

♦ STARTERS ♦

FRIED EMPANADA

Filled with beef stir fry.

YUQUITAS FRITAS

Fried cassava served with five traditional dips.

PAPAS RELLENAS

2 fried mashed potatoes dough filled with minced beef, served with huancaína sauce, and sarza criolla.

PAPAS Y CHOCLO A LA HUANCAÍNA Y OCOPA

Potatoes and corn with huancaína and ocopa sauce topped with cheese tempura.

CAUSA LIMEÑA

Cold and spicy mashed potatoes filled with avocado, egg, tomato, and mayonnaise. Topped with ocopa and huancaína sauce. Chicken / Shrimp

CROQUETAS LIMEÑAS

Crispy croquettes filled with creamy Peruvian stew.

PASTEL DE CHOCLO

Corn pie stuffed with minced beef and baked on our firewood oven.

TEQUEÑOS

Six spring rolls filled with: sangrecita, ají de gallina and lomito saltado.

SESOS A LA MILANESA

Super creamy with lemon on the side.

ALITAS CROCANTES A LA CRIOLLA

Crunchy wings coated with Peruvian rocoto pepper and chalaca.

ROCOTO RELLENO

Peruvian rocoto pepper filled with beef and cheese; served over a creamy potato pie.

CHICHARRÓN DE POLLO

Juicy fried chicken thighs, glazed with rocoto pepper and garlic.

ESCABECHE LIMEÑO

Catch of the day fish pickled and marinated; a traditional Peruvian recipe.

LA FIESTA DEL TAMAL

5 tamales: Corn tamale, creole maize filled with pork, cilantro tamale filled with cheese, Marthita quinoa tamale, and artichoke tamale; served with sarsa criolla.

CONCHITAS A LA PARMESANA

8 broiled scallops with parmesan cheese.

TIRADITO LIMEÑO

Fish dressed in a creamy and spicy lime sauce. Catch of the day / Sea-bass

CEBICHE LIMEÑO

Made to order combining the most fresh fish with a leche de tigre (citrus-based marinade of lime and ají peppers) Catch of the day / Sea-bass

CHICHARRÓN DE COSTILLA

Deep fried pork ribs, served with sweet potato, sarza criolla, and bread buns.

PIQUEO DOÑA PANCHA

Cilantro tamale, corn with huancaína sauce, papa rellena, potatoes with ocopa sauce, chicharrón, and beef heart anticuchos.

PIQUEO MARINO CALIENTE

Assorted plate with broiled scallops, squid chicharrón, breaded shrimps Milanese style and grilled peruvian style octopus.

♦ From our peruvian creole embers ♦

LOS ANTICUCHOS

Served with a side of golden-brown potatoes, buttered corn and Peruvian style sauces.

Chicken liver.

Beef heart.

Chicken heart.

Catch of the day.

Vegetables of the day.

Beef tenderloin.

Chicken gizzards.

Trout.

Chicken (drum meat).

Octopus.

PIQUEO

YERBATEROS

Sampler of traditional Peruvian street grilled food.

OUR HOMEMADE BREAD

Yellow potato, Panchita and Andean bread. Served with whipped butter, dips, and sauces.

GRILLED STARTERS

CHORIZO CASERO

Generous handmade pork sausage.

RIÑONCITOS DE VERDAD

Calf grilled kidneys, topped with chimichurri sauce.

CHAMPIÑONES PARRILLEROS

Grilled mushrooms.

MOLLEJAS DE CORAZÓN

Beef heart sweetbread with lime.

◆ *Creole Stews from our history* ◆

Our dishes are like a good jarana limeña: bold, roguish and generous.

MOLLEJITAS A LA LIMEÑA

Gizzards stew with ají pepper, coriander, cassava, and corn beer.

EL CLÁSICO

Cau cau and Sangrecita duo; with cassava and sarza.

MANCHA PECHO

Dry potato stew with sopa seca (Chincha style noodles).

CAU CAU

Stewed potato and beef innards with yellow ají sauce and rice.

PATITA CON TODO

Beef and pork trotters with peanuts, chickpeas, potatoes, canchita corn, and mote corn.

AJÍ DE GALLINA

Lima's families favorite creole stew made of chicken and ají pepper.

MONDONGUITO A LA ITALIANA

Beef tripe stew with ají pepper, fried potatoes, served with a side of rice with corn.

PICANTE DE LENGUA

Spicy homemade stew made with soft tongue meat, potatoes, beans, carrots and peas.

LOCRO DE TRIGO CON PANCETA

Pumpkin and wheat stew with crunchy pork belly, Marthita's speciality.

ESPESADO

Milled corn with beef stew, served with red pickled rice.

SECO A LA LIMEÑA

Beef and cilantro stew, with yellow potatoes, carrots, beans, and rice with corn.

ADOBO DON PANCHO

Traditional pork stew with cassava and rice with corn.

ESTOFADO DE LENGUA

Beef tongue with mashed potatoes, rice with corn, and traditional Peruvian sarza.

PESCADO A LA CHORRILLANA

Fried fish fillet with sauteed onions, tomatoes and ají panca chilli. Served with golden brown potatoes and rice with corn.
Catch of the day / Sea-bass

PAILLARD DE LOMO A LA CHORRILLANA

Beef paillard with sauteed onions, tomatoes and ají panca chilli, served with white and green lima beans stew.

SECO DE CABRITO

Traditional northern dish with goatling, chicha, and loche squash, served with beans, rice with corn, and sarza.

Jaranas

Family style sharing dishes.

LA JARANA CRIOLLA

Eight classic creole dishes samples for sharing and celebrate: mollejitas a la limeña, ají de gallina, carapulcra, cau cau, sangrecita, patita con maní, chanfainita, beans with seco sauce, and rice.

