

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 & 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.....	40
<i>tiradito de pescado, mussels, mixto & shrimp</i>	
CEVICHE ACUARIO.....	30
<i>fish, calamari, mussels, shrimp, clams & crab</i>	
PESCADO: <i>fish</i>	19
MIXTO: <i>fish, calamari & shrimp</i>	20
CAMARONES Y PESCADO: <i>shrimp & fresh fish</i>	20
CAMARONES: <i>shrimp</i>	22
MARISCOS: <i>calamari, mussels, shrimp, & clams</i>	25
TIRADITO	
<i>thinly sliced fish with peruvian yellow pepper and lime served with a piece of boiled sweet potato</i>	
PESCADO.....	19
SALMON.....	28
LECHE DE TIGRE.....	13
Extra jugo de ceviche (4oz).....	5

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.....	9 S / 15 L
<i>soup of the day (ask your server)</i>	
PARIHUELA.....	19 S / 28 L
<i>seafood bouillabaisse</i>	
SOPA DE VEGETALES.....	14 S / 18 L
<i>vegetable soup</i>	
SOPA DE PESCADO.....	19
<i>fish soup with vegetables</i>	
CHILCANO ACUARIO.....	28
<i>Acuario's own special seafood soup</i>	

PLATOS TRADICIONALES

ARROZ CON POLLO.....	18
<i>cilantro chicken & rice served with huancaína sauce</i>	
SECO DE CARNE.....	18
<i>braised beef in a cilantro sauce with rice and beans</i>	
MILANESA (FRIED MILANESE) *	
POLLO (chicken).....	19
BISTEK (beef).....	19
BISTEK FRITO *.....	19
SECO DE CABRITO.....	20
<i>lamb braised in a cilantro and Peruvian spices, served with yuca, rice, beans and salsa criolla</i>	

ACOMPAÑANTES (SIDES)

arroz (rice).....	4	ensalada de casa (salad).....	6
papas fritas (french fries).....	6	platanos (sweet plantains)....	6
frijoles (beans).....	5	papas de camote (sweet.....	8
yuca frita (cassava).....	6	potato fries)	
tostones (green plantains).....	6		
vegetales (vegetables).....	6		

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: Chicken.....	18
BISTEK: Steak.....	19
CHURRASCO: 8 oz NY strip.....	28
ENTRAÑA: Skirt steak.....	29
SALMON.....	28
PESCADO: Mahi mahi.....	23
CAMARONES: Shrimp.....	22
CHULETAS: Pork chops.....	20
PARGO ENTERO.....	28
FILET DE PARGO ROJO.....	23

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
\$65

SALTADOS

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

POLLO: Chicken.....	18
LOMO: Beef.....	19
VEGETALES: Vegetables.....	17
CAMARONES: Shrimp.....	22
PESCADO: Fish.....	19
MARISCOS: Seafood.....	23
CADILLAC: (Served medium rare) Filet mignon....	30

CHAUFAS

PERUVIAN STYLE FRIED RICE

POLLO: Chicken.....	18
CARNE: Beef.....	19
VEGETALES: Vegetables.....	17
CAMARONES: Shrimp.....	22
PESCADO: Fish.....	19
MARISCOS: Seafood.....	23

TALLARINES SALTADOS

LINGUINE IN A LO MEIN STYLE
WITH A PERUVIAN TOUCH

POLLO: Chicken.....	18
CARNE: Beef.....	19
VEGETALES: Vegetables.....	17
CAMARONES: Shrimp.....	22
PESCADO: Fish.....	19
MARISCOS: Seafood.....	23

POLLO A LA BRASA

ROTISSERIE PERUVIAN STYLE CHICKEN

1/4 POLLO*.....	8
1/2 POLLO.....	16
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: Chicken.....	19
VEGETALES: Vegetables.....	17
CARNE: Beef.....	22
CAMARONES: Shrimp.....	25

MARISCOS (Seafood)

SUDADO ACUARIO.....	28
<i>peru's version of a Zuppa di Pesce without the pasta and served with rice on the side</i>	
LADY'S PESCADO SUDADO.....	23
<i>mahi-mahi stewed in onion, tomato and yuca</i>	
PESCADO A LO MACHO (rojo - amarillo).....	28
<i>crispy chunks of fried fish over a spicy sauce that include top necks, calamari, mussels, crab and shrimp (Your choice of red or yellow sauce)</i>	
<i>add red snapper.....</i>	11
PARGO ENTERO FRITO / A LA PARRILLA*....	27
<i>whole red snapper fried or grilled*</i>	
FILETE DE PESCADO FRITO / PLANCHA*.....	19
<i>deep fried filet of fish or grilled</i>	
PESCADO EN SALSA DE CAMARONES.....	25
<i>fried fish chunks over a creamy shrimp sauce</i>	
CAMARONES AL AJO*.....	22
<i>shrimp scampi*</i>	
CAMARONES EMPANIZADOS*.....	22
<i>breaded shrimp*</i>	
LOMO DE MARISCOS.....	32
<i>grilled steak over seafood & sautéed vegetables</i>	
CAU CAU DE MARISCOS.....	28
<i>steamed seafood in a aji amarillo mint and curry sauce</i>	
PICANTE DE MARISCOS.....	23
CAMARONES.....	22
<i>your choice in a creamy aji amarillo sauce</i>	
TACU TACU DE MARISCOS.....	30
<i>infusion of assorted seafood, rice and beans</i>	
JALEA DE MARISCOS.....	32 S / 50 L
<i>peruvian fisherman platter</i>	
MAR Y TIERRA.....	40
<i>your choice of steak & shrimp with garlic sauce*</i>	

PERUVIAN PAELLAS

POLLO: Chicken.....	18
CARNE: Beef.....	19
VEGETALES: Vegetables.....	17
CAMARONES: Shrimp.....	22
MARISCOS: Seafood.....	28