MARGARITAS

Los Andes Margarita
Don Nacho Silver Tequila • Grand Marnier • lime juice • sour mix • orange juice on the rocks with a salted rim 13

Spicy Los Andes Margarita
House-Infused Jalapeño Don Nacho Silver Tequila • Ancho Reyes Liquor • lime juice • sour mix • orange juice on the rocks with a salted rim 14

Skinny Margarita
El Jimador Silver Tequila • Grand Marnier • lim juice on a large cube and salted rim 15

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

Blood Orange Margarita
Don Nacho 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 15

HOUSE CLASSICS

Pisco Sour
Caravedo Pisco (Peruvian)• fresh lime juice • simple syrup • egg whites 13
Diablo Pisco (Chilean) 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

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. Topped with ginger beer 12

Andean Mojito
Caravedo Pisco • passionfruit juice muddled lime • mint • sugar • topped with soda 14

Bolivian Fiesta
Agwa de Bolivia Botanical liquor • Singani 63 • lime Juice. Passion & Mango juice. Dash of granadine 14

If You Like Piña Colada
Bacardi Coconut Rum • Chila Horchata Cream Liqueur. coconut cream • pineapple juice 15

Piscocello Martini
Caravedo 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

Rey De Ri
Old Forester Bourbon • Ancho Reyes Liqueur tamarindo nectar 14

Spiced Chicha
Corvus Grilled Pineapple Vodka• All Spice Liqueur. lime juice • pineapple nectar • housemade chicha morada 14

BEERS

DRAFT

Los Andes Llama Lager by Narragansett, RI(18oz)	8
Radiant Pig 'Save The Robots' IPA, RI	9
Musik Express IPA, Narragansett, RI	9
Whalers Rise APA, RI	8
Samuel Adams Seasonal, MA	8
Pacifico Clara Pilsner-Style Lager, MX	9

SOUTH AMERICAN BEER

Cusqueña	6
Maracumanto-Fruit Pale Ale-Passionfruit & Berry Ale	9
Pilsen Callao	9
La Cumbres Mango IPA	9
La Cumbres Estrella Dorada IPA	9
Quilmes	7

BOTTLE/CAN

Corona Extra	5
Modelo Especial	5
Modelo Negra	5
Heineken	5
Heineken Light	5
Harpoon "UFO" White	5
Amstel Light	5
Bud Light	5
Budweiser	5
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 Caravedo Pisco • rosé wine • guava nectar & pineapple juice topped with Poema Brut Cava. glass 14 • pitcher 40

NON ALCOHOLIC BEVERAGES

MOCKTAILS
Heineken 0.0
Mojito
Pina Colada
Margarita

WATER
San Pellegrino Sparkling Water
Fiji

SODA
Inka Cola (small/large)

JUICES
Chicha Morada
Passionfruit
Mango
Guava
Tamarindo
Soursop
Lemonade
Strawberry Lemonade

WINES BY THE GLASS

PREMIUM POURS

	Glass	Bottle
Rosé, Montes Cherub, D.O. Valle de Colchagua, Chile, 2025	12	44
Malbec, Alta Vista Estate, Mendoza, Argentina	13	46

WHITE

Torrontés, Amalaya, Salta, Argentina	9	36
Sauvignon Blanc, Concha Y Toro, Gran Reserva, Colchagua Valley, Chile, 2024	10	37
Pinot Grigio, Las Perdices, Mendoza, Argentina	10	38
Chardonnay, Viu Manet, Colchagua, Chile, 2025	10	37
Rosé, Natura, Organic, Chile	10	37
Semi-sweet Effervescent White, Zolo, Mendoza, Argentina	9	35

PORT

Graham's 20 year Tawney Port	25	
Delaforce Curious & Ancient Tawney 20 year	14	
Taylor Fladgate Ruby Port	9	

RED

Cabernet Sauvignon , Las Perdices Mendoza Argentina 2022	10	37
Carmenere, Casas Patronales Reserva Muale Valley Chile 2022	10	38
Pinot Noir, Casillero del Diablo. Central Valley Chile, 2023	10	37
Malbec, Las Perdices Mendoza, Argentina 2023	10	38
Merlot, Casillero del Diablo. Central Valley Chile	10	37
Blend Las Perdices Malbec/Cabernet Franc/Petit Verdot, Mendoza Argentina 2022	12	42

WINES BY THE BOTTLE

WHITE WINE

SWEET • SPARKLING CAVA

#200	Segura Viudas Cava 2024, (187ml)	12
#202	Poema Cava Brut, Catalonia, Spain	35
#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	125
#217	Dom Perignon Brut	375

