



ENTRADAS

PAPA A LA HUANCAINA
SLICED BOILED POTATOES COVERED WITH HUANCAINA SAUCE,
A CREAMY MILD AJI AMARILLO CHEESE SAUCE
DISH OPTION: YUCCA A LA HUANCAINA
9

PAPA RELLENA
DEEP FRIED POTATOES STUFFED WITH SEASONED BEEF,
CAMELIZED ONIONS, OLIVES AND RAISINS.
9.5

CHOROS A LA CHALACA
DELICIOUS STEAMED MUSSELS TOPPED WITH DICED ONIONS,
TOMATOES AND PERUVIAN CORN
1/2 DZ. 8 1DZ. 14

CONCHITAS A LA PARMESANA
SCALLOPS IN A HALF SHELL TOPPED WITH PARMESAN CHEESE
AND BAKED TO A GOLDEN BROWN. SIX PER SERVING
13

CHICHARRON DE CALAMAR
CALAMARI MARINATED AND DEEP FRIED
8

TEQUEÑOS Y YUQUITAS FRITAS
MOZZARELLA CHEESE WRAPPED IN WONTON SKINS AND
YUCCA STUFFED WITH FRESH CHEESE THEN DEEP-FRIED
9.5

TOSTONES CON CARNE
FRIED GREEN PLANTAINS TOPPED WITH SEASONED MINCED
BEEF SAUTÉED WITH ONIONS AND RED BELL PEPPERS
DISH OPTION: CHICKEN
14

PULPO AL OLIVO
GRILLED OCTOPUS MEDALLIONS. SERVED WITH A SMOOTH
CREAMY BLACK OLIVE SAUCE AND CHIMICHURRI.
9.5

CHORIZO Y MORCILLA
A COMBINATION OF GRILLED CHORIZO AND BLOOD SAUSAGE.
SERVED WITH ROASTED POTATOES AND CHIMICHURRI.
8

PALTA RELLENA
AVOCADO STUFFED WITH CRAB MEAT SALAD.
8.5

LOMITO AL JUGO
SEASONED BEEF TENDERLOIN SAUTÉED WITH RED ONIONS.
SERVED WITH FRIED YUCCA.
13

ANTICUCHOS

ANTICUCHOS ARE TRADITIONAL PERUVIAN GRILLED SKEWERS INSPIRED BY
STREET FOOD CARTS, MARINATED IN AJI PANCA SAUCE. SERVED WITH
ROASTED POTATO, PERUVIAN CORN AND AJI SAUCES.

CORAZON / BEEF HEART 14 PULPO / OCTOPUS 12

POLLO / CHICKEN 10 CARNE / BEEF 13

CEVICHE

CEVICHE IS THE NATIONAL DISH OF PERÚ. OUR CEVICHE IS MADE TO
ORDER, COMBINING FRESH CUTS OF RED SNAPPER WITH LECHE DE
TIGRE (CITRUS-BASED MARINATED OF LIME), AJI LIMO CHILE PEPPER,
CILANTRO AND RED ONIONS.

CEVICHE DE PESCADO / FISH
SMALL 8 LARGE 15

CEVICHE MIXTO / SEAFOOD
SMALL 9 LARGE 16

CEVICHE DE CAMARON / SHRIMP
SMALL 10 LARGE 17

CEVICHE DE PULPO / OCTOPUS
SMALL 11 LARGE 18

CEVICHE DE PESCADO Y CAMARON
FISH / SHRIMP
SMALL 11 LARGE 17

CAMARONES, MANGO Y PALTA
SHRIMP / MANGO / AVOCADO
SMALL 10 LARGE 18

CEVICHE EN CREMA DE AJI AMARILLO
FISH OR COOKED SHRIMP / OCTOPUS / SQUID
AJI AMARILLO SAUCE / SPICES
SMALL 11 LARGE 18

CEVICHE EN CREMA DE ROCOTO
FISH OR COOKED SHRIMP / OCTOPUS / SQUID
AJI ROCOTO SAUCE / SPICES
SMALL 11 LARGE 18

CEVICHE SAMPLER
CREMA DE AJI AMARILLO CEVICHE /
CREMA DE ROCOTO CEVICHE / TRADITIONAL CEVICHE
FISH ONLY 17 MIXED SEAFOOD 19

CAUSAS

CAUSA IS A MASHED YELLOW POTATO CAKE WITH AJI AMARILLO
PEPPER AND LIME JUICE. SERVED WITH AVOCADO.

POLLO / CHICKEN 10 CANGREJO / CRAB 12

ENSALADAS

TERRA SUR SALAD
MIXED GREENS / FRESH TOMATOES / CUCUMBERS
CRUMBLLED FETA CHEESE / BALSAMIC VINAIGRETTE
8
WITH CHICKEN ADD 2 MORE

CAESAR SALAD
ROMAINE LETTUCE / CROUTONS / CAESAR DRESSING / PARMESAN CHEESE
8
W/CHICKEN ADD 2 MORE

GREEN SALAD
MIXED GREENS / FRESH TOMATOES / CUCUMBERS / BALSAMIC VINAIGRETTE
8

CHICKEN SALAD
SHREDDED CHICKEN / ONIONS / CELERY / CRANBERRIES
GLAZED WALNUTS / AIOLI / MIXED GREENS
8

Service charge of 18% will be added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
Substitutions will be politely declined; however, subtractions will always be accommodated when possible.
No split check on parties of 6 or more.

