



## STARTERS:

### CLASSIC CEVICHE \$15 CEVICHE CLÁSICO

Catch of the day, classic tiger's milk, cancha chulpi, choclo, yam

### MIXED CEVICHE \$17 CEVICHE MIXTO

Catch of the day, shrimps, scallops, aji Amarillo tiger's milk, cancha chulpi, choclo, yam

### VEGAN CEVICHE \$13.5 CEVICHE VEGANO

Grilled chimichurri tofu, vegan tiger's milk, choclo, cucumber, tomato, cancha chulpi

### SHRIMP CAUSA \$14 CAUSA DE LANGOSTINOS

Grilled chimichurri shrimps, lemon aji Amarillo potato dough, acevichada sauce, chimichurri, hard boil egg, chalada hash (cucumber+red onion+ tomato)

### CHICKEN CAUSA \$12, 5 CAUSA DE POLLO

Shredded chicken breast, lemon aji Amarillo potato dough, homemade mayonnaise, hard boil egg, olives, veggie hash (carrots+peas+ red onion)

### PERUVIAN CHEESE STICKS (5UND) \$ 9 TEQUEOS DE QUESO

Fried wonton wrappers filling with mozzarella, uchu hot sauce trio

### POTATOES WITH PERUVIAN PEPPER SAUCE \$10 PAPA CON CREMA DE PIMIENTOS

Potato slices, Peruvian pepper sauce, hard boil egg, fresh cheese

### SINGLE VEGAN \$9 SOLTERITO VEGANO

Choclo, red onion, tomato, peas, olives, potato, aji Amarillo vinaigrette

## SIDES

2 egg (any style) \$3, Peruvian rice \$3, fried plantain \$3, salsa criolla \$1, 5 chimichurri \$1, 5, Peruvian ranch \$1, 5, choclo \$3, cancha chulpi \$3, sweet potato \$3, yucca fries (+ uchu hot sauce trio) \$5

## MAINS

### SEAFOOD RICE \$19 ARROZ CON MARISCOS

Scallops, shrimp, catch of the day, creamy Peruvian bisque rice, parmesan, green peas, piperade

### SEAFOOD CHAUFA \$17 CHAUFA DE MARISCOS

Scallops, shrimp, catch of the day, ginger garlic confit, scramble egg, bell pepper, green onion, criolla sauce

### CHICKEN CHAUFA \$15, 5 CHAUFA DE POLLO

Chicken thigh, scramble egg, ginger garlic confit, bell pepper, green onion, criolla sauce

### STEAK AND EGG RELOADED \$18 BISTEC A LO POBRE

Grilled Beef flank steak, potato fries, sunny side up egg, fried plantain, Peruvian white rice, salsa criolla

### SAUTEED BEEF TENDERLOIN \$16, 5 LOMO SALTADO

Sautéed beef tenderloin, tomato, aji Amarillo, red onion, potato fries, Peruvian white rice, lomo saltado sauce

### PORK CONFIT \$16, 5 CARAPULCRA DE CERDO

Confit pork butt, dry potato stew, Peruvian white rice, chicharron and plantain bits, salsa criolla

### MACARON PESTO WITH CHICKEN MILANESE \$16, 5 TALLARINES VERDES

Macaroon, Peruvian style pesto, chicken Milanese, nuts, fresh cheese

### PERUVIAN CHICKEN PARTY \$16 POLLADA

¼ chicken breast or leg and thigh, potato fries, Peruvian white rice, cabbage salad, uchu hot sauce trio

### VEGAN ENTREE \$15 SALTEADO DE VERDURAS

Sautéed seasonal veggies, grilled chimichurri tofu, Peruvian white rice, potato fries, uchu hot sauce trio

## DESSERTS:

Mazamorra morada pudding \$5      Rice pudding (arroz con leche) \$6  
½ Mazamorra + ½ Rice pudding \$6

## DRINKS:

### CHICHA MORADA \$4

Purple corn, fresh lime juice, cinnamon, star anise, clove, simple syrup

### LEMONATE \$4

Fresh lime juicy, simple syrup

### INCA KOLA \$3

Peruvian soda

## CONTACT US :

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