

PIURA

TERRAZA - PERUANA

PIURACR 2479-9931 6050-6809

COLD ENTREES

HUANCAINA STYLE POTATOES | \$8.50

Of Peruvian origin, potato wedges in a chili sauce, served with turrialba cheese.

PERUVIAN CEVICHE | \$8.50 TICO | \$8.25

Fresh fish prepared in the style of your choice, served with sweet potato chips.

SHRIMP & MANGO CEVICHE | \$8.50

Perfect combination of flavors and aromas, served with sweet potato chips.

PERUVIAN STYLE MIXED CEVICHE | \$9.50

Sea bass, mussels, squid, octopus and shrimp cooked in lemon juice, served with corn and sweet potato chips.

SALMON CARPACCIO | \$12.25 OCTOPUS | \$11.25 BEEF | \$9.00

FRIED SQUID | \$9.00

Squid rings marinated with mustard, served with brambles and fried yucca.

SHRIMP CAUSA | \$9.25 OCTOPUS | \$11.55 CHICKEN | \$8.25

Delicate potato dough accompanied by avocado and the protein of your choice.

TIRADITO: SEA BASS AND PERUVIAN AJI | \$9.25

Thin slices of sea bass marinated in tiger milk served in a base of peruvian aji sauce.

TIRADITO: SEA BASS AND SALMON | \$9.75

Thin slices of sea bass and salmon, marinated in olive oil, balsamic and sunflower seeds.

PIURA SALAD | \$9.00

Mix of lettuces, feta cheese, olives, walnuts, mango, cherry tomato and orange vinaigrette.

CHICKEN CESAR SALAD | \$8.00 SHRIMP | \$8.75

Romaine lettuce, grana padano parmesan cheese, and cesar vinaigrette with wasabi.

CUCUMBER AND AVOCADO BOWL | \$8.50

Organic lettuce mix with avocado, cucumber, hearts of palm, cherry tomato, radishes, crunchy seeds and passion fruit dressing.

MEDITERRANEAN SALAD | \$8.50

Greek style salad with feta cheese and botija olives.

PASTAS & RISOTTOS

LINGUINI FRUTTO DI MARI | \$14.50

With coriander and basil pesto, octopus, shrimp, fish and squid.

AYOTE RISOTTO | \$13.00

Arborio rice with vegetable mix, petit pois and grana padano cheese.

SHRIMP RISOTTO | \$14.00

Arborio rice, fresh shrimp with asiago cheese and chardonay wine.

WILD MUSHROOM RISOTTO | \$13.00

Arborio rice, with mushrooms in a delicate wine sauce and finished in cheese.

TO SHARE

PERUVIAN JALEA | \$23.00

Variety of breaded seafood, accompanied by fried yucca, tartar sauce, golf sauce and creole onion sauce.

FAMILY GRILL | \$37.50

3 chicken fillets, 3 steaks, BB Ribs, 3 chorizos, grilled vegetables, corn, ground beans, pico de gallo, tortillas and sauces of your choice.

FISH

SEA BASS WITH ANDEAN CURRY | \$13.75

Slow cooked sea bass in coconut milk and fish concentrates, with a curry flavored sauce and a touch of mint. Served with white rice.

SOUTH PACIFIC SEA BASS - ASTIAN STYLE | \$13.00

Grilled seabass steak, juvenile jumbo shrimp and octopus in oyster sauce. Served with native potatoes and sauteed vegetables.

"MACHO" SEA BASS | \$14.00

Grilled sea bass steak on top of steamed potatoes, a mix of seafood and its own sauce. Served with white rice.

SEAFOOD

OCTOPUS ON THE GRILL | \$22.00

Marinated in a dry chili sauce, grilled and served with a warm pico de gallo, Andean potatoes and grilled avocado.

PIURA SEAFOOD SKILLET | \$14.25

Sea bass and assorted seafood, flambéed with pisco & pomodoro sauce and finished in the oven.

