



LIMA GRILL

PERUVIAN KITCHEN



APPETIZERS

Handcrafted starters inspired by the bold flavors of Peru and Latin America.

CAUSA DE POLLO \$ 15

Traditional Peruvian layered yellow potato seasoned with lime and ají amarillo, filled with pulled Peruvian rotisserie chicken.

SALCHIPAPA PARRILLERA \$ 18

French fries topped with sliced beef franks, Argentinian chorizo, roasted pork shoulder, house mayo, pink sauce, cilantro aioli, yellow sauce, shredded queso fresco and green onions.

PAPA A LA HUANCAÍNA \$ 14

Yukon Gold potatoes served over a fresh lettuce leaf, topped with creamy Huancaína sauce and finished with crumbled queso fresco, dried Peruvian olives, hard boiled egg and microgreens.

CHICHARRÓN DE PESCADO \$ 17

Crispy fried white fish served with fried yuca, toasted cancha, salsa criolla sauce and tartar sauce.

ANTICUCHOS DE CARNE \$ 15

Grilled flat iron steak anticuchos served with grilled Peruvian choclo, chimichurri roasted potatoes, huacatay sauce and Huancaína sauce.

TEQUEÑOS \$ 12

Five crispy Venezuelan pastry sticks filled with melted cheese, served with cilantro aioli.

CEVICHE

Fresh seafood, vibrant citrus and authentic Peruvian flavors, prepared to order.

CEVICHE CLÁSICO \$ 18

Fresh white fish marinated in leche de tigre, ají limo, cilantro and red onions, served with toasted cancha, Peruvian choclo and sweet potato.

CEVICHE MIXTO \$ 19

Fresh white fish, shrimp, calamari and squid tentacles marinated in leche de tigre, ají amarillo, ají limo, cilantro and red onions, served with toasted cancha, Peruvian choclo and sweet potato.

CEVICHE DE BARRIO \$ 20

Fresh white fish marinated in creamy rocoto leche de tigre, cilantro and red onions, served with toasted cancha, Peruvian choclo and sweet potato, topped with crispy fried fish.

LECHE DE TIGRE CARRETILLERA \$ 17

Rocoto leche de tigre served in a cup with fresh white fish, crispy fried fish, fried plantains, toasted cancha, cilantro and red onions.

ROTISSERIE CHICKEN

Our Peruvian style rotisserie chicken, marinated with traditional spices and slow roasted until juicy inside and golden outside.

QUARTER ROTISSERIE CHICKEN \$ 15

Your choice of white or dark meat, served with two small sides and sauces.

HALF ROTISSERIE CHICKEN \$ 19

Your choice of mixed, white or dark meat, served with two small sides and sauces.

WHOLE ROTISSERIE CHICKEN \$ 37

One whole rotisserie chicken served with two large sides and sauces.

SIDES

- French Fries
- White Rice
- Canary Beans
- Fried Yuca
- House Salad
- Grilled Vegetables
- Sweet Plantains
- Chimichurri Roasted Potatoes.

FROM THE WOK

Peruvian Chinese (Chifa) specialties, wok cooked over high heat with bold flavors and fresh ingredients.

LOMO SALTADO \$ 23

Flat iron steak wok tossed with red onions, tomatoes, cilantro and our Lomo Saltado sauce, served with crispy French fries and white rice.

LOMO A LA HUANCAÍNA \$ 23

Flat iron steak wok tossed with tomatoes, red onions, cilantro and our Lomo Saltado sauce, served over linguini tossed in creamy Huancaína sauce.

TALLARÍN SALTADO LIMA \$ 23

Flat iron steak wok tossed with noodles, red onions, tomatoes, red bell peppers, bean sprouts, green onions and our Tallarín Saltado sauce.

CHAUFA LIMA GRILL \$ 14

Wok tossed Peruvian style fried rice with picanha, roasted pork shoulder and pulled Peruvian rotisserie chicken, with scrambled eggs mixed throughout, crispy fried noodles, our sweet and savory Nikkei sauce and black and white sesame seeds.

FROM THE GRILL

Fire grilled favorites featuring bold Peruvian flavors and premium cuts.

PICANHA A LO POBRE \$ 25

Grilled 8 oz picanha served with white rice, crispy French fries, sweet plantains and a fried egg.

