

YUCA105

- SELECTED MENU -

CEVICHEs

Fresh fish and/or selected seafood, marinated in fresh Chulucanas’ lime juice, mixed with Arequipan onions, cilantro and a touch of your favorite sauce.

Coconut cream, peach, pineapple, grated coconut and crispy black beans. *COCO CHIPOCO*	Fish	Seafood
Fried pieces of fish and crispy black beans over golden yuca sticks. Topped with yellow pepper cream. *CARRETILLERO HABANERO*	15.95	18.95
Ají limo reduction. *TRADICIONAL*	18.95	21.95
	14.95	16.95

APPETIZERS

- *CHIPS DE GUAJIRO 12.95 | Crispy slices of yuca, malanga and green plantains. Accompanied with our Peruvian huacatay and yellow pepper sauces and black beans humus.
- *REVOLUCIÓN DE PULPO 22.95 | Tender pieces of octopus marinated with Peruvian peppers, wine and vinegar. Accompanied with leche de tigre ganadora and salsa criolla.
- *TARTAR ENPLAYA GUANABO* 18.95 | Fresh dices of tuna and salmon, avocado and guava in mango salsa criolla, rocoto marmalade and spicy coconut zest. Served with crunchy rice crackers.
- *VACA TOSTÓN 14.95 | 3 tostones served with our amazing vaca frita.
- *TOSTONES CHALACOS 16.95 | 3 yellow pepper ceviche chalaquita style tostones.
- *BOCADO DE REYES 17.95 | 3 spicy crab and shrimp tostones.
- *CROQUETAS DE LA ABUELA 12.95 | Traditional serrano ham.

SOUPS

- *EL PACTO 28.95 | Aphrodisiac soup with its addictive and unmatched flavor. Made of Peruvian panca pepper and chicha de jora in a substantial of fresh fish and selected seafood.
- *COCO CHUPAO 26.95 | Delicious soup based on a reduction of shrimp and lobster, Peruvian peppers, rice, peas and carrots, flavored with huacatay and coconut milk for a tropical touch. Accompanied with a poached egg.

FOR THE KIDS

- *CHICKEN FINGERS 11.95
- *STEAK 14.95

TIRADITOS

Thinly cut fresh fish slices, bathed in our Chulucanas’ lime juice and a touch of your favorite sauce.

- *TRADICIONAL* 13.95 | Ají limo reduction.
- *HUANCAÍNA TRUFADA* 13.95 | Huancaína sauce and truffle oil.
- *HUAMAN LEE* 17.95 | Slices of fresh tuna and salmon bathed in our guava and rocoto cream, and accompanied with avocado and sprinkled sesame seeds.

QUE BOLAA SUSHIS & MAKIS

SUSHIS

- *SAMURAI CUBANO 15.95 | Cuban roasted pork and salsa criolla, covered with sweet plantains and bathed with mojo aioli. Served over a mirror of black beans.
- *LOMO GUAJIRO 17.95 | Lomo saltado covered with onions and tomatoes bathed in truffle huancaína.
- *YUCA 105 ACEVICHADO* 16.95 | White fish marinated in fresh Peruvian lime juice, onion and cilantro. Topped with glazed sweet potato.
- *INKA MAKI 17.95 | Tempura shrimp, avocado, grilled octopus marinated with panca pepper mayo and salsa criolla chalaquita style.

MAKIS

Base of Peruvian yellow potato, yellow pepper and fresh lime juice, maki style.

- *FUJUI MULATO 17.95 | Peppers, egg, avocado. Topped with crispy calamari and bathed in leche de tigre tartar.
- *MUERTE LENTA 24.95 | Crispy fish and avocado, covered with torch flambee spicy crab and shrimp.
- *CLÁSICA 12.95 | Classic stuffed with chicken and avocado.

MAIN COURSES

- *LOMOJO CONGRÍ 23.95 | Our classic Peruvian lomo saltado served over crispy yuca sticks and topped with a fried egg. Accompanied with a side of congrí.
- *EL NORTEÑO 24.95 | Roasted pork perfectly marinated. Accompanied with green cilantro rice and served over a bed of lima beans and arugula, onion, tomato, radish and cilantro salad.
- *CHURRASCO A LO POBRE 34.95 | Juicy grilled skirt steak. Served with congrí, fried egg and sweet plantain.
- *VACA FRITA 27.95 | Braised and shredded skirt steak. Grilled with selected spices and accompanied by our infallible mojo.
- *LECHÓN ASADO 22.95 | Cuban roasted pork marinated with bitter orange and selected spices. Served with a side of white rice and black beans.
- *ROPA VIEJA 24.95 | Braised and shredded skirt steak with selected species, tomato paste, green peppers and secret ingredients. Served with a side of white rice and black beans.
- *CORVINA SANGRE YORUBA 35.95 | Succulent fillet of fresh fish steamed in a fish broth reduction, with colorful tomatoes and tender Peruvian onions. Accompanied with steamed potatoes and a side of white rice.

- *TACU TACU MERO MERO MACHO 39.95 | Delicious crispy cake based on lima beans, sweet potato, rice and Peruvian peppers. Served with grilled grouper and selected seafood. Bathed with our very own a lo macho sauce.
- *DE CODO A RABO 32.95 | Delicious macaroni bathed in huancaína sauce. Served with a traditional oxtail stew and burrata cheese.
- *WALOK EN LA HABANA 26.95 | Congrí chaufa style, sauteed in a wok with pieces of pork, seafood, sweet plantain, bean sprouts, snow peas and a chopped egg tortilla.
- *CHINITO EN LA CALLE 8 22.95 | Classic chaufa with selected seafood, sauteed in a wok with a soy, oyster and sesame oil reduction.
- *CHAUFA ESPECIAL MIXTO 29.95 | Seafood chaufa perfectly complemented with beef, chicken, pork and shrimp.
- *ARROZ CON MARISCOS 105 24.95 | Selected rice grains and fresh fruits of the sea in an exquisite sauce made of Peruvian peppers, cilantro and our chef’s secret touch.
- *PARGO A LO MACHO 52.95 | Golden whole deboned pargo, fresh selected seafood and fiery Pisco 100, wrapped in a creamy and spicy sauce a lo macho. - Available with MOCHICA sauce.
- *JALEA MIXTA 24.95 | Crispy pieces of fish and finely selected mixed seafood, accompanied by golden yucas, tartar sauce and yellow pepper cream. Topped with salsa criolla. *Available with shrimp, calamari or fish.

*Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*For groups of 8 people or more, a service charge of 18% will be applied to your bill.

*Before placing an order, please inform your server if you or a person in your party has a food allergy. For more information regarding allergies, please visit YUCA105.com/allergies.