

TAPAS | SMALL PLATES

MAHI MAHI TIRADITO 24

Ocean Wise Mahi Mahi, Ají Amarillo Emulsion, Chulpe, Sweet Potato, Cilantro, Avocado, Chalaquita

PULPO AL OLIVO 24

Pacific Octopus Carpaccio, Botija Olive Sauce, Chimichurri, Capers, Tapioca Crackers

CAUSA ACEVICHADA 26

Steelhead Trout Ceviche, Avocado, Ají Amarillo Potato Terrine, Tomato, Salsa Golf, Ají Panca-infused Oil

CAUSA VEGETARIANA 18

Beets, Peas, Carrots, Avocado Mousse, Ají Amarillo Potato Terrine, Botija Olive Sauce, Ají Amarillo Aioli, Crispy Plantain

ENSALADA 19

Ontario Lettuce, Bleu D'Elizabeth Cheese, Dried Zucchini, Avocado, Roasted Andean Corn, Cucumber, Passionfruit Vinaigrette

HUMBOLDT SQUID 21

Marinated Crispy Peruvian Huboldt Current Squid, Crispy Plantain, Tartar Sauce, Ají de la Casa

- * Add Hokkaido Scallops + 12
- * Add Wild Blue Shrimp + 12
- * Add Mahi Mahi + 14

ANTICUCHOS 29

Ají Panca Flank Steak Skewers, Mini Potatoes, Brussels Sprouts, Chimichurri, Rocoto Sauce

TAMALITO DE PATO 27

Sous Vide Duck Thigh, Mote Corn Tamal, Salsa Criolla, Ají Drizzle

PACHAMANCA VEGETALES 22

Seasonal Vegetables, Sesame Squash Hummus, Chimichurri, Whipped Chèvre Cheese, Ají Panca and Cilantro-infused Oils

CLASICOS | CLASSICS

CEVICHE RAPHAËL 34

Ocean Wise Mahi Mahi, Tiger's Milk, Citrus Glazed Sweet Potato, Chulpe Corn

PULPO AL GRILL 46

Squid Ink Risotto, Wild Pacific Octopus, Salsa Anticuchero, Pancetta Emulsion, Salsa Criolla

TRUCHA 41

Cascade Mountain Steelhead Trout, Warm Quinoa Salad, Ají Amarillo Meunière Sauce, Capers

COCHINILLO 39

Ají Panca-marinated Suckling Pig, Sundried Potato Stew (Carapulcra) Chimichurri, Leafy Green Salad

* Vegan Option with Seasonal Roasted Vegetables 32

LOMO SALTADO 49

AAA Tenderloin Beef Sauté, Soy & Oyster Sauce, Rustic Potatoes, Roasted Garlic Rice

* Add Hokkaido Scallops and Wild Blue Shrimp + 20

ASADO CRIOLLO 56

Braised Osso Bucco, Velvet Mashed Cassava, Marinated Peas

SIDES	ROASTED GARLIC RICE	7
	RUSTIC POTATOES	7
	HOUSE MADE SAUCES	3.50

Different periods of Peru's history influence our menu dishes. Using some of Canada's finest staple foods with ingredients from Peru, our chefs are spoiled with a diversity of flavours to play with.

Culinary team: Lizardo Becerra, Hibett Antiporta, Guillermo Sipion, Nico Soto, Norma Montenegro, Vivian Gandour, Alonso Ruiz, Ronal Perez, Noelia Cardenas