
EL CHULLO

PERUVIAN RESTAURANT

SMALL BITES

Empanadas — 12.00

Empanadas filled with Mozzarella Cheese & Ham or Ground Beef.

Causa Sampler — 15.00

Chicken, Shrimp and Tuna Tartare Acevichado.

Yucas Fritas— 12.00

Fried yuca served with huancaína sauce.

Pulpo al Olivo —12.00

Sliced octopus in black olive mayo, covered with chimichurri and avocado.

*Tiradito Clasico — 15.00

Thin Tuna slices covered with leche de tigre sauce.

APPETIZERS

Papa a la Huancaína— 12.00

Sliced boiled potatoes covered with a creamy sauce made with Peruvian yellow chili pepper.

*Leche de Tigre "The Hangover" — 14.00

Lemon juice, onions, cilantro, garlic served with cancha, choclo & chicharrón de pescado

Anticuchos — 15.00

Grilled tender beef hearts marinated in Peruvian spices served with rocoto sauce & potatoes

Causa Chicken - 12.00 or Shrimp - 14.00

Mashed potatoes seasoned with aji amarillo & lime juice filled with avocado & chicken or shrimp filling.

Home Salad — 13.00

CEVICHEs

*Ceviche Clasico — 20.00

Fish marinated in Leche de tigre, served with sweet potatoes, peruvian corn and cancha.

*Ceviche Mixto— 24.00

Seafood & fish in Leche de tigre, served with sweet potatoes, peruvian corn and cancha.

*Ceviche Nikkei — 22.00

Tuna marinated in Leche de tigre nikkei, avocado, sesame seeds, nori & cancha.

*Ceviche Carretilero — 22.00

Fish marinated in Rocoto Leche de tigre, served with deep fried fish sticks.

"LA PREVIA" - MADE TO SHARE

*Tostada Tour— 16.00

Won ton Tostada with Pulpo al Olivo, Pulpo Anticuchado, Tuna Tartare & *Ceviche.

Piqueo on 7th Ave— 15.00

Papa a la Huancaína, Anticuchos, & Papa Rellena.

Poseidon Platter — 16.00

In shell SCALLOP served with Nikkei Sauce, A la Chalaca, Aji Amarillo Leche de Tigre & Mozzarella cheese.

*Trio Cevichero — 25.00

Ceviche Clasico, Carretilero & Nikkei

**Items are served raw or undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An automatic 20% gratuity charge will be added to your bill for parties of 6 or more*

SALTADOS

Lomo Saltado — 22.00

Beef tenderloin strips sautéed with red onions, tomatoes, cilantro. Served with white rice & fries or Spaghetti.

Pollo Saltado — 20.00

Chicken strips sautéed with red onions, tomatoes, cilantro. Served with white rice & fries or Spaghetti.

Marisco Saltado — 24.00

Seafood sautéed with red onions, tomatoes, cilantro. Served with white rice & fries or Spaghetti.

Veggie Saltado — 18.00

Mushrooms sautéed with red onions, tomatoes, cilantro. Served with white rice & fries or Spaghetti.

CHEF'S SPECIALTY

Pulpo a la Parrilla — 22.00

Octopus Tentacle marinated on Peruvian spices, served with potatoes, chimichurri & Peruvian corn.

Chaufa Especial — 24.00

Peruvian/Chinese Fusion style shrimp & pork covered with Chijaukai chicken.

Tallarín a la Huancaína — 23.00

Spaghetti, parmesan cheese, creamy huancaína sauce served with Lomo Saltado.

Arroz con Camaron — 24.00

Shrimp cooked with Peruvian Yellow Pepper, rice, veggies & cilantro, served with chalaquita.

SEAFOOD

Jalea de Pescado— 20.00

Deep fried fish strips served with fried yuccas, boiled fried potatoes, sarza criolla & house tartar sauce

Jalea Mixta— 24.00

Deep fried fish strips & Seafood served with fried yuccas, boiled fried potatoes, sarza criolla & house tartar sauce

Arroz con Mariscos — 24.00

Seafood cooked with Peruvian spices mixed with rice, veggies & cilantro, served with a side of sarza criolla.

Tallarín de Mariscos — 24.00

Seafood creamy sauce made with Peruvian spices and milk. Mixed with spaghetti and a touch cilantro

ALGO MAS...

