

Villa Perú Ceviche Festival

PERUVIAN CEVICHEs ARE SERVED SASHIMI STYLE WITH DIFFERENT LECHE DE TIGRE'S OR "TIGERS MILK." FRESH SQUEEZED LIME JUICE MARINADE WITH ROCOTO PEPPER & CILANTRO THAT POURS OVER FRESH SEAFOOD OFFERINGS SERVED WITH CHOCLO & SWEET POTATO, PERUVIANS ARE KNOWN AS THE KINGS OF CEVICHE.

Ceviche de Pescado \$22

Mahi Mahi, Leche de Tigre, Sweet Potato GF

Frida's Ceviche Villa Peru \$25

Medium Spicy Rocoto Cream Sauce, Mahi Mahi, Shrimp, Fried Calamari, Sweet Potato, Choclo, Leche De Tigre

Agacharito \$25

(Peruvian Street Style) Mahi Mahi, Leche De Tigre, Papa A La Huancaína, Conchas

Tuna Maracuya Ceviche \$26

Ahi Tuna, Leche de Tigre, splash of Passion Fruit GF

Ceviche Afrodisiaco \$29

Mahi-Mahi, Shrimp, Pulpo, Conchas Negras (black clams) Calamari, Mussels, Clams, Rocoto Pepper, Red Onions, Choclo, Sweet Potato, Leche de Tigre

Ceviche Carretilero \$25

Mahi Mahi, Shrimp, Octopus, Crispy Calamari, Sweet Potato, Leche De Tigre

Ceviche Mixto Clásico \$27

Mahi Mahi, Octopus, Shrimp, Calamari, Mussels, Clams, Leche De Tigre. GF

Ceviche de Camarones \$24

Shrimp, Rocoto Pepper, Yucca, Choclo, Leche de Tigre. GF

Conchas Negras Ceviche \$25

Black Clams, Diced Red Onions, Rocoto Pepper, Cilantro, Choclo, Cancha, Sweet Potato, Leche de Tigre. GF

Ceviche a la Piedra \$24

Sautee Shrimp (served hot), Red Onions, Aji Amarillo Pepper, Leche de Tigre, Choclo, White Rice, Sweet Potato. GF

Tiradito de Pescado \$22

Sashimi Style Mahi Mahi, Aji Amarillo Pepper, Leche de Tigre GF

Ceviche de Lobster \$33

Poached Lobster Tail, Rocoto Pepper, Red Onion, Yucca, Choclo, Leche de Tigre GF

Tiradito de Tuna \$24

Sashimi Peruvian style, Ahi Tuna, Aji Amarillo Pepper Leche de Tigre GF

Tiradito de Tuna con \$24

Rocoto Crema

Sashimi Peruvian style, Ahi Tuna, Spicy Rocoto Cream Sauce in Leche de Tigre GF

Salmon NIKKEI Ceviche \$27

Yuzu Kosho, Leche de Tigre Daikon, sesame seed & avocado GF

Tuna NIKKEI Ceviche \$27

Yuzu Kosho, Ahi Tuna, Leche de Tigre, Daikon, sesame seeds and avocado. GF

Trio De Ceviches \$38

A choice of a taste of three different ceviches of your choice.

A Taste of Peru de Frida \$95

A Seafood Tower with Whole Lobster, Butter Sauce, Ceviche de Pescado, Tiradito, Ceviche Mixto con Rocoto Crema, 4 Jumbo Shrimp, Fried Calamari with Salsa Criolla, Sweet Potato & Choclo

Non-Ceviche Specials

Ocopa con Camarones \$14

Sliced Potatoes topped w Ocopa, Traditional Peruvian Sauce from Arequipa, Peru, with Black Mint Huacatay, Aji Amarillo, Peanut, Olive & Boiled Egg, Grilled Shrimp

+ Do not order if you have a nut allergy

Ocopa Pasta \$24

Traditional Peruvian Sauce from Arequipa, Peru, with Black Mint Huacatay, Aji Amarillo, Tomato, & Peanut with Linguini & Grilled Shrimp

+ Do not order if you have a nut allergy

PLEASE NOTE THERE MAY BE HEALTH RISKS ASSOCIATED WHEN CONSUMING RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, IF YOU ARE PREGNANT OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCT FULLY COOKED NOTE: THERE IS A MERCHANT PROCESSING SURCHARGE 3% ON CREDIT TRANSACTIONS. A SERVICE CHARGE OF 20% IS APPLIED TO ALL PARTIES

OF 5 OR MORE.