PACHAMANCA A LA OLLA PARA DOS

Pork ribs, beef stew, chicken, potatoes, sweet potatoes, fava beans, oca, humita (corn tamale), and sauces.

◆ FROM OUR GRILL ◆

CHURRASQUITO DE LOMO Tenderloin steak. 300 g

BIFE DE CHORIZO ANGUS
Angus Strip Loin 300 g / 500 g

CUADRIL DE LOMO Tenderloin Rump steak 450 g

BIFES DE PICAÑA Rump Cap Strip Loin 400 g

ENTRAÑA ANGUS Angus Rib Skirt 300 g / 500 g

BABY BEEF ARGENTINO Argentinian Ribe Eye 500 g

ASADO DE TIRA CON HUESO ANGUS
Angus Short Ribs 500 g

FROM OUR FIREWOOD OVEN

POLLITO AL HORNO ENTERO
Whole baby chicken roasted on our firewood oven,
served with garlic and herbs potatoes.

PANCETA DE LECHÓN CROCANTE
Soft pork belly with crispy skin. Served with
golden-brown potatoes, corn, and sarza criolla.

PERNIL CROCANTE
Crunchy ham hock with black beans and pickled sauce.

MORE FROM OUR GRILL

LA SUPER BURGER
With cheese, bacon, sweet onions, BBQ sauce, lettuce,
tomato and fries.

MEDIO POLLO AL CARBÓN
Half boneless grilled chicken with chimichurri,
served with French fries and sautéed vegetables.

MEDIO POLLO POLLADA
Half-chicken marinated in pollada sauce, served
with fried cassava, corn, and rocoto huancaína.

CHULETAS DE CHANCHO
2 Juicy pork chops with a side of mashed potatoes,
baked apple, and honey sauce.

COSTILLAS PANCHITA
BBQ ribs served with baked apple, coleslaw and
baked potato with sour cream.

SUPER TRUCHA
Trout topped with béarnaise sauce; served with sautéed
vegetables and baked potato with sour cream.

Soups, chupes & more

SOPA CRIOLLA
Minced beef soup with noodles, Peruvian peppers,
egg, and toasted bread.

AGUADITO
Succulent black hen, chicken, rice, and ají pepper soup.

LEVÁNTATE PANCHO
Hen broth with hen ravioli, potatoes, and noodles.

CALDO DE PECHO
Beef in a hearty meat broth, Marthita style.

CHUPE LIMEÑO
Made with yellow ají and poached egg.
Catch of the day / Sea-bass.

CHUPE DE CAMARONES
Peruvian stewed crawfish soup with poached egg and
vegetables (made with prawns when crawfish is out of season)

Tacu Tacus & House Rices

CHAUFA DON PANCHO
Peruvian-Chinese sautéed rice with pork and
vegetables; topped with a shrimp omelet.

TACU POBRE
Breaded pork chops served with black bean
tacu tacu, fried bananas, and egg.

ARROZ DOMINGUERO
Cilantro dressing rice with chicken
and pork ribs; served with corn with
ocopa and potatoes.

TACU SALTADO
Made with canary beans and lomo saltado.

TACU TACU DEL MAR
Topped with spicy shrimp chupe stew.

ARROZ CON MARISCOS
Peruvian style rice with seafood .

ARROZ CON PATO
Half a tender duck, with beer, chicha, loche
pumpkin and cilantro scented rice.

◆ BREADED, STIR-FRIED AND MORE ◆

TALLARÍN CRIOLLO

Sautéed creole style noodles.
Chicken / beeftongue / tenderloin.

SUPREMÓN DE POLLO

Breaded chicken breast, Peruvian style, with bacon, french fries, creamy corn, and fried bananas.

MILANESA DE LOMO A LA HUANCAÍNA

Breaded tenderloin with pesto noodles and huancaína sauce on a side.

BISTEC DE LOMO A LA SARTÉN

Tenderloin steak, rice, two fried eggs, potato threads, and fried bananas.

LOMO SALTADO

Generous, juicy, and smoked as a good beef stir-fry should be.

SUPER CUY CROCANTE ENTERO

Crunchy, deep fried guinea pig, served with traditional potatoes and peanuts stew.

◆ *El huerto de Panchita* ◆

ENSALADA PARRILLERA

Lettuce, tomato, onions, radish, celery, avocado, dressed with vinegar and olive oil.

ENSALADA CESAROTA

Lettuce, croutons, egg, bacon, parmesan cheese, dressed with Caesars salad sauce.

SALAD BAR

Serve as many times as you like from our super salad bar.

PANCHITA SIDE DISHES

To complement any of our plates.

ARROZ CON CHOCLO white rice with corn

PLATANOS FRITOS fried bananas

PAPAS DORADAS golden-brown potatoes

ARROZ VERDE green cilantro dressing rice

ENSALADA DE PALLARES lima beans salad

PURÉ BATIDO DE PALLARES mashed lima beans

VERDURAS SALTEADAS sautéed vegetables

YUCA FRITA deep fried cassava

PAPAS AMARILLAS FRITAS yellow potato french fries

PASTEL DE PAPA creamy potato pie

PICANTE DE PAPAS CON MANÍ
potatoes and peanuts stew

FREJOL CON JUGO beans with cilantro sauce

PURE DE PAPA AMARILLA smashed yellow potatoes

TALLARINES A LA HUANCAINA
noodles with huancaína sauce

TALLARINES VERDES noodles with pesto

TACU TACU DE FREJOL CANARIO MONTADO
Creole dish made of a combination of rice and canary
beans topped with a fried egg and sarza

TACU TACU DE FREJOL NEGRO MONTADO
Creole dish made of a combination of rice and black
beans topped with a fried egg and sarza