SEAFOOD & MUSHROOM GRATIN | \$14.00

Octopus, shrimp, squid and scallops gratinated in white wine, and a mix of asiago and grana padano cheese.

PARMESAN SHELLS | \$14.50

Shells from the South Pacific gratinated in parmesan cheese and flambéed with Peruvian pisco.

SPICY SHRIMP | \$12.00

Juvenile shrimp in a chipotle cream sauce, served with avocado and tortilla chips.

SEA BASS CHICHARRONES | \$11.00

Breaded and fried pieces of fish, served with tartar sauce and pico de gallo.

THE GRILL

RIB EYE 400 G | \$17.75 / COW BOY STEAK | \$22.00

BEEF TENDERLOIN 320 G | \$16.25 / NEW YORK | \$22.75

TOMAHAWK 500 GR | \$22.00 / BABY BACK RIBS | \$17.75

Served with two sides:

French fries, buttered corn, ground beans, yuccas al mojo, pico de gallo, green salad, sweet potato fries or mixed vegetables.

SOUPS

SEA FOOD | \$9.75 IN WATER | \$10.75 IN MILK

House recipe made with fresh seafood and fish concentrate.

CHUPE DE CAMARÓN | \$11.25

Of Peruvian origin made with shrimp concentrate, evaporated milk, vegetables, egg and rice.



*PRICES INCLUDE ONLY 13% TAX

CHORILLANA SEA BASS | \$13.75

Grilled sea bass bathed in a tomato sauce, onion and chili cream. Served with white rice.

FRIED SNAPPER IN SEAFOOD SAUCE | \$13.25

Fried snapper accompanied by a seafood mix sauce and flambéed with Peruvian pisco & aji amarillo.

GRILLED SALMON | \$13.50

Delicious grilled salmon in a wine and lemon clarified butter sauce, accompanied with steamed potatoes.

MEAT & CHICKEN

ANGUS BURGER | \$13.50

Delicious hamburger made with 100% angus meat, swiss cheese, bacon and caramelized onion. Served with french fries.

SAUTEED BEEF | \$11.50 SAUTEED CHICKEN & MUSHROOMS | \$10.25

Stir-fried wok pieces, onion, tomato, sweet chili, oriental sauce, rice and french fries.

CHICKEN AJI | \$11.75

Shredded chicken, bathed in chili sauce, fresh cheese, a hard-boiled egg and sliced potatoes. Served with white rice.

"A LO MACHO" BEEF | \$16.25

Grilled tenderloin bathed in seafood sauce, sautéed in olive oil and chili. Accompanied by vegetables and native potatoes.

WILD MUSHROOM CHICKEN | \$11.00

Chicken fillet in a creamy wild mushroom sauce, accompanied by sautéed vegetables.

TERIYAKI CHICKEN | \$11.50

Wok chicken cuts in a teriyaki sauce, accompanied by Peruvian chaufa rice.

RICES

RICE WITH CHICKEN & FRENCH FRIES | \$9.00

Traditional rice with chicken served with french fries and salad.

RICE WITH SHRIMP | \$11.45 SHRIMP WITH RICE | \$15.50

Rice and shrimp cooked with herbs, served with onion sauce and French fries.

THREE FLAVOR CHAUFAS | \$11.25

Wok sautéed with beef tenderloin, chicken, shrimp, sesame oil and soy sauce.

RICE WITH SEAFOOD PIURA | \$12.25

House special with mussels, squid, shrimp and octopus flavored in white wine & Peruvian chili sauce.

VEGETARIAN RICE | \$9.00

Traditional sautéed rice with vegetables, accompanied by salad.

DESSERTS

BLUEBERRY PANNA COTTA / PURPLE CHICHA | \$6.50

RED FRUITS CHEESECAKE | \$6.50

SUSPIRO LIMEÑO | \$6.50

CUP OF ICE CREAM (AKS FLAVORS) | \$4.25

