

**\* SEAFOOD ENTREES \***

**JALEA MIXTA \$27.95**  
*Fried platter with fish, shrimp and calamari on a bed of crispy yucca, chipotle aioli & Salsa Criolla*

**TRUCHA AL AJILLO \$23.95**  
*Butterflied Rainbow Trout topped in a sauce of fresh garlic and ají amarillo served with rice*

**FETTUCCHINE A LA DAZA \$25.95**  
*Fettuccine tossed with clams, mussels, shrimp calamari and sea scallops in an ají panca sauce*

**FILETE FRITO \$19.95**  
*Fried fillet served with sautéed vegetables and rice*

**CHAUFA DE MARISCOS**  
*Chifa style seafood fried rice*  
 Fish . . . \$20.95  
 Shrimp . . . \$22.95  
 Mariscos . . . \$23.95  
*Fried fish, shrimp and calamari*

**PESCADO A LO MACHO \$24.95**  
*Fried filet topped with shrimp, mussels & calamari in an ají panca sauce served with yucca & rice*

**RED SNAPPER \$24.95**  
*Whole Red Snapper prepared fried side of rice with a house salad*  
 "A lo Macho" Style . . . +\$4.95

**TACU TACU CON MARISCOS \$24.95**  
*Shrimp, mussels, calamari sautéed in an ají panca sauce served over a mix of rice and beans*

**\* SIDE ORDERS \***

FRENCH FRIES \$5 . . . \$10  
 SIDE OF BEANS \$3 . . . \$6  
 GARDEN SALAD \$7 . . . \$12  
 GARLIC SAUTÉED VEG \$6 . \$10  
 WHITE RICE \$4 . . . \$8  
 YELLOW RICE \$5 . . . \$9  
 CILANTRO RICE \$6 . . . \$11  
 CHICKEN CHAUFA \$6.95 . \$13.95

**\* POLLO A LA BRASA \***

**ROTISSERIE PLATES**  
*Selection served quartered*  
*Choose either french fries or rice accompanied by a garden salad\**  
 1/4 CHICKEN . . . \$13.95  
 1/2 CHICKEN . . . \$16.95  
 WHOLE CHICKEN . . . \$30.29

**ROTISSERIE SOLO**  
*Selections served quartered without sides*  
 1/4 CHICKEN . . . \$5.95  
 1/2 CHICKEN . . . \$9.95  
 WHOLE CHICKEN . . . \$15.72

**MACHU PICCHU FAMILY SPECIAL**  
*Whole rotisserie chicken served quartered*  
*Arroz Chaufa de Pollo*  
*French fries and side salad \$37.46*

**\* BEVERAGES \***

**Inca Kola \$2.95**  
*"The Golden Kola"*  
**Kola Inglesa \$2.95**  
*Strawberry soda*  
**Chicha Morada \$3.95**  
*Sweet fruit punch*  
**Coffee \$3.50**  
**Herbal Tea \$3.50**  
**Café con Leche \$4.95**

**JUICES**  
**Passionfruit \$3.75**  
**Mango \$3.75**  
**Apple \$3.25**  
**Cranberry \$3.25**  
**Orange \$3.25**  
**Lemonade \$3.95**  
**Fountain Drinks \$3.50**  
*Coke, Diet Coke, Ginger Ale*  
*Fanta, Sprite*

*\*substitutions can add additional charge prices are subject to change*

• *Dine In & Take Out* •  
 • *Daily Lunch Specials* •  
 • *Catering Menu with Party Trays* •  
 • *Private Banquet Hall* •  
**(845) 562-6478**

**MACHU PICCHU**  
**PERUVIAN RESTAURANT**



**TAKE OUT MENU**

*Authentic Peruvian Cuisine*

**HOURS**

Monday . . . 11a - 9p  
 Tuesday . . . CLOSED  
 Wednesday . . . 11a - 9p  
 Thursday . . . 11a - 9p  
 Friday . . . 11a - 9p  
 Saturday . . . 12p - 9p  
 Sunday . . . 12p - 9p

**(845) 562-6478**

**301 BROADWAY**  
**NEWBURGH, NEW YORK 12550**

**WWW.MACHUPICCHUREST.COM**

*Find us on*



**\* APPETIZERS \***

**YUCCA FRITA** \$8.95  
*Yucca fries with queso fresco & ajf amarillo dip*

**PAPA RELLENA** \$8.95  
*Potato croquette filled with steak, raisins, & onion*

**TOSTONES** \$8.95  
*Crispy green plantains with garlic mojo*

**CHORITOS A LA CHALACA** \$14.95  
*New Zealand mussels topped in a pico de gallo with Peruvian corn*

**PAPA A LA HUANCAÍNA** \$9.95  
*Potato slices in a queso fresco & ajf amarillo sauce*

**PLATANO FRITO** \$8.95  
*Caramelized yellow plantains*

**TAMALE** \$4.95  
*Authentic tamale stuffed with pork*

**CAUSA RELLENA**  
*Specialty salad layered with potato mashed with lime juice seasoned with aji amarillo*  
*Chicken . . . \$12.95*  
*Shrimp . . . \$13.95*

