

## Entradas Fríos (Cold Appetizers)

<b>Choritos a la Chalaca</b> <i>New Zealand mussels topped with diced tomatoes and onions in lime juice</i>	<b>\$9.95</b>
<b>Causa de Langostinos</b> <i>Sculptured mashed potato infused with lime juice, filled with fresh shrimp and avocado</i>	<b>\$9.95</b>
<b>Ceviche de Pescado (Fish)</b> <b>\$12.95</b> <i>Pieces of fresh white fish served in a blend of lime juice, onions and Peruvian spices</i>	
<b>Ceviche de Camarones (Shrimp)</b>	<b>\$16.95</b>
<b>Ceviche Mixto (Fish, Calamari and Shrimp)</b> <b>\$14.95</b>	
<b>Ceviche Mixto con Pulpo (Fish, Calamari, Shrimp and Pulpo)</b> <b>\$16.95</b>	
<b>Papa o Choclo a la Huancaína</b> <b>\$5.95</b> <i>Your choice of boiled sliced potato or Peruvian corn smothered in a creamy huancaína sauce. The sauce is made with fresh white Peruvian cheese and authentic spices</i>	
<b>Causa a la Huancaína</b> <b>\$6.95</b> <i>Round pieces of causa smothered in a creamy huancaína sauce.</i>	
<b>Tiradito Amarillo</b> <i>Traditional Japanese-Peruvian coastal dish. Fresh fish thinly sliced, similar to sashimi, it's bathed in a delicate ají Amarillo sauce.</i>	<b>\$14.95</b>
<b>Pulpo al Olivo</b> <i>Traditional soft Octopus cooked in herbs, cut in slices marinated and topped with house made olive Mayonnaise</i>	<b>\$9.95</b>

## Ensaladas

<b>House Salad with grilled or quinoa encrusted chicken</b>	<b>\$8.95</b>
<b>Caesar Salad with grilled or quinoa encrusted chicken</b>	<b>\$9.95</b>

## Entradas Calientes (Hot Appetizers)

<b>Calamari Frito</b> <b>\$10.95</b> <i>Breaded and fried calamari</i>	
<b>Tamales</b> <b>\$3.50</b> <i>Peruvian tamale filled with pork, nuts, and olives prepared in a banana leaf and slowly cooked to perfection</i>	
<b>Yuca Frita</b> <b>\$5.95</b> <i>A plate of imported Peruvian cassava(yuca), lightly fried and served with the traditional huancaína cheese sauce</i>	
<b>Platano Frito</b> <b>\$5.95</b> <i>Slices of sweet and delicious plantains</i>	
<b>Papa Rellena</b> <i>A sculptured potato stuffed with a blend of minced sirloin and Peruvian spices</i>	<b>\$6.95</b>
<b>Anticuchos de Res</b>	<b>\$14.95</b>

Grilled skewers of skirt steak marinated in ají panca served with potato slices and Peruvian corn

### Anticuchos de Corazón

**\$10.95**

Grilled skewers of beef heart marinated in ají panca served with potato slices and Peruvian corn

18% Gratuity added to parties of 6 or more

Substitutions can be made at additional charge. Prices are subject to change

### Sopas (Soup)

**Sopa de Casa (Soup of the day)** Grande/Large **\$6.95** Chico/Small **\$4.95**

#### Dieta de pollo

Delicada sopa de pollo con verduras y fideos ideal para un almuerzo ligero

**\$7.95**

#### Sopa a la Minuta

Strips of beef in a slightly creamy, angel hair noodle soup including onion and tomatoes

**\$8.95**

#### Sopa de Verduras Tipo Chifa

**\$7.95**

Oriental style vegetable soup made with Asian vegetables and noodles

#### Sopa de Pollo Tipo Chifa

**\$8.95**

Asian style chicken soup made with Asian vegetables and noodles

#### Chupe de Pescado

Slightly creamy, with chunks of fresh pollack in a blend of rice, potato, peas and carrots

