

MARGARITAS

Los Andes Margarita

Mi Campo Blanco Tequila • Grand Marnier • lime juice • sour mix • orange juice on the rocks with a salted rim regular 13 • spicy with Los Sundays Jalapeño Tequila 14

El Jimador Margarita

El Jimador Silver Tequila • Grand Marnier • fresh lime • on a large cube with a salted rim 15

El Millionario Margarita

Marques de Casa Noble Anejo Tequila • Grand Marnier • fresh lime • on a large cube with a salted rim 24

Blood Orange Margarita

Mi Campo Blanco Tequila • Thatcher's Blood Orange Liqueur • puree blood orange • lime juice • honey syrup lava rock salt 15

El Patrón Ahumado

Patron Reposado • Grand Marnier • pear juice • fresh lime juice • smoked with woodchips on a large cube with a tajin rim 16

Bamboleo Margarita

All spice liqueur • fresh lime juice • pineapple nectar • chicha morada • and a El Jimador Silver Tequila nip 14

HOUSE CLASSICS

Pisco Sour

Pisco • fresh lime juice • simple syrup • egg whites

Peruvian:

Taberno Pisco 13

Chilean:

Diablo Pisco Reservado Transparente 14

Cholita Sour

Agwa de Bolivia Botanical Liqueur
fresh lime juice • simple syrup • egg whites 15

Caipirinha

Pirassununga 1921 Cachaça • Muddled lime & sugar
lime juice • topped with soda 14

(Make it a premium with Leblon Cachaça) 16

Bolivian Gimlet

Dry Gin • Agwa de Bolivia Botanical Liqueur
cucumber purée • fresh lime dash of simple syrup 14

Morada Mule

Deep Eddy Vodka • fresh lime • house chicha morada
ginger beer 12

Rey De Ri

Old Forester Bourbon • Ancho Reyes Liqueur
tamarindo nectar 13

Passion Fruit Mojito

Taberno Pisco • passionfruit juice
muddled lime • mint • sugar • topped with soda 13

Basil Mojito

Agwa de Bolivia • Singani • muddled lime soursop
basil • sugar • topped with soda 14

If You Like Piña Coladas

Bacardi Coconut Rum • Chila Horchata Cream Liqueur
coconut cream • pineapple juice 15

Piscocello Martini

Taberno Pisco infused with lime peels
sugar • lime juice • garnished with a sugar rim 12

El Condor Pasa

Old Forester Bourbon • pineapple nectar • honey
pineapple garnish 13

Caipiroska Tropical

Corvus Tropical Vodka • passionfruit liqueur
muddled lime and sugar • guava nectar • soda water 15

Spiced Chicha

Deep Eddy Pineapple Vodka • All Spice Liqueur
lime juice • pineapple nectar • housemade
chicha morada 12

BEERS

DRAFT

Los Andes Llama Lager by Narragansett, RI	8
Radiant Pig 'Save The Robots' IPA, RI	9
Narragansett Fresh Catch Golden Ale, RI	7
Whalers APA, RI	7
Samuel Adams Seasonal, MA	7
Pacifico Clara Pilsner-Style Lager, MX	7

PERUVIAN CRAFT BEER

Maracumanto-Fruit Pale Ale-	
Passionfruit & Berry Ale	7
Pilsen Callao	7
La Cumbres Mango IPA	8
La Cumbres Estrella Dorada IPA	8

BOTTLE/CAN

Cusqueña	5
Corona Extra	5
Modelo Especial	5
Modelo Negra	5
Heineken	5
Heineken Light	5
Harpoon "UFO" White	5
Amstel Light	5
Quilmes	6
Bud Light	4
Budweiser	4
Sun Cruiser Iced Tea Vodka	7
1911 Black Cherry Cider	7
Daura Damn Lager, Gluten Free	6

SIGNATURE SANGRIAS

Signature Red or White Sangria

A refreshing and fruity blend of liqueurs • fruit juices and wine. glass 13 • pitcher 38