SAUVIGNON BLANC

#210	Casa Patronales Réserva, Chile 2024	39
#209	Las Perdices, Mendoza, Argentina 2023	42
#211	Concha y Toro, Terrunyo, Casablanca Valley, Chile 2023	49

CHARDONNAY

#213	Andes Plateau, Maipo Valley, Chile 2022	75
#214	Catena Alta, Mendoza, Argentina 2021	85
#215	Catena White Stones, Mendoza, Argentina 2021	175

INTERESTING WHITE

#216	Catena Zapata, White Clay, Mendoza, Argentina 2023, 55% Semillon / 45% Chenin Blanc	55
#222	Granbazan Etiqueta Ambar Albariño Reas Baixas Spain 2023	65

RED WINE

CARMÉNÈRE

#17	Montes Alpha, D.O. Valley De Colchagua 2022	54
#53	Terrunyo, Cachapoal Valley, Chile 2019	79
#85	Purple Angel by Montes, Colchagua Valley, Chile 2021	160
#40	Casa Patronales Gran Reserva, Muale Valley, Chile 2022	60

CABERNET SAUVIGNON

#6	Montes Classic, Colchagua Valley, Chile 2023	40
#23	Casas Patronales Reserva, "Cabernet" Maule Valley, Chile 2023	45
#90	Unrated Xtra, Cachapoal Valley, Chile 2019	50
#33	Catena Alta, Mendoza, Argentina 2021	110
#79	"Don Melchor" by Concha y Toro, Puente Alto, Chile 2019	190

MALBEC

#38	Trivento Golden Reserve, Mendoza, Argentina 2022	50
#94	Catena Zapata, La Consulta, Mendoza, Argentina, 2022	70
#95	Cantena Alta, Mendoza, Argentina 2021	110
#102	Catena Zapata, Argentino, Mendoza, Argentina 2022	180

MERLOT

#25	Lapostolle, Merlot Cuvee Alexandre Apalta 2021	70

PINOT NOIR

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

RED BLEND

#58	Carmen Frida Kahlo Red Blend Single Vineyard Valley Colchagua Chile Cabernet Sauvignon/ Carmenere/Merlot & Syrah	35
#51	Achaval Ferrer- Quimera, Mendoza Argentina 45% Malbec 19% Cabernet Sauvignon 18% Merlot, 18% Cabernet Franc	45
#30	Alma Negra M Blend, Mendoza, Argentina 2021	65
#93	Nicolas Catena Zapata, 83% Cabernet Sauvignon / 17% Malbec, Mendoza, Argentina, 2020	180

INTERESTING RED

#56	Milamore, Mendoza Argentina 2021	54
#34	El Enemigo, Cabernet Franc, Mendoza, Argentina 2022	60

SPANISH RED

#36	Ramon Bilboa Rioja Garnacha Limited Edition 2020	39
#32	Altos de Luzon, Monastrell 2021	40
#50	Bodega Numanthia, 'Termes,' Toro 2022	60
#55	Marques de Murrieta Reserva Blend, Rioja, Spain 2020	65
#22	Por Ti Red, Jumila Spain 2021	79
#16	Alma de Luzon, Jumilla Spain 2021	96

*Listed vintages may change.
Please enjoy responsibly.

APERITIVOS

FRIOS

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 huancaina, crema de rocoto 15

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

choros a la chalaca
Kiwi mussles, rocoto leche de tigre, chalaca salsa, tomato, onion, cilantro, choclo, cancha 17

CALIENTE

anticuchos
filet mignon medallions, anticuchera, fingerling potatoes, choclo, crema de rocoto 20

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

pollo
Chicken, English peas, red bell pepper 4

queso
Queso blanco, powdered sugar 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 30

bisteca a lo pobre
Grilled 10oz Sirloin, a jus, sweet plantains, french fries, white rice, over easy egg 33

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

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

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

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

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

pobre vegetarino
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 57

lobster paella
Lobster, classic paella
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 47

bisteca andina*
Madeira wine reduction, mushrooms, choclo, sundried tomato, cherry and banana peppers, fresh mint, mashed potatoes, vegetable of the day
14oz Ribeye 49 | 10oz NY Strip 34

churrasco anticuchero*
Anticuchera, mushrooms, cherry tomato, fresh basil, veggie chaufa rice, fried onion strings, fried plantains, sunny side egg
14oz Ribeye 50 | 10oz NY Strip 36

SIDES

Arroz Blanco 5
Mashed Potatoes 6
Arroz Con Queso 6
Ensalada Russa 6
Yucca Frita 6
French Fries 6
Plátanos Frito 7
Grilled Asparagus 6
Veggie Chaufa 6

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