

VILLA PERU

APPETIZERS

Papa a la Huancaína — 12
Cut Potatoes topped with Aji Amarillo
Cheese Sauce, Olive & Boiled Egg

Papa Rellena — 15
Potato Croquettes Stuffed, Beef
Picadillo, Olive, Raisins & Boiled Egg.
Served with Salsa Criolla & Aji
Amarillo Sauce. GF

Anticuchos de Corazon — 14
Peruvian Street Food, skewered veal
heart, anticuchera, potatoes, choclo GF
~ available with chicken (\$17) shrimp (\$15) ~

Tequeños de Queso — 12
Fresh cheese inside a crispy wonton
skin with avocado sauce

Peruvian Fried Calamari — 14
Fried Calamari with tartar sauce

Leche de Tigre — 13
"Tiger's Milk", fresh lime marinade with
Peruvian Aji peppers diced Mahi-Mahi,
shrimp, GF

CAUSAS (Gluten Free)

Peruvian Causa
Peruvian Causa origin in a time of war
with Chile "For the Cause," w/mash
potato infused with Aji Amarillo pepper
that mixes in an explosion of refreshing
flavors with different toppings

Causa de Pollo — 17
Causa with chicken salad, egg, black
olive GF

Causa Acevichada — 18
Causa topped with fresh Mahi ceviche
GF

Causa de Camarones con Palta — 17
Causa with shrimp GF

SALADS AND SOUPS

Ensalada Villa Perú — 15
Baby organic greens, cherry tomatoes,
avocado, Choclo, carrots. Served with
olive oil lime vinaigrette dressing
~ Add chicken \$5 / fish \$7 ~

Ensalada de Quinoa — 15
Quinoa, cherry tomatoes, avocado, olive,
cilantro. Lime-olive oil vinaigrette
dressing GF
~ Add chicken \$5 / fish \$7 ~

Parihuela — 25
Peruvian seafood soup, Mahi-Mahi,
calamari, shrimp, octopus, aji panca,
ginger GF

*FRIDA'S CEVICHE (Gluten Free)

Peruvian Ceviche

Peruvian Ceviches are sashimi style with
Leche De Tigre's or "Tigers Milk."
Fresh lime juice with Rocoto Pepper &
Cilantro, pours over fresh seafood served
with Choclo & Sweet Potato, Peruvians
are known as the Kings of Ceviche

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

Ceviche Carretillero — 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

Agacharito — 25
(Peruvian Street Style) Mahi Mahi,
Leche De Tigre, Papa A La Huancaína,
Conchas

Frida's Ceviche Villa Peru — 25
Medium Spicy Rocoto Cream Sauce,
Mahi Mahi, Shrimp, Fried Calamari,
Sweet Potato, Choclo, Leche De Tigre

Tiradito con Rocoto Crema — 23
Sashimi style, Mahi Mahi, Rocoto Sauce
in Leche De Tigre. GF

Tiradito — 22
Sashimi style, Mahi-Mahi, Leche de
Tigre Aji Amarillo GF

Ceviche de Pescado — 22
Mahi Mahi, Leche de Tigre, Sweet
Potato GF

Piqueo Del Mar — 42
Ceviche Pescado, Tiradito, Papa a La
Huancaína, Choritos a la Chalaca, Fried
Calamar

**Please, there may be health risks associated when consuming raw protein products. If you suffer from a chronic illness, if you are pregnant or have other immune disorders, you should eat these products 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.*

ENTRÉE

Walter's Chicken (Half or Whole Rotisserie Chicken) — 24 / 38

Whole Roasted Chicken Peruvian style, Fries, Seasonal Salad, Cilantro Rice only with Whole Chicken, GF

~ Option for roasted potatoes instead of Peruvian Fries add Fried Plantains \$3 ~

Walter's Wagyu Saltado — 50

4 oz Grilled Wagyu sautéed with Red Onions, Tomatoes, Chef Walter's Saltado Sauce, white rice, & Roasted Potatoes GF

