

TAPAS | SMALL PLATES

PACIFIC TIRADITO 23

Pacific Lingcod, Aji Amarillo Emulsion, Chulpe Corn, Sweet & Purple Potato, Cilantro, Avocado, Chalaquita

PULPO AL OLIVO 24

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

CAUSA DE CANGREJO 29

Pacific Crab, Aji Amarillo Potato Terrine, Acevichada Sauce, Salsa Huancaína, Avocado, Celery Curls, Crispy Sweet Potato

CAUSA VEGETARIANA 18

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

ENSALADA 19

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

HUMBOLDT SQUID 22

Marinated Crispy Peruvian Humboldt Current Squid, Crispy Plantain, Tartar Sauce, Aji de la Casa

- ✱ Add Hokkaido Scallops + 12
- ✱ Add Wild Blue Shrimp + 12
- ✱ Add Pacific Lingcod + 14

ANTICUCHOS 29

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

TAMALITO DE PATO 28

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

ESCABECHE 22

Crispy Heartee Mushrooms, Escabeche Sauce, Botija Olive Gremolata, Sweet Potato

CLASICOS | CLASSICS

CEVICHE RAPHAËL 36

Pacific Lingcod, Aji Limo Tiger's Milk, Crispy Plantain, Citrus Glazed Sweet Potato, Chulpe Corn

ARROZ CON CONCHAS 48

Seared Hokkaido Scallops, Crispy Pancetta, Aji Panca & Achiote Rice, Grana Padano Sauce

TURBOT 46

Pangnirtung Baffin Island Turbot, Warm Quinoa Salad, Aji Amarillo Meunière Sauce, Capers

COCHINILLO 42

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

✱ Vegan Option with Seasonal Roasted Vegetables 32

LOMO SALTADO

Beef Sauté, Soy & Oyster Sauce, Chestnut Mushrooms, Tomato, Roasted Garlic Rice, Rustic Potatoes

TENDERLOIN 54

RIBEYE 82

✱ Add Hokkaido Scallops and Wild Blue Shrimp + 20

SIDES	ROASTED GARLIC RICE	7
	RUSTIC POTATOES	9
	HOUSE MADE SAUCES	3.5

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, Nico Soto, Norma Montenegro, Ronal Perez, Enzo Paz, Noelia Cardenas, Alonso Ruiz, Manuel Quispe