



AVAILABLE JANUARY 20 – FEBRUARY 12, 2026 | 4PM - 11PM | 1 UPPER EAST SIDE

NYC RESTAURANT WEEK

\$60 | MONDAY - FRIDAY & SUNDAY DINNER

INCLUDES: 1 STARTER + 1 MAIN COURSE + DESSERT

STARTERS

CHOICE OF

LIMEÑO TIRADITO (GF)

Mahi-mahi, ají amarillo leche de tigre, chalaca, sweet potato, green plantain chips.

SHRIMP TEMPURA (GF)

Crispy shrimp tempura, spicy rocoto aioli, katsuobushi.

INCA TIRADITO (GF)

Torched salmon, “Mission Dynamite” sauce.

MAIN COURSE

CHOICE OF

GRILLED BRANZINO (GF)

Branzino, traditional chorillana sauce, sweet potatoes, rice and choclo

PAN-SEARED SALMON (GF)

Seared salmon, rocoto-romesco sauce, tomato & palmito salad.

ARROZ CON MARISCOS

Peruvian style seafood risotto, manchego cheese, heart of palm aioli.

DESSERTS

CHOICE OF

CHIRIMOYA MOUSSE & BERRIES

Creamy chirimoya mousse with fresh berries.



AVAILABLE JANUARY 20 – FEBRUARY 12, 2026 | 12PM - 4PM

NYC RESTAURANT WEEK

\$30 | MONDAY - FRIDAY

CHOOSE 1 APPETIZER + 1 MAIN

APPETIZERS

CHOICE OF

ROASTED BUTTERNUT SQUASH CHUPE

Aji Amarillo and cancha corn

GARDEN SALAD

Fresh greens, cherry tomatoes, cucumber, and a citrus vinaigrette.
Light, refreshing, and balanced.

MAIN COURSE

CHOICE OF

PESCADO NIKKEI

Crispy Catch of the Day with a bright Japanese-Peruvian sour Nikkei sauce, Asian-style sautéed vegetables, and arroz con choclo. Light, crisp, and full of energy – ideal for a dynamic weekday lunch.

CHICKEN CHAUSA TIPAKAY

Wok-fried chaufa rice with crispy chicken in a sweet-and-sour tamarind sauce, pineapple, and vegetables.

TALLARIN SALTADO

Egg noodles stir-fried with vegetables, soy sauce, and classic Chifa flavors.

ADD CHICKEN 8 | BEEF 14 | SHRIMP 12 | SALMON 11

FISH & CHIPS SANDWICH

Crispy catch of the day, tartara sauce, Peruvian coleslaw, brioche, truffle fries.

A BOLD, COASTAL COMFORT LUNCH.

POLLADA

Anticuchera-marinated grilled chicken, Peruvian green sauce, tostones, and arroz con choclo.

SMOKY, JUICY, AND DEEPLY SATISFYING.



AVAILABLE JANUARY 20 – FEBRUARY 12, 2026 | 11AM - 3PM | UPPER EAST SIDE

NYC RESTAURANT WEEK

\$45 SUNDAY BRUNCH
CHOOSE 1 APPETIZER + 1 MAIN

STARTERS

CHOICE OF

LIMEÑO TIRADITO (GF)

Mahi-mahi, ají amarillo leche de tigre, chalaca, sweet potato, green plantain chips.

SHRIMP TEMPURA (GF)

Crispy shrimp tempura, spicy rocoto aioli, katsuobushi.

INCA TIRADITO (GF)

Torched salmon, “Mission Dynamite” sauce.

MAIN COURSE

CHOICE OF

GRILLED BRANZINO (GF)

Branzino, traditional chorillana sauce, sweet potatoes, rice and choclo.

PAN-SEARED SALMON (GF)

Seared salmon, rocoto-romesco sauce, tomato & palmito salad.

ARROZ CON MARISCOS

Peruvian style seafood risotto, manchego cheese, heart of palm aioli.

DESSERTS

CHOICE OF

CHIRIMOYA MOUSSE & BERRIES

Creamy chirimoya mousse with fresh berries.