Aji De Gallina — 25

Peruvian classic shredded chicken, creamy Aji Amarillo sauce with walnut served over potato & white garlic rice

~ Do not order if you have a Nut Allergy ~

Lomo Saltado — 27

Sautéed Angus Beef Tenderloin, red onions, tomatoes, soy sauce, served with fries and white garlic rice GF

~ Available with Shrimp (\$24) or as a Mixto Shrimp & Steak (\$30) ~

El Leñador (Peruvian Lumberjack)

— 33

Aji De Gallina sautéed Tacu style with rice & Beef Tenderloin, Red Onion, Roma Tomato, Soy Sauce, Fried Egg

Arroz con Mariscos — 30

Peruvian Style Paella, sofrito of Aji-infused rice, white wine, shrimp, calamari, octopus, clams, mussels GF

Your Majesty, Señor Wagyu — 70

8 oz Grilled Wagyu served with whipped garlic butter, sautéed bell peppers, red onion, Roma tomato, baby carrot, & Trigo Grain with Chef Walter's Tacu Sauce GF

Villa Peru Linguini — 35

Angus Beef Grilled Ribeye & Jumbo Shrimp, over linguini in a traditional Huancaína sauce & Queso Fresca

Tallerin Verde con Bistec — 37

Angus Beef Grilled Ribeye with chimichurri, basil pesto sauce, linguine, parmesan cheese, fried egg

Churrasco a lo Pobre — 37

Angus Beef Grilled Ribeye, chimichurri, beans & rice, Tacu-Tacu, fried egg, plantains GF

Corderito Norteño — 38

Braised Lamb Shanks, Aji Panda, Cilantro, Red Onion, & Red Wine reduction, Quinoa w Choclo, Cipollini Onion eEscabeche, Baby Carrot

Festejo Del Mar — 28

Inspired by Traditional Peruvian Dance, Feisty Huancaína & Rocoto sauce over linguine, shrimp, clams, mussels, white wine, pecorino cheese

Arroz Chaufa — 28

Wok Chinese style fried rice, scallions, chicken, shrimp, egg, soy sauce, oyster sauce, bean sprouts & green onion GF

Arroz Chaufa de Mariscos — 28

WOK Chinese style fried rice, mussels, clams, shrimp, soy sauce, oyster sauce, bean sprouts, green onion, GF

Tacu De Lomito A Lo Pobre — 27

A Sautéed puree of Canary beans, rice & Peruvian seasoning. Beef Tenderloin with red onions, tomatoes & peppers, with soy sauce & fried egg

Tacu Tacu (Vegetarian) — 24

Sautéed puree of Canary beans, rice & Peruvian peppers, shallots, over bell peppers, onions & tomatoes, soy sauce, fried egg GF

Portobello Saltado (Vegetarian) — 24

Portobello mushrooms sautéed with onions, tomatoes, soy sauce, served with fries & rice GF

PERUVIAN SIDES

Peruvian Side Dishes — 6

Cilantro Rice, Sweet Potato, Plantains, Salsa Criolla, Roasted Potatoes, Seasonal Vegetables, White Rice, Trigo Grain

KIDS MENU

Chicharron de Pollo — 7

Crispy pieces breaded chicken breast with fries

Chicharron de Pescado — 7

Crispy pieces breaded fish with fries

BEVERAGES

Chicha Morada — 4.5

Peruvian purple corn, pineapple, cinnamon and fresh lime juice

~ Pitcher \$15.00 ~

Inka Cola — 4.5

Peruvian Soda

Coffee, Espresso, or Hot Tea — 4.5

Coffee, Espresso, or Hot Tea

Soda — 4

Coke, Diet Coke, Sprite

St. Pellegrino (750ML) — 7

**Please, there may be health risks associated when consuming raw protein products. If you suffer from a chronic illness, if you are pregnant or have other immune disorders, you should eat these products 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.*