PESCADOS Y MARISCOS

PICANTE DE MARISCOS

MIXED SEAFOOD COOKED IN A SEASONED TOMATO BASE SAUCE WITH COCONUT MILK, POTATOES AND SPICES.
18

PARIHUELA

(PERUVIAN BOUILLABASSE)
FISH AND MIXED SEAFOOD IN A SEASONED FISH BROTH.
24

CHUPE DE CAMARONES

A DELICIOUS PERUVIAN SHRIMP CHOWDER WITH RICE, PERUVIAN CORN, PEAS, LIMA BEANS, POTATOES AND A POACHED EGG.
DISH OPTION: FISH / SHRIMP
22

JALEA

DEEP FRIED FRESH FISH WITH BREADED SHRIMP, CALAMARI AND MUSSELS OR FISH ONLY.
FISH ONLY 18 FISH AND SEAFOOD 20

FILETE DE PESCADO

SEASONED FISH FILLET, LIGHTLY FLOURED AND FRIED TO CRISP UP THE SKIN. SERVED WITH WHITE RICE OR FRENCH FRIES AND SARZA CRIOLLA.
20

PESCADO A LA CHORRILLANA

FRIED FILLET OF FISH, TOPPED WITH A TOMATO BASE SAUCE, ONIONS, TOMATOES, GARLIC AND SPICES. SERVED WITH WHITE RICE.
22

PESCADO A LO MACHO

FRIED FILLET OF FISH TOPPED WITH SEAFOOD COOKED IN A SEASONED TOMATO BASE SAUCE WITH COCONUT MILK.
YOUR CHOICE OF MIXED SEAFOOD OR SHRIMP.
24

SALTADO DE MARISCOS

SEAFOOD SAUTÉED WITH RED ONIONS, PLUMP TOMATOES SERVED OVER A BED OF FRENCH FRIES WITH A SIDE OF WHITE RICE.
YOUR CHOICE OF MIXED SEAFOOD OR SHRIMP.
18

SUDADO

FISH OR SEAFOOD SIMMERED IN A SEASONED BROTH MIXED WITH ONIONS, TOMATOES, GARLIC AND CILANTRO.
22

CHAUFA

ARROZ CHAUFA IS A PERUVIAN FRIED RICE DISH. IT CONSISTS OF A MIX OF FRIED RICE WITH GREEN ONIONS, EGGS, AND MEAT, QUICKLY COOKED AT A HIGH FLAME, OFTEN IN A WOK WITH SOY SAUCE AND VEGETABLE OIL. IT IS HIGHLY INFLUENCED BY CHINESE CUISINE DUE TO THE INFLUX OF CHINESE IMMIGRANTS TO PERU.

CHAUFA DE CARNE

BEEF TENDERLOIN FRIED RICE
20

CHAUFA DE POLLO

CHICKEN FRIED RICE
18

CHAUFA DE MARISCOS

SHRIMP, CALAMARI AND OCTOPUS FRIED RICE
20

CHAUFA ESPECIAL

BEEF TENDERLOIN, CHICKEN AND SHRIMP FRIED RICE
22

CHAUFA DE CHAMPIÑONES

MUSHROOM FRIED RICE
16

ARROCES Y PASTA

ARROZ A LA CHICLAYANA

SEASONED INFUSED BEER AND CILANTRO RICE MIXED WITH SEAFOOD SIMMERED IN A FISH BROTH ALONG WITH SPICES.
22

RISOTTO DE CAMARONES

SEASONED RICE MIXED WITH SHRIMP COOKED IN A CREAMY PARMESAN CHEESE SAUCE.
20

ARROZ CON MARISCOS

SEASONED RICE MIXED WITH SEAFOOD SIMMERED IN A FISH BROTH ALONG WITH SPICES.
DISH OPTION: SHRIMP ONLY
22

TERRA SUR PAELLA

OUR PAELLA FEATURES SEASONED RICE MIXED WITH BEEF TENDERLOIN, CHICKEN, SHRIMP, SPANISH CHORIZO AND BLACK MUSSELS.
24

*TALLARIN VERDE

SPAGHETTI PASTA IN A CREAMY PESTO SAUCE WITH YOUR CHOICE OF GRILLED RIBEYE, ANTICUCHOS DE CARNE OR GRILLED SHRIMP
22

TACU TACU

MIXTURE OF RICE AND WHITE BEANS, PAN FRIED UNTIL LIGHTLY CRISPED. TOPPED WITH YOUR CHOICE OF LOMO SALTADO 22 A LO MACHO 24

CARNES Y POLLO

LOMO SALTADO

SEASONED TENDERLOIN SAUTÉED WITH RED ONIONS, PLUMP TOMATOES SERVED OVER A BED OF FRENCH FRIES WITH A SIDE OF WHITE RICE.
22

SALTADO DE POLLO

SEASONED CHICKEN STRIPS SAUTÉED WITH RED ONIONS, TOMATOES SERVED OVER A BED OF FRENCH FRIES WITH WHITE RICE.
18

SALTADOS NIKKEI

OYSTER BASE SAUCE, SAUTÉED WITH RED ONIONS, PORTOBELLO MUSHROOMS, RED BELL PEPPERS AND SNOW PEAS SERVED OVER A BED OF FRENCH FRIES.

CHICKEN 18 BEEF 20 VEGETABLES 14

BISTEC A LO POBRE

GRILLED RIBEYE TOPPED WITH A SUNNY SIDE UP EGG. SERVED WITH SWEET PLANTAINS, WHITE RICE AND FRENCH FRIES.
24

BISTEC A LA CHORRILLANA

GRILLED RIBEYE TOPPED WITH A TOMATO BASE SAUCE, ONIONS, TOMATOES AND GARLIC. SERVED WITH WHITE RICE AND ROASTED POTATOES.
22

ANTICUCHOS DE CARNE

GRILLED CUTS OF TENDER BEEF SKIRT STEAK MARINATED IN AJI PANCA SAUCE. SERVED WITH YELLOW RICE AND CHIMICHURRI.
22

* Contains Nuts

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