**\$13.95**

#### Chupe de Camarones

Slightly creamy with whole shrimp in a blend of rice, peas and carrots

**\$15.95**

#### Parihuela

A mixed seafood soup made with fresh fish, clams, New Zealand mussels, shrimp, scallops and calamari in a rich tomato broth

**\$17.95**

### Platos de Fondo (Main Courses)

#### Lomo Fino al Pisco

Skirt steak topped with Portobello mushrooms flambéed in Pisco, served with white rice and steamed vegetables

**\$23.95**

#### Carapulcra

Pieces of marinated chicken in a sauce thickened with Andean dried potato. Served with white rice

**\$12.95**

#### Arroz Chaufa de Res o Cerdo de Pollo

Peruvian style fried rice with choice of beef, pork or chicken

**\$9.95**

**\$8.95**

#### Arroz con Pollo con Papa a la Huancaína

A Machu Picchu favorite, chicken and rice seasoned with coriander and a medley of vegetables

**\$12.95**

**\$15.95**

#### Cau-Cau de mondongo

**\$13.95**

Pieces of honey-comb tripe stewed with diced potatoes, seasoned with ají amarillo aromatic mint and touch of turmeric

#### Tallarín Verde

**\$11.95**

**con Bistec de casa (with House Steak)**

**\$13.95**

**con Bistec (with Skirt or Strip Steak)**

**\$18.95**

A spaghetti dish tossed in a Peruvian pesto and basil sauce

#### Bistec Encebollado

House steak topped with sautéed onions, tomatoes, fresh garlic, and garnished with parsley. Served with white rice

**\$13.95**

### **Ají de gallina**

**\$14.95**

*Pulled chicken in a velvety ají amarillo sauce served on top of sliced boiled potato and alongside white rice*

### **Lomo Saltado**

**\$12.95**

*Strips of beef sirloin and french cut potatoes sautéed with garlic, tomato and onions served with white rice*

### **Portabellos Saltado**

**\$13.95**

*Strips of grilled portabello mushrooms and french cut potatoes sautéed with garlic, Tomato and onions and served with white rice*

### **Seco con Frejoles**

**\$14.95**

*Marinated lamb prepared with cilantro, served alongside rice and beans*

### **Bistec a lo Pobre**

**\$16.95**

*Steak served with white rice, french fries, hot dog, fried bananas and topped with eggs*

### **Milanesa de Res o Pollo**

**\$15.95**

*Breaded steak or chicken served with rice and salad*

### **Tallarín Chifa de Pollo, Res o Cerdo \$14.95 or Mixto (Combination)**

**\$17.95**

*Chinese noodles sautéed with Asian vegetables with a choice of beef, chicken, pork, or the combination*

### **Pollo en Trosos con Verduras**

**\$16.95**

*A medley of chicken breast pieces and Asian vegetables served alongside white rice*

### **Tallarín Saltado de Res o Pollo**

**\$11.95**

*Peruvian style lo mien with assorted vegetables, choice of beef or chicken*

### **Parrillada**

**\$17.95**

*Large cut of a semi-boneless chuck steak served with choice of rice, potatoes or yucca*

### **Lomo a lo Macho**

**\$20.95**

*Grilled skirt steak topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice*

### **Parrillada Machu Picchu**

**con Anticuchos de Corazón**

**\$26.95**

**con Anticuchos de Res**

**\$29.95**

*Large cut of semi-boneless chuck steak, sausage and a choice of Anticuchos. Served with potatoes and Peruvian corn*

### **Mar y Tierra**

**\$23.95**

*Peruvian style "Surf and Turf." A delicious skirt steak served alongside shrimps and scallops in a creamy garlic sauce with a side of rice*

### **Cabrito a la Norteña**

**\$14.95**

*A famous dish from northern Peru marinated in white wine and cilantro accompanied with Peruvian Canary beans and a choice of rice or yucca*

