



## **4-Course Tapas Dinner**

**\$22.95**

**Choose one dish from each course**

### *Uno*

**Ceviche Mixto - shrimp and scallops marinated with lime juice, red onions, peppers, garlic, celery and cilantro**

**Tuna Tiradito - spicy Peruvian tuna sashimi, thin sliced with a marinade of aji amarillo, lime juice, garlic and fresh cilantro**

**Buñuelos de Cangrejo - crisp crabcake fritters served with a side of zesty cilantro chimichurri dipping sauce**

**Empanadas de Carne - crispy little crescents filled with savory beef picadillo, traditionally served with lime and marinated red onion salsa**

**Choros Sudados - a generous serving of blackshell mussels steamed with white wine, garlic and herbs**

### *Dos*

**House Garden Salad or Choice of Today's Soups**

### *Tres*

**Albondigas Borrachas - "drunken" meatballs in a creamy roasted red pepper garlic sauce, "spiked" with Pisco and served over linguini pasta**

**Quesadilla Criolla - crisp flour tortilla stuffed with chorizo, queso blanco, onions and red peppers, topped with a spicy creole sauce and cilantro**

**Huacatay Chicken - chargrilled Peruvian marinated chicken breast, served with huacatay cilantro sauce and black beans and rice**

**Chicharrón de Pescado - golden fried fish bites of corvina, served with Peruvian tartar sauce and fried sweet potatoes**

**Costillas al BBQ - our famous chargrilled baby back ribs with a side of yuca frita, the South American fry**

### *Cuatro*

**Choice of any of our special desserts or Bananas Foster**