

EL CHULLO

SINCE 2014

APPETIZERS

CAUSA DE POLLO \$8

Layered potatoes filled with avocado, hard-boiled eggs & chicken filling

CAUSA DE CANGREJO \$10

Layered potatoes filled with avocado, hard-boiled eggs & crab filling

Veg CAUSA RELLENA VEGGIE \$8

Layered potatoes filled with avocado & veggie filling

PAPA RELLENA \$8

Golden-fried potato dough stuffed with flavorful ground beef, hard-boiled eggs & raisins

PAPA A LA HUANCAINA \$8

Sliced boiled potatoes covered with a creamy cheese sauce made with Aji Amarillo

YUCAS FRITAS \$8

Fried yucca served with huancaína sauce

**TAMAL PERUANO \$8

Grounded corn seasoned & stuffed with pork or chicken, hard-boiled egg, Aji Amarillo, peanut & olive. Wrapped in banana leaves

ANTICUCHOS \$12

Grilled tender beef hearts marinated in Peruvian spices

ENSALADA DE LA CASA CON QUINOA \$10

House salad with quinoa served with house dressing.
ADD CHICKEN FOR \$3 ADD SHRIMP FOR \$5

LECHE DE TIGRE \$10

Ceviche juice garnished with Peruvian corn, lettuce & red onions

CHOROS A LA CHALACA \$12

Mussels mixed with diced tomatoes, red onions, cilantro aji limo & Peruvian corn

CHICHARRON DE CALAMAR \$12

Fried calamari served with house tartar sauce

ENTREES

- Fish & Seafood -

CEVICHE DE PESCADO \$16 CEVICHE MIXTO \$20

Fish/Seafood marinated in fresh lime juice, garnished with sliced red onions, lettuce, sweet potatoes, Peruvian corn & cancha

New CEVICHE DE CAMARONES \$17

Shrimp marinated in fresh lime juice, garnished with sliced red onions, lettuce, sweet potatoes, Peruvian corn & cancha

JALEA DE PESCADO \$18

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

JALEA MIXTA \$22

Deep fried seafood mix & fish strips served with fried yuccas, boiled fried potatoes, Peruvian corn, sarza criolla, cancha & house tartar sauce

TALLARINES CON MARISCOS \$20

Spaghetti sautéed with special seafood sauce made with Aji Amarillo & Peruvian spices

ARROZ CON MARISCOS \$20

Sauteed seafood mixed with rice, veggies & cilantro, served with a side of sarza criolla

ARROZ CHAUFA DE MARISCOS \$20

Peruvian/Chinese fusion style seafood fried rice mixed with green onions, bell pepper & eggs

TACU TACU CON MARISCOS \$22

A mix of rice and beans topped with a delicious seafood sauce made with Aji Amarillo & Peruvian spices

SUDADO DE FILETE DE PESCADO \$16

Fish stew made with sliced tomatoes, red onions & Peruvian spices.
Served with yucca & white rice
ADD SEAFOOD FOR \$7

New PESCADO A LO MACHO \$22

Seafood sauce made with Peruvian spices served over a fish filet and a side of white rice

- Beef & Chicken -

LOMO SALTADO \$18 POLLO SALTADO \$16

Beef tenderloin strips or chicken strips sautéed with red onions, tomatoes, cilantro & french fries served with white rice

TALLARINES SALTADOS CON LOMO \$18 TALLARINES SALTADOS CON POLLO \$16

Beef tenderloin strips or chicken strips sautéed with red onions, tomatoes & cilantro. Served mixed with spaghetti

TACU TACU CON LOMO AL JUGO \$20 TACU TACU CON POLLO AL JUGO \$18

A mix of rice and beans topped with juicy beef tenderloin strips or chicken strips sautéed with red onions, tomatoes & cilantro

ESCABECHE DE POLLO \$16

Delicious chicken sautéed with Peruvian spices & red onions, served with sweet potatoes & white rice

AJI DE GALLINA \$16

Shredded chicken creamy sauce made with Aji Amarillo and turmeric, garnished with parmesan cheese. Served with white rice

ARROZ CON POLLO \$16

Cilantro based green rice and veggies served with chicken, sarza criolla and papa a la huancaína

ARROZ CHAUFA DE POLLO \$16

Peruvian/Chinese Fusion style chicken fried rice

FRIJOLES CON SECO A LA NORTEÑA \$18

Beef stew cooked with Peruvian spices, veggies & cilantro. Served with white rice, peruvian beans & sarza criolla

TALLARINES VERDES WITH STEAK \$18

Creamy spinach, basil & cheese sauce mixed with spaghetti, served with a juicy steak & papa a la huancaína

**Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***Peanuts*

An automatic 18% gratuity charge will be added to your bill for parties of 6 or more

- Vegetarian -

QUINOA \$14

Stew of Quinoa grain cooked with Aji Amarillo served with white rice & fried yucca

ARROZ CHAUFA VEGGIE WITH QUINOA \$16

Peruvian/Chinese Fusion style fried rice with quinoa and mushrooms

TALLARINES SALTADOS CON VEGGIES \$14

Mushrooms sautéed with red onions, tomatoes, cilantro & spaghetti

TACU TACU CON VEGGIES AL JUGO \$16

A mix of rice and beans topped with mushrooms sautéed with red onions, tomatoes & cilantro

VEGGIE SALTADO \$14

Mushrooms sautéed with red onions, tomatoes, cilantro & french fries served with white rice

TALLARINES VERDES WITH MUSHROOMS \$14

Creamy spinach, basil & cheese sauce mixed with spaghetti & mushrooms served with papa a la huancaína

SOUPS

*CHUPE DE CAMARONES \$18

*CHUPE DE PESCADO \$16

Shrimp or Fish chowder made with Peruvian Chilli Peppers, rice, veggies, cilantro, potatoes, queso fresco, topped with a sunny side up egg.

PARIHUELA DE PESCADO \$16

PARIHUELA MIXTA \$18

Savory broth with fish or mixed seafood made with Peruvian spices and a touch of chopped cilantro

AGUADITO DE POLLO \$14

Cilantro based chicken soup with rice, potatoes, Peruvian corn, peas & carrots

KIDS

SALCHIPAPAS \$9

French fries & sliced hot dogs

CHICKEN NUGGETS \$9

Served with french fries or white rice

FISH NUGGETS \$9

Served with french fries or white rice

SIDES

ARROZ BLANCO \$4

Jasmine white rice

ARROZ VERDE \$6

Cilantro based rice

CHOCLO \$5

Peruvian corn

PAPAS FRITAS \$4

French fries

PLATANO FRITOS \$5

Fried plantain

CAMOTE DE CEVICHE \$5

Ceviche Sweet potatoe

SARZA CRIOLLA \$4

Red onions and cilantro in lime juice

CAMOTE FRITO \$5

Fried sweet potatoe

FRIJOL PERUANO \$5

"El Chullo" style Peruvian beans

*HUEVO FRITO \$2

Fried egg

CANCHITA \$3

Sundried corn

HUANCAINA \$2

Huancaína sauce

ROCOTO \$2

"El Chullo" spicy sauce

TARTARA \$2

House tartar sauce

DESSERTS

ALFAJOR \$6

House tartar sauce

CREMA VOLTEADA \$6

Peruvian milk custard

HELADO DE LUCUMA \$6

Ice Cream made with Peruvian fruit Lucuma

PICARONES \$8

Squash & sweet potatoe Peruvian donuts served with house honey

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