

# DINNER MENU

## ENTRADAS (Appetizers)

PAPA A LA HUANCANA.....	10
<i>steamed potatoes with feta cheese sauce</i>	
YUCA A LA HUANCANA.....	11
<i>crispy cassava with feta cheese sauce</i>	
TAMALES.....	13
<i>choice of pork or chicken tamales</i>	
YUCA FRITA.....	10
<i>crispy cassava served with salsa criolla and garlic sauce</i>	
TOSTONES.....	10
<i>green plantains served with salsa criolla and garlic sauce</i>	
COCKTAIL DE CAMARONES.....	22
<i>shrimp cocktail</i>	
CHORITOS A LA CHALACA.....	19
<i>american harvest mussels topped with onions, tomatoes, corn &amp; lime juice</i>	
SCALLOPS A LA CHALACA.....	22
<i>pan seared scallops, diced onions and tomatoes, corn and lime juice</i>	
CHICHARRON DE PESCADO.....	19
<i>fish fritters</i>	
CHICHARRON DE CALAMARES O PARRILLA.....	17
<i>grilled or fried calamari</i>	
CHOROS AL VAPOR.....	16
<i>steamed mussels in white wine and garlic sauce</i>	

## CEVICHE

CEVICHE SAMPLER.....	41
<i>tiradito de pescado, mussels, mixto &amp; shrimp</i>	
CEVICHE ACUARIO.....	31
<i>fish, calamari, mussels, shrimp &amp; clams</i>	
PESCADO: <i>fish</i> .....	20
MIXTO: <i>fish, calamari &amp; shrimp</i> .....	22
CAMARONES Y PESCADO: <i>shrimp &amp; fresh fish</i> .....	21
CAMARONES: <i>shrimp</i> .....	23
MARISCOS: <i>calamari, mussels, shrimp, &amp; clams</i> .....	26
TIRADITO	
<i>thinly sliced fish with peruvian yellow pepper and lime served with a piece of boiled sweet potato</i>	
PESCADO.....	20
SALMON.....	29
LECHE DE TIGRE.....	14
Extra jugo de ceviche (4oz).....	6

## ANTICUCHOS

### THREE SKEWERS SEASONED WITH PERUVIAN SPICES

Corazon: <i>beef heart</i> .....	17
Pollo: <i>chicken</i> .....	14
Camarones: <i>shrimp</i> .....	17
Mixto: <i>beef, chicken, shrimp</i> .....	16

## ENSALADAS (Salads)

ENSALADA DE CASA.....	12
<i>mixed greens salad</i>	
BERROS CON PALTA.....	16
<i>watercress and avocado salad</i>	
ENSALADA ACUARIO CON POLLO.....	18
<i>grilled chicken, house salad, feta cheese, cranberries with balsamic vinaigrette</i>	
ENSALADA CAESAR: <i>caesar salad</i> .....	13
ENSALADA OPTIONS:	
<i>add grilled chicken*</i> .....	6
<i>add grilled shrimp*</i> .....	10
<i>add avocado*</i> .....	6

## SOPAS (Soups)

SOPA DEL DIA.....	10 S / 16 L
<i>soup of the day (ask your server)</i>	
PARIHUELA.....	22 S / 29 L
<i>seafood bouillabaisse*</i>	
SOPA DE VEGETALES.....	15 S / 19 L
<i>vegetable soup</i>	
SOPA DE PESCADO.....	21
<i>fish soup with vegetables</i>	
CHILCANO ACUARIO.....	29
<i>Acuario's own special seafood soup*</i>	

\*crab is not included / no lleva cangrejo\*

## PLATOS TRADICIONALES

ARROZ CON POLLO.....	19
<i>cilantro chicken &amp; rice served with huancaína sauce</i>	
SECO DE CARNE.....	19
<i>braised beef in a cilantro sauce with rice and beans</i>	
MILANESA (FRIED MILANESE) *	
POLLO (chicken).....	20
BISTEK (beef).....	20
BISTEK FRITO *.....	20
SECO DE CABRITO.....	21
<i>lamb braised in a cilantro and Peruvian spices, served with yuca, rice, beans and salsa criolla</i>	

## ACOMPAÑANTES (SIDES)

arroz (rice).....	5	ensalada de casa (salad).....	7
papas fritas (french fries).....	7	platanos (sweet plantains)....	7
frijoles (beans).....	6	papas de camote (sweet.....	9
yuca frita (cassava).....	7	potato fries)	
tostones (green plantains)....	7	huevos fritos.....	4.50
vegetales (vegetables).....	7		

18% tip will be added to total bill of parties of 5 or more

OUR SIDES: RICE, FRENCH FRIES, BEANS, YUCA, TOSTONES, VEGGIES, HOUSE SALAD, SWEET POTATO FRIES, CAMOTE SANCOCHADO OR SWEET PLATANOS

\*Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food born illnesses\*

\*If you have a food allergy please speak to the owner / manager / chef / or your server\*

# DINNER MENU

## PARRILLA (Grill)

ALL THE DISHES FOR THE PARRILLA  
GET A CHOICE OF 2 SIDES.

