The items listed below have been modified to accommodate celatins and those with gluten sensitivities -while the items have retained their original menu name, many have been heavily modified and may differ greatly from "normal" menu item in both presentation and flavor. Please remind your server of your allergy or sensitivity when ordering.

**STARTERS**

**HOUSE SALAD**
By popular demand-Spring mix, cucumber, onions, carrots and tomato with our house made lime vinaigrette.
4.50

**QUINOA SALAD**
Quinoa mixed with diced onions, tomatoes, carrots and cucumber topped with avocado, Parmesan cheese and our house made lime vinaigrette. 6.95

**TARTAR**
Diced tuna or salmon mixed with avocado and our house made lime vinaigrette on a bed of mixed greens.
9.95

**CAUSA**
Six pillars of our lime and aji amarillo infused mashed potato, topped with your choice of tuna or chicken. Garnished with thinly sliced avocado. 8.95

**TIRADITOS**
Sashimi style cuts of white fish or salmon.
White Fish 7.95  
Salmón 9.95

**SuViche** A thicker, more concentrated version of our SuViche Sauce.

**CREMA DE AJI AMARILLO**
A rich and balanced blend of garlic, vinegar and aji amarillo.

**NATURAL**
Our signature SuViche Peruvian Sauce at its finest.

**CEVICHES**
Your choice of protein marinated in fresh lime juice and SuViche Peruvian Sauce. Most are garnished with choclo and camote, topped with thinly sliced red onions. Your choice of sauce.

<table>
<thead>
<tr>
<th>FISH</th>
<th>SHRIMP</th>
<th>SEA FOOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.00</td>
<td>8.95</td>
<td>13.95</td>
</tr>
<tr>
<td>11.95</td>
<td>15.95</td>
<td></td>
</tr>
</tbody>
</table>

**NATURAL**

**SuViche CEVICHE**
A twist on the Peruvian “acevichada,” ours is flavored with Japanese spices. This rich sauce is a staple - don’t be afraid to ask for some in a glass... it’s that good!

**AJI AMARILLO**
Our SuViche Peruvian Sauce blends perfectly with our house made aji amarillo paste to create a spectacular display of color and explosion of flavors.

**SuViche LALA**
A special blend of our SuViche and aji amarillo sauces, it’s a common favorite, flavorful and rich. This one fires on all the right cylinders.

**MEXICANO**
Flavored with diced onions, tomatoes, and avocado, a bit of Mexican flare goes along way paired with our SuViche Peruvian Sauce. Don’t expect the traditional garnishes here; this one is perfect as is!

**ROCOTO**
A staple in Peru, we blend this vibrant, spicy and flavorful pepper with a hint of smokiness for our perfected version. Garnished with shredded nori flakes, this twist on a traditional favorite will not disappoint.

*Comprising raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**For your convenience all gluten free dishes will be added to groups of 5 or more, please adjust at your discretion.
SALTADO (no sauce)
Your choice of protein sautéed with tomatoes, red and green onions. Served with a side of white rice.
CHICKEN 10.95  STEAK 12.95  SHRIMP OR SEAFOOD 13.95

PESCADO ESCABECHE
Flaky and succulent pan fried white fish served with Idaho potato rounds and our take on the famous escabecca sauce.
10.95

PESCADO A LO MACHO
A perfect combination of pan fried fish and our take on a creamy aji amarillo and aji panca sauce; this dish is chock-full of flavor and ensures to deliver love at first bite, served with rice.
FROM 9.95  SHRIMP OR SEAFOOD 17.95

ARROZ CHAUF A (no sauce)
A Peruvian take on the well known Cantonese-style fried rice, this dish is a no-brainer! Add your choice of protein.
SUB QUINOA ADD 2.5  CHICKEN 9.95  STEAK 11.95  SHRIMP OR SEAFOOD 13.95

ARROZ HUMEDO
Our Peruvian style risotto; your choice of protein sautéed in a perfectly blended peruvian pepper cream sauce with rice and tomatoes, then finished with Parmesan cheese. Topped with a citrus marinated red onion slice... "salsa criolla".
SUB QUINOA ADD 2.5  CHICKEN 10.95  SHRIMP OR SEAFOOD 13.95

Peruvian with an Asian Kick

SUSHI

WHOLE (8 PIECES) / HALF (4 PIECES)

Other than the below rolls, which are served gluten-free as is, any roll can be built with pan fried shrimp, or your choice of substituted protein: tuna, salmon or white fish. Please be sure to remove tempura flakes, Eel Sauce, Spicy Eel Sauce and Ponzu.

JALAPENO ROLL: White fish and avocado, sprinkled with cilantro and topped with a slice of jalapeno pepper (mild as can be) and torched spicy mayo.
9.95

WHITE HOT ROLL: Spicy tuna, cream cheese topped with more tuna, served with SuViche Sauce and Sriracha.
12.95  $6.75

NY ROLL: White fish, avocado and cream cheese topped with slices of salmon, served with spicy mayo and masago.
10.95  / 5.75

VEG ROLL: Cucumber, mixed greens, carrots, avocado, and peanuts topped with our signature Cilantro Sauce.
7.94

MIAMI ROLL: Tuna, salmon, cucumber and cream cheese sprinkled with chives, with spicy mayo and Cilantro Sauce.
11.95  / 6.50

SPICY TUNA ROLL: Our secret spicy tuna recipe, cucumber and avocado topped with real crab salad.
11.95  / 6.50

ROCOTO ROLL: A simple base of avocado and our signature sushi rice with a rocoto ceviche topping.
11.95

Great sushi takes time, young grasshopper; Be patient - good things come to those who wait"