

## APPETIZERS

### COLD

#### CAUSA CLASICA *(Can be shared with four people)*

A colorful tiered dish of whipped Idaho potatoes with a very mild yellow Peruvian chili pepper sauce and avocado, finished with a garnish of huancaína sauce, hard boiled egg and a cherry tomato (GF)

Chicken, Tuna or Veggies \$15

#### PAPA A LA HUANCAINA

\$15

Sliced Idaho potatoes covered in a creamy huancaína sauce, accompanied with hard boiled egg and Peruvian olives (GF)

#### LECHE DE TIGRE

\$18

Mahi mahi marinated in a citrus based (tiger's milk) with an accent of peppers and onions. Served in a margarita glass garnished with chifle, choclo, cancha, and a fried shrimp (GF)

### HOT

#### YUQUITAS FRITAS

\$12

Light and crispy fried yucas with a side of huancaína sauce or chimichurri. 10 to an order

#### TEQUEÑOS

6 \$10 | 10 \$14

Fried rolls with a side of chimichurri and huancaína sauce | Chicken, cheese or veggies

#### ANTICUCHO

\$18

Two skewers of grilled beef heart. Grilled Idaho potatoes with choclo. Served with a side of rocoto sauce

## SOUPS

#### CHUPE DE CAMARÓN

\$24

Creamy seafood chowder made with whole shrimp and headless shrimp, rice, fresh vegetables, choclo, cubes of queso fresco, and a poached egg

#### PARIHUELA

\$28

Mildly spicy and rich seafood boiled with Mahi Mahi, whole shrimp, lobster claw, squid, mussels, and clams

## SALADS

#### QUINOA ENSALADA

\$18

Quinoa, spring mix, mango, cucumber, celery, tomato, parsley, avocado, red onion, and feta cheese. With a side of blueberry-pomegranate vinaigrette or lemon glaze (GF)

#### LA PERUANA *(Peruvian house salad)*

\$16

Romaine, spinach, peruvian corn, tomato, avocado, raddish, and beats. With a side of house vinaigrette (GF)

#### DEL HUERTO *(From my garden)*

\$16

Romaine, cherry tomatoes, strawberries, red onion, queso, tossed your choice of blueberry-pomegranate vinaigrette or lemon glaze (GF)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

**SPLIT CHECKS ARE LIMITED TO 3 TABS PER PARTY**

## SERVA MAR

From the Sea

### CEVICHE CLÁSICO \$22

Catch of the day, mixed with chili limo, onion, garlic, and kosher salt. Marinated in a fresh lime citrus base. Garnished with sweet potatoes, choclo, chifle (fried plantain), and cancha (toasted corn) (GF)

### CEVICHE MIXTO \$26

Catch of the day, shrimp, octopus, calamari mixed with chili limo, onion, garlic, and kosher salt. All marinated in a fresh lime citrus base. Garnished with sweet potatoes, choclo, chifle (fried plantain), and cancha (toasted corn) (GF)

### JALEA \$27

Light and crispy fried mixed seafood: calamari, mahi mahi, shrimp, octopus, clams, and mussels. Comes with salsa criolla, garnished with yuca, cancha, and choclo. Side of Tartar

### CHAUFA DE MARISCOS \$25

Wok fried rice with mixed seafood: calamari, octopus, mussels, clams, shrimp, eggs, bell peppers, scallion, bean sprouts.

### ARROZ CON MARISCO \$27

Mixed seafood: Calamari, shrimp, octopus, clams, mussels, mixed veggies, red bell peppers tossed with creamy rice. Topped with grated parmesan and salsa criolla. With a side of 2oz of leche de tigre. (GF)

### SERVA CAUSA \$28

Our Causa Clasica served with a generous portion of Ceviche Clasico on top

### SERVA PREMIUM \$37

A combination dish of our Arroz con Mariscos and Ceviche Clasico

## POLLO A LA BRASA

Our organic chicken is seasoned with peruvian spices. Crispy skin with a juicy taste cooked from our live flame rotisserie. With Idaho fries, side salad and our famous sauces

¼ CHICKEN \$14

½ CHICKEN \$22

1 WHOLE CHICKEN \$38

Sub fries with sweet potato fries or veggies \$3

Our roasted chicken is all natural, no antibiotics and vegetarian fed

## SERVA TIERRA

From the Land

### LOMO SALTADO \$24

Stir fried sirloin steak, ahí amarillo pepper, cilantro, red onions, and tomatoes served with homemade Idaho potato fries and white rice

### AJI DE GALLINA \$20

Shredded chicken coated in creamy aji amarillo sauce. Served over white rice and sliced potatoes (GF)

### ARROZ CHAUFA

Wok fried rice with eggs, bell peppers, scallion and a hint of ginger

Chicken, Pork, Veggies \$20

Steak \$22

### SECO DE CORDERO \$35

Wine braised local lamb shank with cilantro sauce, peas, carrots, rice and yuca (GF)

### SERVA STEAK \$34

Grilled 12oz sirloin steak with Idaho fries, a fried egg and plantain, with salsa criolla on top. (GF)

## PASTA

### TALLARIN VERDE

Pasta tossed in our pesto sauce finished with grated parmesan (GF)

Grilled Chicken \$20

Grilled Steak \$25

### FETTUCCINE A LA HUANCAINA CON LOMO SALTADO \$27

Fettuccine in a creamy Huancaina sauce (made with peruvian yellow pepper and queso fresco) served with 'Lomo Saltado' on top. Topped with cilantro and grated parmesan

### TALLARIN SALTADO

Stir-fried latin-asian pasta dish with tomatoes, red onions, bean sprouts, bok choy, scallions, soy sauce. All tossed with fettuccine noodles.

Grilled Chicken \$18.5

Grilled Steak \$22

## KIDS

### SALCHIPAPAS \$9.5

Fried hot dog slices mixed with Idaho french fries. With a side of homemade mayonnaise

### CHICHARRÓN DE POLLO \$11

Homemade mini chicken tender with Idaho french fries. Side of tartar