### **Tallarines a la huancaína con filete a la parilla**

**\$19.95**

*Deliciosos fettuccini muy al estilo Machu Picchu con una crema de huancaína y servido con un filete De res a la parilla*

## **Mariscos y Pescado (Fresh Seafood)**

### **Jalea Mixta**

**\$17.95**

*A Machu Picchu favorite - A variety of lightly breaded calamari, shrimp and fresh pollack fillet bites Served with yucca, garnished with Salsa Criolla*

### **Pescado a la plancha o frito con papas cocidos y ensalada**

**\$13.95**

*Fresh fillet of fish served with potatoes, rice and salad*

### **Arroz Chaufa de Mariscos**

**\$16.95**

*Peruvian style fried rice made with calamari, fish and shrimp*

**Tallarín de Mariscos** **\$16.95**  
*Calamari, fish, New Zealand mussels and shrimp sautéed with tomatoes, onions and fresh garlic tossed in a delicious spaghetti dish*

**Picante de Mariscos** **\$19.95**  
*A medley of seafood in an aji Amarillo salsa served alongside white rice*

**Pescado del dia al ajo** **market price**  
*Fish of the day cooked to perfection topped with roasted garlic and olive oil*

**Arroz con Mariscos** **\$19.95**  
*Peruvian style paella topped with a fresh variety of seafood*

**Red Snapper o Tilapia a lo Macho**  
**\$25.95**  
*Choice of whole fish or fillet of red snapper or tilapia topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice*

**Red Snapper o Tilapia Entero** **\$19.95**  
*Choice of whole fish or fillet of tilapia or red snapper cooked to your liking and served with Yellow or green rice and salad*

**Pescado a lo Macho**  
**\$19.95**  
*Fillet of fresh fish topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice*

**Escabeche de Pescado** **\$14.95**  
*Authentic Peruvian dish made with a traditional aji panca seasoning including onions, Sweet potato slices served over a fresh fillet of fish*

**Tacu –Tacu con salsa de mariscos** **\$18.95**  
*Deliciosa mezcla de frejoles y arroz salteados y acompañados de una salsa de mariscos especial*

**Cau Cau de Mariscos** **\$18.95**  
*A medley of seafood stewed with mint, diced potatoes, peas and carrots in an aji amarillo sauce served with white rice*

### **Pollo a la Brasa** **Machu Picchu's Rotisserie Chicken**

*Our chicken seasoning itself is a secret recipe handed down from the Incas. Slowly cooked to lock in the unique flavors, it's served with french fries and salad*

**Pollo/ Whole Chicken** **\$17.95**

**Medio Pollo/ Half Chicken** **\$9.00**

**Cuarto de Pollo/ Quarter Chicken** **\$7.95**

**Pollo Machu Picchu** **\$24.95**  
*Whole chicken accompanied with Arroz Chaufa de Pollo, french fries and salad*

*All Chicken dishes can be served with choice of white rice, yellow rice, green rice, Peruvian style fried rice with chicken, rice and beans, yucca frita and platanos for an additional charge*

### **Menú para Niños (Children's Menu)**

All Plates are \$7.95

**Salchipapa**  
*Hot dog pieces served over french fries*

**Chicharrón de Pollo**  
*Breaded chicken tenders served with french fries*

### **Guarniciones (Side Orders)**

Small/Large

**Arroz Blanco/ White Rice** \$2.95/\$5.50

**Arroz Verde/ Green Rice** \$3.95/\$6.95

**Arroz Amarillo/ Yellow Rice** \$3.95/\$6.95

Steamed Vegetable of the day \$3.95

Papas Sancochadas/ Potatoes \$2.95/\$5.50

Frejoles/ Beans \$2.95/\$5.50

Sausage \$4.95

Papas Fritas/French Fries \$3.75/\$6.50

 = Vegetarian Friendly

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