Peruvian Pink Sangria

A strong blend of Taberno Pisco • rosé wine • guava nectar & pineapple juice topped with Poema Brut Cava. glass 14 • pitcher 40

NON ALCOHOLIC BEVERAGES

MOCKTAILS

Mojito
Pina Colada
Margarita

WATER

San Pellegrino Sparkling Water
Fiji

SODA

Inka Cola (small/large)

JUICES

Chicha Morada	Tamarindo
Passionfruit	Soursop
Mango	Lemonade
Guava	Strawberry Lemonade

WINE BY THE GLASS PREMIUM POURS

	Glass	Bottle
Rosé, Montes Cherub, D.O. Valle de Colchagua, Chile	14	46
Malbec, Alta Vista Estate, Mendoza, Argentina	14	48
WHITE		
Torrentés, Amalaya, Salta, Argentina	9	36
Sauvignon Blanc, Concha Y Toro, Gran Reserva, Colchagua Valley, Chile	10	37
Pinot Grigio, Las Perdices, Mendoza, Argentina	10	37
Chardonnay, Viu Manet, Colchagua, Chile	10	37
Rosé, Natura, Organic, Chile	10	37
Tabernero "Sweet" Gran Rosé, Chíncha Valley, Peru	10	37
Semi-sweet Effervescent White, Zolo, Mendoza, Argentina	10	37
RED		
Carménère, Natura, Organic, Chile	10	37
Cabernet Sauvignon, Alta Vista 'Vive', Mendoza, Argentina	10	37
Pinot Noir, Cono Sur Organic, Chimbarongo, Chile	10	37
Merlot, Casillero del Diablo, Central Valley, Chile	10	37
Malbec, Nieto Senetiner 'Camila', Mendoza, Argentina	10	37
Tabernero "Sweet", Borgona VINO Demi Sec, Chíncha Valley Peru	10	37

WINE BY THE BOTTLE

WHITE WINE

SWEET • SPARKLING CAVA

#200 Segura Viudas Cava 2022 187ml.	12
#202 Poema Cava Brut, Catalonia, Spain	35
#203 Tabernero, Gran Rose Chínca Valley, Peru 2023	36
#201 Zolo White, Semi-Sweet, Mendoza, Argentina	36
#225 Mercat Cava Brut	40

CHAMPAGNE

#204 Tattinger Brut	80
#205 Moët Chandon Impérial Brut	120
#206 Moët Chandon Brut Rose	120
#207 Veuve Clicquot Brut	150
#217 Dom Perignon Brut	375

SAUVIGNON BLANC

#210 Tabernero, Gran Blanco Fina Reserva, Chíncha Valley 2022	35
#209 Las Perdices, Mendoza, Argentina 2023	42
#211 Concha y Toro, Terrunyo, Casablanca Valley	48

CHARDONNAY

#213 Andes Plateau, Maipo Valley, Chile, 2019	75
#214 Catena Alta, Mendoza, Argentina 2019	80
#215 Catena White Stones, Mendoza, Argentina 2021	175

INTERESTING WHITE

#222 Granbazán Etiqueta Ambar Albariño, Rías Baixas, Spain 2022	55
#216 Catena Zapata, White Clay, Mendoza, Argentina 2021, 55% Semillon / 45% Chenin Blanc	60

RED WINE

CARMÉNÈRE

#17 Montes Alpha, D.O. Valley De Colchagua 2018	54
#40 Casas Patronales Reserva, Maule Valley, Chile 2022	60
#53 Terrunyo, Cachapoal Valley, Chile 2018	79
#85 Purple Angel by Montes, Colchagua Valley, Chile 2019	160

CABERNET SAUVIGNON

#6 Montes Classic, Colchagua Valley, Chile 2022	40
#35 Las Perdices, Mendoza, Argentina 2023	42
#23 Casas Patronales Reserva, Maule Valley, Chile	45
#90 Unrated Xtra, Cachapoal Valley, Chile 2020	50
#33 Catena Alta, Mendoza, Argentina 2018	110
#79 "Don Melchor" by Concha y Toro, Puente Alto, Chile 2019	190

