



Milford Restaurant Week Menu

Sept. 26th – Oct 5th

APPETIZERS/SOUP/SALAD

PAPA A LA HUANCAINA

Sliced steamed potatoes covered in Huancaina sauce, made with aji amarillo, evaporated milk, onion, garlic, and saltine crackers

YUCA A LA HUANCAINA

Yuca fries covered in Huancaina sauce

CHOROS A LA CHALACA

Half shell cooked mussels topped with onions, tomatoes, cilantro, Peruvian corn and toasted Peruvian corn (cancha)

PERUVIAN WINGS

Fried chicken wings in our homemade Peruvian **BBQ** sauce or with a side of our aji limo **ceviche** inspired sauce

AGUADITO DE POLLO Soup

A hearty and comforting bowl of soup, bursting with flavors of chicken, cilantro, a bit of rice, white corn, green peas and carrots

ANDEAN QUINOA ARUGULA Salad

Organic quinoa, arugula, mixed greens, cucumber, tomatoes, onions, queso fresco and avocado served with side of our house salad dressing



MAIN COURSE

SALTADO CHICKEN OR BEEF

Wok stir-fried beef or chicken cubes, onions, tomatoes, ginger-infused soy sauce, served with fries and white rice



TALLARIN VERDE CHICKEN OR BEEF

Your choice of a protein served next to spaghetti in a green sauce composed of fresh basil and spinach, topped with parmesan cheese and accompanied with roasted potatoes

TALLARIN SALTADO CHICKEN OR BEEF

Peruvian style Lo Mein. Sauteed cubes of your choice served with stir-fried red onions, tomatoes, and scallions



CAMARONES AL AJILLO

Lightly sautéed shrimp covered in a homemade light garlic and yellow Peruvian pepper sauce. Served with side of white rice and fried green plantains (tostones)

CHICHARRON DE CAMARONES

Deep fried marinated and breaded shrimp served on a bed of fried yuca and a sarsa criolla

PICANTE DE MARISCOS

Shrimp, calamari, mussels, and crab clusters in a creamy red sauce flavored with Peruvian peppers served with white rice and tostones



CLASSIC CEVICHE*** Non spicy/Mild/Spicy

Fish cubes in fresh lime juice and ceviche marinade served with sweet potato, choclo, and cancha

CEVICHE MIXTO*** Non spicy/Mild/Spicy

Fish cubes, shrimp, calamari, squid & mussels ceviche



DESSERTS

CAPPUCCINO GELATO TRUFFLE

Cappuccino Gelato, chocolate chips, enrobed in dark chocolate

COCONUT MANGO GELATO TRUFFLE

Coconut gelato, mango sorbet, surrounded by chocolate and coconut flakes



PASSION-FRUIT CHEESECAKE

Peruvian style cheesecake made with a Passion-fruit topping

FLAN

Our caramel and vanilla flan



DINE IN ONLY

***Warning: These items may be served raw and undercooked. Consuming raw and undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **ALLERGEN: Before placing your order, please inform us if a person in your party has a food allergy.**

20% Gratuity will be applied to parties of 5 and more.