

CEVICHERIA  
**OCTOPUS**  
 PERU

PERUVIAN INSPIRED

# COCKTAILS

## 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
- \* LYCHEE SOUR | \$13
- \* CACTUS PRICKLY PEAR SOUR | \$13

## MARGARITAS & MEZCALITAS

TEQUILA OR MESCAL  
 FRESH LIME JUICE & 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

**PERUVIAN SPICY**  
 Tequila, ginger, mango, habanero syrup

## HAND-CRAFTED COCKTAILS

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

**VIAJE A BAJA** | \$12  
 Kilinga Silvestre Bacanora, lemon juice  
 cucumber, elder flower liqueur, Soda water

**PALOMA** | \$12  
 Blanco tequila, fresh lime juice, grapefruit juice,  
 Squirt, garnished with an oyster on the half shell shooter

\* **PLAYA AZUL** | \$12  
 Lemon, egg white, gin, Blue Curacao, agave

**CHICHA MORADA SANGRIA** | \$10  
 Tequila, Chicha, strawberry, mango, wine

**GUAVA AFFAIR** | \$13  
 Guava, coconut cream, pineapple, tequila,  
 muddled jalapeño

## SODA

DRINKS | \$5

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

## JUICES +

DRINKS | \$5

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

**FEATURED COCKTAIL**

Guava, coconut cream, pineapple, tequila, muddled jalapeño

**GUAVA AFFAIR**  
 \$13

## BEER

DRAFT

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

BOTTLE & CAN

- La Cosecha Dorada Modelo Especial
- Asahi Pilsen Callao
- Corona Premium Cristal

## SELTZER

**TOPO CHICO** | \$7

- Hard Seltzer,
- Strawberry Guava

**SPARKLING**

- Topo Chico

**HERB TEAS**

## 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 | \$15.5 bottle | \$45

2019

**CHARDONNAY**

Robledo  
 Sonoma Coast

glass | \$16 bottle | \$47

2021

**CABERNET SAUVIGNON**

Robledo Selección Reserve  
 Lake County

glass | \$17 bottle | \$55

**PIQUEOS** (STARTERS)

**AJI DIP & PLANTAIN CHIPS** | \$8.75

Aji pepper cream sauce, queso fresco, garlic.

\* **AJI AMARILLO TUNA TIRADITO** | \$14.5

Aji pepper sauce, Jalapeño, black sesame seed.

\* **SMOKY TUNA, TOSTADA** | \$13.5 *PERFECT STARTER*

Chipotle aioli, pickled onions, micro cilantro, finishing salt.

**EMPANADAS DE LA CASA** | \$13.75

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

**OYSTERS**

\* **OYSTER SHOOTERS** | 2 x \$8.5 / 6 x \$23 / 12 x \$40

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

\* **OYSTER IN THE RAW W/MIGNONETTE**

1/2 dozen (6 oysters) | \$21 1 dozen (12 oysters) | \$35

**BAKED OYSTERS** | 2 x \$10 / 6 x \$23 / 12 x \$45

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

**TIRADITOS** (SERVED WITH PLANTAIN CHIPS)

\* **ROCKFISH TIRADITO** | \$16.75

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

\* **SCALLOP TIRADITO MARACUYA** | \$14.5-\$17

Seared scallops in a leche de tigre aji base with maracuya flavor.

\* **THE MERMAID CROWN** | \$25

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

**SOUPS & SANDWICHES**

(ALL SANDWICHES ARE SERVED WITH A MIX OF SWEET POTATO & POTATO CHIPS)

(+ SOUP, SALAD FOR \$3.99 TO ANY SANDWICH)

**CORN AND SHRIMP CHOWDER** | \$6.5

**SMOKED SALMON TARTINE** | \$15.75

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

**CRAB SANDWICH** | \$16.5 (Add soup or salads 3.99)

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

**LOMO SALTADO TORTA** | \$16.5

New York Strip steak on french bread with creamy guacamole, smoky chipotle aioli, and tangy pickled onions potatoe and slices bell pepper. *LUNCH FAVORITES*

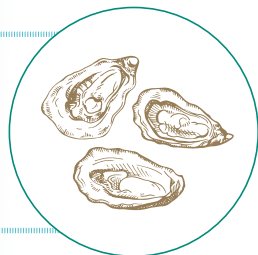
**PERÚ'S CHICKEN SALAD SANDWICH** | \$15.5

A toasted French roll with house-made chicken salad, lettuce, tomatoes, and a drizzle of our signature salsa verde. *LUNCH FAVORITES*



**OYSTER IN THE RAW W/MIGNONETTE**

1/2 dozen (6 oysters) | \$21  
1 dozen (12 oysters) | \$35



**SALADS**

**BEET SALAD** | \$16

Beets, burrata mozzarella cheese, walnuts, arugula, blended honey red wine vinaigrette dressing.

**ENSALADA DE COLORES** | \$13.5

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

**SWEET POTATOE SALAD** | \$15

Sweet potato, beets, green mix, feta cheese, walnuts, honey lemon dressing.

**MARISCOS Y TOSTADAS**

\* **AGUA CHILE DE CAMARÓN** | \$19.5

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

\* **CEVICHE TOSTADITA** | \$15.5

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

**CRAB TOSTADA** | \$14.5

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

\* **OCTOPUS TOSTADA** | \$16.5

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

**ENTRÉES** (A LOVE LETTER TO PERU)

**CEVICHE, CLASICO PERUANO** | \$18.5

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

\* **TRIBUTE TO RAINBOW MOUNTAIN** | \$17.5

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

\* **LOMO SALTADO** | \$23

Shoyu, rice vinegar, New York Strip, bell peppers, tomatoes, onions, grilled potatoes, garlic, sweet potato crisps, white rice.

**POLLO A LA BRASA** | \$23

Aji verde, cumin, lime, garlic rice.

**SEABASS A LA HUANCAÍNA** | \$23-\$26

Seabass, white potatoes topped with huancaína sauce with Peruvian flair, served with butter lettuce, hard-boiled eggs, and olives.

**THE PERUVIAN OCTOPUS** | \$21

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

**SWEETS**

**ARROZ CON LECHE** | \$8.5

Cinnamon powder.

**TRES LECHEs** | \$9.5

Strawberry & berries compote.

**ICE CREAM BUTTER CAKE** | \$12

Warm cake w/ vanilla.

**ICE CREAM COCONUT PINEAPPLE** | \$8

Roasted pinnapple

**CHEESE CAKE** | \$10

Fresh Fruit Compete.

**PLANTAIN** | \$9

Sweetened condensed milk & cream.

**ADDITIONAL SIDES**

**TOSTADAS** | \$2.75

**PLANTAIN CHIPS** | \$3.75

**AJI SAUCE** | \$2

**SPICY AIOLI** | \$2

**GLOSSARY**

**Tiradito:** Is a Peruvian dish of raw fish, cut in the shape of sashimi, with a spicy citrus sauce. // **Leche de tigre:** Peruvian term for the citrus-based marinade that cures the seafood in a ceviche. // **Cancha:** Are Peruvian corn nuts or Andean toasted corn. // **Choclo:** Is a type of corn that is a staple of Peruvian cuisine. // **Chicha:** Is a traditional ethnic corn-based fermented beverage with a profound cultural relevance in the Andean region. // **Piqueos:** Consist small plates of Peruvian delicacies.

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