**CALAMARI FRITO** \$14.95  
*Seasoned calamari with a chipotle aioli*

**ANTICUCHOS**  
*Flame grilled meat skewers seasoned in a Peruvian adobo, potato slices and Peruvian corn*  
*Chicken . . . \$13.95*  
*Corazón . . . \$15.95*  
*Skirt Steak . . \$20.95*

**CEVICHE**  
*Choice of seafood cured with fresh lime juice, slices of red onion, spiced with Peruvian ajfs*  
*Fish . . . \$19.95*  
*Shrimp . . . \$21.95*  
*Mixto . . . \$22.95*  
*Fish, calamari, and shrimp*

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**\* SOUP & SALAD \***

**SOUP OF THE DAY** ~ *Sopa del Día* ~  
*Homemade Soup made fresh daily*  
*Small . . . \$5.95 Large . . . \$12.95*

**CALDO DE GALLINA** \$13.95  
*Traditional hen soup, slow cooked broth with noodles, potato, and egg \*Weekends Only\**

**PARIHUELA** \$21.95  
*Scallops, clams, mussels calamari and shrimp in a rich seafood bouillabaisse warmed with ajf panca*

**CHUPE DE CAMARONES** \$20.95  
*Shrimp chowder in a luscious ajf panca broth*  
*Peruvian corn, queso fresco snow peas and carrot*

**SOPA A LA MINUTA** \$15.95  
*Strips of tender steak, fresh tomato and garlic Cappellini noodles in a creamy ajf panca broth*

**GARDEN SALAD**  
*Fresh garden greens, julienned carrots, tomato, cucumber, red onion, pickled beets*  
*Sm \$6.95 . . . Lg \$11.95*  
*+Grilled Chicken Breast . . . \$15.95*  
*+Grilled Steak . . . . . \$20.95*

**\* MAIN COURSES \***

**LOMO SALTADO** \$21.95  
*Strips of steak stir fried with tomato, onion fresh garlic and tossed with fries served with rice*

**CABRITO A LA NORTEÑA** \$24.95  
*Beer braised pieces of lamb with cilantro and ajf amarillo served with rice and beans*

**PARILLADA** \$26.95  
*A 24 oz. flame grilled chuck steak seasoned in a Peruvian adobo. Choice of side and house salad*

**ARROZ CHAUFA**  
*Chifa Style Fried Rice*

**CHICKEN** \$13.95      **BEEF** \$17.95  
**PORK** \$14.95      **COMBO** \$20.95  
**VEGETABLE** \$14.95

**ADOBO DE CERDO** \$22.95  
*Slow cooked pork butt in an ajf panca adobo with yucca and choice of rice*

**MAR Y TIERRA** \$28.95  
*Flame grilled skirt steak shrimp and sea scallops sauteéd in a fresh garlic sauce, served with rice*

**POLLO AL AJILLO** \$22.95  
*Boneless chicken breast sauteéd in a fresh garlic and ajf amarillo sauce served with rice*

**TACU TACU CON LOMO** \$23.95  
*Strips of steak sauteéd with onion, tomato, soy sauce and fresh garlic over a mix of rice and beans*

**BISTEC ENCEBOLLADO** \$24.95  
*Flame grilled steak topped with sauteéd onions tomatoes and fresh garlic served with rice*

**CHICHARRON DE POLLO** \$20.95  
*Bone-in pieces of fried chicken served with yellow rice & Pico de Gallo*

**LOMO FINO AL PISCO** \$27.95  
*Flame grilled skirt steak, flambéed portobello mushrooms, sautéed garlic vegetables served & rice*

**TALLARIN SALTADO**  
**CHICKEN** \$20.95      **BEEF** \$21.95  
*Noodles stir fried with tomato, onion, fresh garlic and soy sauce with chicken or steak*

**ARROZ CON POLLO** \$21.95  
*Boneless chicken breast sauteéd in cilantro and garlic with green cilantro rice*  
*+ Papa a la Huancaína \$3.95*

**TALLARIN VERDE + BISTEC** \$24.95  
*Spaghetti tossed in a Peruvian pesto made of basil, spinach and cheese topped with grilled steak*

**PORCIÓN DE CHICHARRON** \$21.95  
*Platter of braised pork butt served lightly fried with sweet potato slices, Salsa Criolla*

**BISTEC A LO POBRE** \$23.95  
*Flame grilled steak piled high with plantains, hot dog and fries mounted with two eggs & rice choice*