MOSTRITO \$ 20

Quarter Peruvian rotisserie chicken served with Peruvian style chaufa rice, crispy French fries and house salad with lettuce, tomatoes, cucumber and carrots, finished with house dressing.

PARRILLADA LIMA GRILL \$ 45

Grilled 8 oz picanha, 8 oz roasted pork shoulder, one Argentinian chorizo, a quarter Peruvian rotisserie chicken and two anticucho skewers, served with chimichurri and your choice of two small sides.

PERUVIAN CLASSICS

Timeless Peruvian comfort dishes prepared with authentic recipes and traditional flavors.

AJÍ DE GALLINA \$ 22

Shredded chicken breast in a rich and creamy ají amarillo sauce with Parmesan, pecans and peanuts, served with white rice and Yukon Gold potatoes, topped with hard boiled egg, olive aioli, microgreens and toasted peanuts.

SECO DE CORDERO \$ 24

Slow braised lamb shank in a rich cilantro reduction, served with Peruvian canary beans, white rice, fried yuca and fresh salsa criolla.

ARROZ CON POLLO LIMA GRILL \$ 20

Peruvian cilantro rice with Peruvian choclo, red bell peppers, green peas and carrots, served with your choice of white or dark Peruvian rotisserie chicken, Huancaína sauce, Yukon Gold potatoes and avocado chalaquita sauce.

SEAFOOD

Peruvian seafood favorites prepared with bold coastal flavors.

ARROZ CON MARISCOS \$ 24

Peruvian seafood rice in an ají amarillo base with shrimp, calamari, squid tentacles, mussels, clams, green peas, carrots, red bell peppers, Peruvian choclo, cilantro and green onions, served with avocado chalaquita sauce.

PESCADO A LO MACHO \$ 24

Pan seared white fish topped with a creamy Peruvian seafood sauce with shrimp, mussels, clams, calamari and squid tentacles, served with white rice.

SANDWICHES

Signature sandwiches made with premium meats, fresh ingredients and house made sauces.

BEEF SANDWICH \$ 18

Grilled 6 oz flat iron steak marinated in anticucho sauce, served on a toasted French roll with Gouda cheese, caramelized onions, crispy onions, chimichurri, house mayo, cilantro aioli, lettuce, tomatoes and house dressing.

ROTISSERIE CHICKEN SANDWICH \$ 16

Pulled Peruvian rotisserie chicken served on a potato bun with Gouda cheese, crispy bacon, shoestring fries, pink sauce, green onions, lettuce, tomatoes and house dressing.

SALADS

LIMA GRILL SIGNATURE SALAD \$ 15

Romaine lettuce topped with pulled Peruvian rotisserie chicken, avocado, tomatoes, cucumber, red onions, Peruvian choclo, hard boiled egg, crispy bacon, queso fresco and crispy onions, served with house dressing.

ANDEAN CHICKEN SALAD \$ 15

Romaine lettuce topped with pulled Peruvian rotisserie chicken, avocado, tomatoes, cucumber, red onions, queso fresco and crispy wonton strips, garnished with quinoa pop and served with house dressing.

SIDES

- French Fries
- White Rice
- Canary Beans
- Fried Yuca
- House Salad
- Grilled Vegetables
- Sweet Plantains
- Chimichurri Roasted Potatoes

SMALL \$4

LARGE \$7.5

BEVERAGES

CANNED SODAS \$3.5

Coca Cola, Diet Coke, Coke zero, Sprite, Fanta and Dr Pepper.

PERUVIAN SODAS \$4

Inca Kola and Diet Inca Kola.

NATURAL DRINKS \$6

Chicha Morada and Passion Fruit.

DESSERTS

PASSION FRUIT SUSPIRO \$11

A modern take on the classic Peruvian dessert, made with passion fruit custard and topped with a light meringue.

CHOCOLATE LAVA CAKE \$11

Warm chocolate lava cake served over dulce de leche sauce with creamy lúcuma ice cream, passion fruit coulis and a delicate crunchy garnish.

TOCINO DEL CIELO \$11

Traditional Peruvian style custard dessert with a rich and silky texture, finished with citrus caramel sauce and topped with Chantilly cream, a maraschino cherry and mint.

WATERS

Acqua Panna 1 L

\$7

San Pellegrino 1 L

\$8

Topo Chico 12 oz

\$5

UNSWEETENED TEA \$3

Classic unsweetened iced tea.

