

# MENU

## PERUVIAN AND LATIN CUISINE

### PUFF PASTRY EMPANADAS

#### CHORIZO & CHEESE 3.5

Mexican sausage and mozzarella cheese

#### CHICKEN FAJITA 3.5

Mexican chicken fajita with peppers and chipotle *-dairy free*

#### PICADILLO 3.5

Peruvian ground beef with peppers and chipotle *-dairy free*

#### PICANTE DE CAMARONES 3.5

Shrimp with a Peruvian red pepper sauce

#### HAM AND CHEESE 3.5

Traditional Jamon y Queso

#### VEGGIE 3.5

Wok stir fried veggies *-dairy free*

### CORN FLOUR EMPANADAS (GF) 3.5

#### VEGETALES

Grilled veggies

#### POLLO 3.5

Seasoned chicken with Peruvian spices

#### CHEESE 3.5

#### EMPANADA LUNCH BOX 11

Choose 3 empanadas

OR

Choose 2 empanadas + a small house salad

AND 1 homemade drink or water



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### CEVICHE

*The National dish of Peru: Corvina fish marinated in lime juice, Peruvian peppers, red onions, cilantro, served with sweet potatoes, Peruvian corn and Inka roasted corn*

#### PERUVIAN YELLOW PEPPER CEVICHE (GF) 12

#### SHRIMP CEVICHE (GF) 16.5

### TAPAS/SMALL PLATES

#### AREPAS FUSION (V, GF) 7

A Venezuelan specialty made with fresh ground south American corn grilled cheese, avocados and chilean sauce.

— choice of chicken, beef or veggies

#### MEXICAN STREET CORN (V, GF) 7.5

Juicy corn on the cob, topped with Mexican cream, lime, queso fresco & chile powder

#### YUQUITA FRITAS (V, GF) 5

Fried yucca sticks served with huancaína cream

#### PERUVIAN TAMALES (GF) 7.5

Pork or chicken tamale made of mashed corn wrapped in banana leaves. Served with salsa criolla

#### TOSTONES & GUACAMOLE (V, GF) 7.5

Avocado, tomato, onion, jalapeno, cilantro and lime served with fried plantains

— Chips with Guacamole 5.00

#### PAPAS FRITAS 5

Fresh fries

## MAIN DISHES

<b>LIMA FUSION SALAD</b> (V, GF) Spring mix, quinoa, cherry tomatoes, avocados, Peruvian corn, sweet potatoes, queso fresco and vinaigrette.— Add chicken 3.35	<b>8.85</b>
<b>AJI DE GALLINA</b> Shredded chicken in a light creamy flavorful "Aji Amarillo," Peruvian Pepper Sauce. Served with white rice	<b>10.5</b>
<b>PERUVIAN BEEF STEW (GF)</b> Tender pieces of boneless beef slow cooked for 48 hours in a sauce made of Peruvian Aji Escabeche and Chicha de Jora. Served with Canary beans and white rice.	<b>15.5</b>
<b>TACOS MEXICANOS (V, GF)</b> Four corn tortillas, cheese, scallions, jalapeno, lime— choice of steak, chicken, 'sh or Veggies.	<b>9.85</b>
<b>CHICKEN ANTICUCHERO (GF)</b> Delicious grilled chicken breast marinated with Peruvian peppers served with grilled potatoes, side salad and white rice.	<b>11.75</b>
<b>LOMO SALTADO (GF)</b> Tender steak strips sautéed with onions and bright tomatoes in a red wine sauce. Served over papas fritas & a side of white rice.	<b>15.9</b>
<b>PATACONES CON POLLO</b> Fried plantains topped with our delicious Anticuchero chicken and Pico de Gallo	<b>11.75</b>
<b>BURRITO BOWL/WRAP</b> White rice, black beans, lettuce, Pico de Gallo	<b>10.85</b>
<b>ARROZ CON MARISCOS (PAELLA)</b> Savory rice mixed with seafood in achiote oil. tasty broth, red pepper sauce and white wine	<b>16.5</b>
<b>PICANTE DE CAMARONES</b> Peruvian spicy shrimp in red pepper sauce served with rice, beans, and yuquita	<b>15</b>
<b>PESCADO CRIOLLO</b> Grilled fish served with white rice, fried yucca and our delicious salad with Huancaína	<b>12.5</b>

## PERUVIAN SAMPLER

Choose one Ceviche	<b>21.5</b>
Choose one Peruvian Main Course (Beef Stew, Chicken Anticuchero, Lomo Saltado or Aji de Gallina). Served with rice or quinoa.	

## KIDS

<b>CHICKEN FINGERS AND FRIES</b>	<b>7.5</b>
<b>CHEESE QUESADILLAS</b>	<b>6.85</b>
<b>TAQUITOS (2)</b> Chicken or Beef	<b>5.5</b>

## DESSERTS

<b>ALFAJORES ANDINOS (2)</b> Wheat Peruvian cookies filled with dulce de leche/caramel	<b>6</b>
<b>PERUVIAN FLAN</b> Homemade caramel custard and with a touch of spice	<b>7.5</b>

## BEBIDAS/DRINKS

<b>PASSION FRUIT DRINK</b> Homemade passion fruit refreshment	<b>2.75</b>
<b>CHICHA MORADA</b> Exotic drink made of purple Peruvian corn with pineapple and apple zest to it. (homemade)	<b>2.75</b>
<b>JARRITOS/INKAKOLA/ MEXICAN COKE</b>	<b>2.25</b>

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