa criolla (cilantro, lime, olive oil, vinegar) micro cilantro, jalapeño aoli.

SMOKED SALMON TARTINE | \$15

Avocado smash, smoked salmon, capers, Peruvian-style salsa criolla. (cilantro, lime, olive oil, vinegar).

MARISCOS Y TOSTADAS

* AGUA CHILE DE CAMARÓN | \$18

Fresh onion, avocado, citrus lime, jalapeño, micro cilantro, cucumber, served with tostadas.

* SHRIMP COCKTAIL | \$16

Clamato, tomato, onion, cilantro, avocado. Served w/tostadas & saltine crackers.

* CEVICHE TOSTADITA | \$13.5

Citrus, rock fish, tomatoes, onion jalapeño, cilantro.

CRAB TOSTADA | \$13.5

Jalapeño cilantro, aioli, avocado, tomatoes, onion, imitation crab.

OCTOPUS TOSTADA | \$11

Avocado smash, jalapeño, cilantro, aioli, pickled onions, fish roe.

A LOVE LETTER TO PERU

* CEVICHE, CLASICO PERUANO | \$17

Rock fish, fresh onion, camote morado. (sweet potato) avocado, micro cilantro)

* TRIBUTE TO RAINBOW MOUNTAIN | \$15

Tuna tossed in chipotle aioli, purple sweet potato base, avocado pure chives oil, plantain chips.

Featured Hot Items

LOMO SALTADO | \$17 new

Shoyu, rice vinegar, New York Strip, bell peppers, rocoto pepper, garlic, sweet potato crisps.

POLLO A LA BRASA (HALF CHICKEN) | \$23 new

Aji verde, cumin, lime, garlic rice.

THE PERUVIAN OCTOPUS | \$21 new

Braised octopus, pisco, aji salsa, micro greens, purple potato purée.

SWEETS

ARROZ CON LECHE | \$7

Cinnamon, chocolate powder.

TRES LECHEs | \$8

Strawberry & berries compote.

DULCE DE LECHE | \$10

Three layers cake.

ICE CREAM BUTTER CAKE | \$12

Warm cake w/ vanilla.

HOURS

MONDAY – THUR / 11am – 9pm
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SUN / 3pm – 9pm

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.