

BRUNCH

Summer - Fall 2018



*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CEVICHEs

- Costeño** 15
Cherry Snapper, calamari rings, shrimp, octopus, onions, spicy 'Leche de Trigre' & Choclo
- Achifado** 15
Peruvian-Chinese Fusion. "Leche de Trigre & tamarind infused", soy sauce, scallions, cancha & crispy wontons
- Nikkei Style** 15
Ahi Tuna, cucumbers, scallions, onions, sesame seeds, choclo "Leche de Tigre infused soy sauce, oyster sauce, sesame seed oil"
- Crispy Ceviche** 15
Fried snapper and seafood, fried maduro, tiradito sauce, salsa criolla.

SALADS

- Kale Salad** 14
Fried quinoa, grilled corn, lima beans, onions strawberries, rosemary vinaigrette.
- Grilled Asparagus Salad** 14
Red beets, choclo, buffalo mozzarella, house balsamic vinaigrette

APPETIZERS

- Artisan Empanadas** 9
Choice of chicken beef, veggies home fried empanadas.
- Mac & Cheese** 9
With bread crumbs and truffle oil
- Malenita's Ribs** 16
Crispy ribs tossed in our Alma's BBQ sauce.

BRUNCH & BRASAS

- Alma's Scrambled Eggs** 12
Brea cheese, crispy bacon, Andean style roasted potatoes
- Chilaquiles** 12
Tomatoes & Jalapeños marinara, queso fresco, overease eggs
- Aji de Gallina Omelet** 15
Shredded chicken, aji amarillo creamy sauce, Brie cheese, Andean style roasted potatoes. Also, veggie option.
- Poached Eggs** 14
Lentil Tacu-Tacu, hollandaise sauce, Canadian bacon.
- Pan Con Chicharron** 14
Crispy pork, sweet potatoes fries, salsa criolla, rocoto aioli
- Lomo a lo Pobre** 15
Stir fried Angus Beef, onions, tomatoes, roasted potatoes, poached eggs.
- Pulpo A La Brasa** 20
Grilled octopus, gnocchi, carrots, mushrooms, peas, red bell peppers.
- Pollo a La Brasa** half 17 Whole 28
Open flame rotisserie chicken, marinated in garlic and spices, Served with chimichurri & aji amarillo sauce and two sides.
- Paella Carretillera** 21
Peruvian "street food" style. Wild brown rice, snapper, seafood, linguica, parihuela broth, rocoto aioli, salsa criolla.
- Mahi Mahi en Escabeche** 23
Grilled asparagus, roasted potatoes, red wine aji Amarillo & aji panca escabeche sauce.

SIDE DISHES

- Aromatic Jasmine rice 5
Crispy Yuca 7
Sauteed Veggies w/herbs 8
House Salad 6
Arroz Chaufa 7
Truffle mashed potatoes 8.5
Sweet potato fries 7

COCKTAILS

- Sangría Roja** 10
Red Burgundy, Sandeman Rubi Port, O.J, Cava, apple, mint
- Sangría Blanca** 10
Muscatel Wine, Lillet Blanc, Apricot, Pineapple, Flower
- Bloody Mary** 7
House made with sake tequila
- Mimosas** 7
Choie of OJ, Pineapple, Passion fruit.
- Spicy Passion** 11
Sabe Sake Tequila, Cream Sherry, Lemon, Passion fruit, Serrano syrup
- Tropical Autumn** 11
Sabe Sake Rum, lemon, cava, Gancia Americano, Pineapple,
- Alma Tonica** 11
Sabe Sake/Gin Mediterranean tonic water, Cucumber, thyme