MALBEC

#18 Las Perdices, Mendoza, Argentina 2023	42
#38 Trivento Golden Reserve, Mendoza, Argentina 2022	50
#94 Catena Zapata, La Consulta, Mendoza, Argentina, 2019	75
#95 Catena Alta, Mendoza, Argentina 2020	110
#102 Catena Zapata, Mendoza, Argentina 2019	180

MERLOT

#25 Lapostolle, Cuvee Alexandre Apalta 2022	75
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PINOT NOIR

#45 Montes Alpha 2022, D.O. Aconcagua Costa, Chile	45
#101 Domaine Nico, Grand Mére, Mendoza, Argentina 2020	65

RED BLEND

#58 Tabernero Gran Tinto Reserva, 75% Malbec / 25% Merlot, Chíncha Valley, Peru 2021	40
#51 La Posta, Mendoza, Argentina 2020, 60% Malbec / 20% Bonarda / 20% Syrah	45
#100 Las Perdices, Malbec/Cabernet Franc/Petit Verdot, Mendoza, Argentina 2022	48
#30 Alma Negra M Blend, Mendoza, Argentina 2019	65
#93 Nicolas Catena Zapata, 83% Cabernet Sauvignon / 17% Malbec, Mendoza, Argentina, 2019	180

INTERESTING RED

#89 Cara Sucia, Tinto de Cereza, Rivadavia, Argentina 2019	32
#98 Cara Sucia, Sangiovese, Rivadavia, Argentina 2022	38
#61 "Sweet" Tabernero, Borgona VINO Demi Sec, Peru 2022	40
#56 Milamore, Mendoza Argentina 2021	54
#34 El Enemigo, Cabernet Franc, Mendoza, Argentina 2019	60

SPANISH RED

#36 Carlos Serres, Rioja Crianza, Spain 2018	38
#32 Altos de Luzon, Monastrell 2021	40
#43 Carlos Serres Rioja Reserva, Spain	45
#50 Bodega Numanthia, 'Termes,' Toro 2019	60
#55 Marques de Murrieta Reserva Blend, Rioja, Spain 2017	65
#30 Por Ti Red, Jumila Spain 2021	79
#16 Alma de Luzon, Jumilla Spain 2021	96

*Listed vintages may change.
Please enjoy responsibly.

APERITIVOS

FRÍOS

ceviche martini *

Barramundi, calamari, shrimp, kiwi mussels, cilantro, rocoto, garlic, leche de tigre, cancha, choclo 17

causa limena

Chilled whipped aji Amarillo potato, avocado puree, chicken salad, crema de huancaína, crema de rocoto 15

choros a la chalaca

Kiwi mussels, rocoto leche de tigre, chalaca salsa, tomato, onion, cilantro, choclo, cancha 17

ensalada de quinoa

Organic quinoa, tomatoes, cucumbers, spinach, red onions, tamarindo vinaigrette, feta cheese 16

ensalada nikkei

Seaweed, cucumbers, onions, jalapenos, fresno, ponzu-aioli, acevichado and sesame seeds in Nikkei leche de tigre 16

CALIENTE

anticuchos de lomo

Filet Mignon medallions, anticuchera, fingerling potatoes, choclo, crema de rocoto 19

champinones rellenos

Button Mushrooms, choclo, fire roasted peppers, ritz crackers, rocoto, queso blanco, chimichurri butter 14

calamari al k'allu

Floured and fried squid, queso blanco, choclo, mint, cherry tomatoes, cherry and banana peppers, garlic butter, balsamic reduction 17