(SIDES)

Tostones — 8.00

Fried Plantain — 8.00

French Fries — 6.00

White Rice — 5.00

DESSERT MENU

Alfajor— 8.00

Cornstarch and flour cookies with Manjar Blanco in the middle, topped with powder sugar

Helado de Chirimoya— 8.00

Ice Cream made with Peruvian fruit Chirimoya

Crema Volteada— 8.00

Caramel custard that is heated in a bain-marie, baked, then flipped over

Helado de Lucuma— 8.00

Ice Cream made with Peruvian fruit Lucuma

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OUR COCKTAILS

PERUVIAN RESTAURANT

PISCO SOUR

*Traditional— 14.00

Pisco Caravedo Torontel, lime juice, simple syrup & egg whites

Passion Fruit Sour — 13.00

Pisco Caravedo & passion fruit syrup

Mango Sour — 13.00

Pisco Caravedo & mango syrup

SIGNATURE PISCO

*El Milagroso — 14.00

Blackberries infused Pisco, lime juice, purple corn syrup & egg whites

*Pinanella Sour — 14.00

Pineapple & cinnamon infused Pisco, lime Juice, simple syrup & egg whites

*Chicha Sour — 14.00

Pisco Caravedo, lime juice, purple corn syrup, egg whites

CHILCANOS

Traditional— 14.00

Pisco Caravedo, lime juice, simple syrup & ginger ale

Tropical Chilcano — 14.00

Raspberry infused Pisco, lime juice, lychee puree,

Passion Fruit— 14.00

Pisco Caravedo, lime juice, passion fruit, simple syrup & ginger ale

MACERADOS | Pisco infuse with seasonal fruits, herbs and spices

Orange & Cinnamon | Pineapple & Cinnamon | Raisins | Ginger, Mint & Honey | Blackberries | Coffee

UN POCO DE TODO | COCKTAILS

Ginny — 14.00

Gin, Lychee puree, Giffard Orgeat & lime juice

Dream Cloud — 14.00

Sake, Chateau Aloe Liqueur, coconut puree, lime juice & soda water

Da Passion — 12.00

Vodka, Passoa, lemon juice & simple syrup

Cute Amber — 14.00

Cucumber Vodka, Giffard Pamplemousses, Lime Juice & Soda Water

La Nikkei — 14.00

Sake, Pisco Caravedo, lemon juice, lychee puree & soda water

Pisco Old Fashion— 14.00

Pisco Caravedo, orange bitters, Giffard Rhubarbe & honey simple

White or Red Sangria — 14.00

Shine Bright — 14.00

Tequila, coconut puree, mango puree, lime juice & soda water

Texcal — 14.00

Tequila, Mezcal, Grapefruit Bitters & honey simple

Parchita Gin — 14.00

Gin, Botanic Bitter & Passoa

Un Cafecito — 14.00

Vanilla Vodka, Coffee infused Pisco & Cold Brew Coffee

Mojito — 14.00

Rum, sugar, lime juice, mint & soda water

Margarita Amazonica — 14.00

Tequila, Mango puree, lime juice & mint

Wichita — 14.00

Whiskey, Aromatic Bitters, Peach Puree & Lemon Juice

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Please drink responsibly, must be 21 and over to consume alcohol

WHITE WINES

Altos del Plata, Chardonnay | 9

Argentina

Portillo, Chardonnay | 9

Argentina

Portillo, Sauvignon Blanc | 9

Argentina

Trapiche, Chardonnay | 9

Argentina

Lapostolle, Chardonnay | 9

Chile

Santa Rita, Pinot Grigio | 9

Chile

New Age White, Sweet Wine | 8

RED WINES

Trivento, Malbec | 9

Argentina

Pascual Toso, Malbec | 9

Argentina

Achaval Ferrer, Malbec | 10

Argentina

Trapiche, Cabernet Sauvignon | 9

Argentina

Achaval Ferrer, Cabernet Sauvignon | 10

Argentina

New Age Red, Sweet Wine | 8

New Age Rosé, Sweet Wine | 8

BEERS

**Pilsen— 7.00 | Cristal— 7.00 | Cuzquena Dark— 7.00
Modelo Especial— 5.00 | Modelo Negra— 5.00 | Corona— 5.00**

NON ALCOHOLIC

Chicha Morada | 4

Purple corn, pineapple, cloves, cinnamon,
lime juice & sugar

Jugo de Maracuya | 6

Passion fruit juice

Inca Kola Regular or Diet | 3

Sparkling Water | 3

Lemonade | 5

Iced Tea | 4

Coca Cola Products Can | 2

Diet Coke, Coca Cola & Sprite

Ginger Ale | 2

Coca Cola Bottle | 3

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