POLLO: <i>Chicken</i> .....	19
BISTEK: <i>Steak</i> .....	20
CHURRASCO: <i>8 oz NY strip</i> .....	32
ENTRAÑA: <i>Skirt steak</i> .....	32
SALMON.....	28
PESCADO: <i>Mahi mahi</i> .....	24
CAMARONES: <i>Shrimp</i> .....	23
CHULETAS: <i>Pork chops</i> .....	21
PARGO ENTERO.....	30
PULPO: <i>Octopus</i> .....	32

### EXTRA GRILL OPTIONS:

Encebollado \*add \$6 (*sautéed onion & tomato w/ rice and yuca*) Garlic Sauce \*add \$5

Alo Pobre \*add \$7 (*includes rice, fried plantains, fried eggs, french fries*)

(\*if this option is chosen, no sides will be given)

## PARRILLADA ACUARIO

1/2 POLLO A LA BRASA, STEAK, PORK LOIN,  
CHORIZO, RACHI, 2 SKEWERS AND 2 SIDES  
**\$75**

## SALTADOS

CHOICE OF MEAT SAUTÉED WITH ONIONS,  
TOMATO, SOY SAUCE & VINEGAR OVER FRIES  
SERVED WITH RICE

POLLO: <i>Chicken</i> .....	19
LOMO: <i>Beef</i> .....	20
VEGETALES: <i>Vegetables</i> .....	18
CAMARONES: <i>Shrimp</i> .....	23
PESCADO: <i>Fish</i> .....	20
MARISCOS: <i>Seafood</i> .....	24
CADILLAC: ( <i>Served medium rare</i> ) <i>Filet mignon</i> ....	32

## CHAUFAS

PERUVIAN STYLE FRIED RICE

POLLO: <i>Chicken</i> .....	19
CARNE: <i>Beef</i> .....	20
VEGETALES: <i>Vegetables</i> .....	18
CAMARONES: <i>Shrimp</i> .....	23
PESCADO: <i>Fish</i> .....	20
MARISCOS*: <i>Seafood</i> .....	24

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## TALLARINES SALTADOS

LINGUINE IN A LO MEIN STYLE  
WITH A PERUVIAN TOUCH

POLLO: <i>Chicken</i> .....	19
CARNE: <i>Beef</i> .....	20
VEGETALES: <i>Vegetables</i> .....	18
CAMARONES: <i>Shrimp</i> .....	23
PESCADO: <i>Fish</i> .....	20
MARISCOS: <i>Seafood</i> .....	24

## POLLO A LA BRASA

ROTISSERIE PERUVIAN STYLE CHICKEN

1/4 POLLO*.....	9
1/2 POLLO.....	17
WHOLE CHICKEN.....	30

each served with a choice of two sides  
except 1/4 chicken served with one side only\*

## TALLARINES VERDES

LINGUINE IN A PESTO SAUCE  
SERVED W PAPA A LA HUANCAINA

POLLO: <i>Chicken</i> .....	20
VEGETALES: <i>Vegetables</i> .....	18
CARNE: <i>Beef</i> .....	23
CAMARONES: <i>Shrimp</i> .....	26

## MARISCOS (Seafood)

SUDADO ACUARIO.....29  
*peru's version of a Zuppa di Pesce without the pasta and served with rice on the side*

LADY'S PESCADO SUDADO.....24  
*mahi-mahi stewed in onion, tomato and yuca*

PESCADO A LO MACHO (rojo - amarillo).....29  
*crispy chunks of fried fish over a spicy sauce that include top necks, calamari, mussels & shrimp*  
(Your choice of red or yellow sauce)

*add red snapper*.....12

PARGO ENTERO FRITO / A LA PARRILLA....30  
*whole red snapper fried or grilled*

FILETE DE PESCADO FRITO / PLANCHA.....20  
*deep fried filet of fish or grilled*

PESCADO EN SALSA DE CAMARONES.....26  
*fried fish chunks over a creamy shrimp sauce*

CAMARONES AL AJO.....23  
*shrimp scampi*

CAMARONES EMPANIZADOS.....23  
*breaded shrimp*

LOMO DE MARISCOS.....33  
*grilled steak over seafood & sautéed vegetables*

CAU CAU DE MARISCOS.....29  
*steamed seafood in a aji amarillo mint and curry sauce*

PICANTE DE MARISCOS.....24

CAMARONES.....23  
*your choice in a creamy aji amarillo sauce*

TACU TACU DE MARISCOS.....31  
*infusion of assorted seafood, rice and beans*

JALEA DE MARISCOS\*.....35 S / 55 L  
*peruvian fisherman platter*

MAR Y TIERRA.....41  
*your choice of steak & shrimp with garlic sauce*

\*crab is not included / no lleva cangrejo\*

## PERUVIAN PAELLAS

POLLO: <i>Chicken</i> .....	19
CARNE: <i>Beef</i> .....	20
VEGETALES: <i>Vegetables</i> .....	18
CAMARONES: <i>Shrimp</i> .....	23
MARISCOS*: <i>Seafood</i> .....	29