EMPANADAS

1 Piece

andina

Short beef rib, golden raisins, onion, mint, rocoto crema 5

queso

Queso blanco, powdered sugar 4

pollo

Chicken, English peas, red bell pepper 4

salteña

Bolivian sweet dough pie, potato, peas, olive, Andean spices Pollo 4

empanada de arroz

Yucca, rice flour, queso blanco, banana leaf 4

COCINA CALIENTE

lomo saltado

Stir fry Tenderloin, red onion, tomato, soy sauce, micro cilantro, french fries, white rice 29

envuelto de pollo

Breadcrumb encrusted chicken breast, roasted peppers, queso blanco, spinach, mushroom, aji amarillo cream sauce, mashed potatoes 29

bisteca a lo pobre

Grilled 10oz Sirloin, a jus, sweet plantains, french fries, white rice, over easy egg 31

pollo napolitano

Chicken breast lightly floured, queso blanco, prosciutto, mashed potatoes, vegetable of the day, mushroom Andina sauce 29

chaufa aeropuerto

Chicken breast, shrimp, diced pork belly, rice, red bell peppers, bean sprouts, choclo, snow peas, pasta, ginger, kiko soy sauce, egg omelet, rocoto chili glaze 30

pollo los andes

Strips of chicken breast, pork kielbasa, cherry and banana peppers, onions, tomatoes, garlic-wine broth, steak fries, mozzarella, scallions 28

lechón al horno

Bolivian Style pork shank, white rice, roasted potato, carrots, fried sweet plantains, chalaca salsa 29

pobre vegetariano

Veggie chaufa, mushroom, cherry tomatoes, fried onions strings, fried sweet plantains, vegetable of the day, sunny side egg 22

please inform your server of any food allergies · we can only accept two credit cards per table

*consuming undercooked meats, fish, seafood or eggs will increase your risk of foodborne illness

DEL MAR

CEVICHE

ceviche clasico

Barramundi, squid, shrimp, clams, kiwi mussels, cilantro, garlic, rocoto, lime juice, camote, cancha, choclo, shot of leche de tigre 31

ceviche mixto

Our Ceviche Clasico with octopus, aji limo, aji amarillo, rocoto pepper 33

ceviche de pescado

Barramundi, lime juice, leche de tigre, camote, choclo, cancha 25

PAELLA

classic paella

strips of chicken breast, Pork Kielbasa, squid, P.E.I. mussels, little necks, shrimp, English peas, garlic butter-wine broth, saffron rice 33

paella al matador

10oz Sirloin, classic paella 55

lobster paella

Lobster, classic paella
scan for \$MKT\$



jalea

Fried seafood medley, peruvian bay scallop, shrimp, pota, kiwi mussels, squid, paiche, aji amarillo butter milk, salsa criolla, fried yucca, choclo, cancha, plantain chips, crema tartar 31

chimpun callo

Ceviche mixto and 1/2 Jalea 31

salmon aymara

Faroe Island Salmon, blackened with Peruvian espresso and Andean spices, vegetable of the day, veggie chaufa rice, béarnaise sauce 30

903 tasting

Mixto - Barramundi, squid, shrimp, Peruvian bay scallop, choclo, sweet potato, rocoto-aji limo leche de tigre

Jaleita - Kiwi mussel, clam, shrimp, pota, barramundi floured and fried, salsa criolla, fried yucca, cancha, crema tartar

Arroz con Mariscos - p.e.i. mussels, shrimp, peas, Peruvian herbs and spices, jasmine rice, salsa criolla, aioli acevichado 40

DEL LA PARRILLA

churrasco al gaucho*

Ensalada russa, fried yucca, chimichurri choice of white rice, mashed potatoes or arroz con queso 14oz Ribeye 40

bisteca andina*

Madeira wine reduction, mushrooms, choclo, sundried tomato, cherry and banana peppers, fresh mint, mashed potatoes, vegetable of the day 14oz Ribeye 42 | 10oz NY Strip 32

churrasco anticuchero*

Anticuchera, mushrooms, cherry tomato, fresh basil, veggie chaufa rice, fried onion strings, fried plantains, sunny side egg 14oz Ribeye 44 | 10oz NY Strip 34

SIDES

Arroz Blanco 5

French Fries 6

Mashed Potatoes 6

Plátanos Frito 7

Arroz Con Queso 6

Grilled Asparagus 6

Ensalada Russa 6

Veggie Chaufa 6

Yucca Frita 6

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