



FAMILY STYLE CATERED MEALS

FRESH · HEALTHY · AUTHENTIC

Combo Meals include 2 portions of sides with each protein. The default sides are Andean Rice (Rice with Quinoa) and The Ensalada Andina (Andean Salad). They also include our Spicy Wanka Sauce.

Lomo Saltado Combo (Tray) \$17: Flame seared Angus Steak, Tamari, Cherry Tomatoes, Onions, Scallions and Cilantro. Served with herb roasted potatoes. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray). Also includes our Spicy Wanka Sauce (Cup)(V/GF)**
(GlutenFree · NutFree · ShellfishFree · DairyFree · EggFree)

Seco de Pollo Combo (Green Herb Chicken) (Tray) \$16: Free range Chicken braised in Kabocha-Cilantro Stew, served with roasted yams ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray). Also includes Spicy Wanka Sauce (Cup)(V/GF) and Salsa Criolla(lime pickled onions)(Cup)**
(GlutenFree · NutFree · ShellfishFree · DairyFree · EggFree · SoyFree)

Aji de Gallina Combo (Creamy Yellow Chicken) (Tray) \$16: Free range chicken braised in creamy yellow pepper sauce, aged Parmesan, Kalamata olives, potatoes. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray). Also includes Spicy Wanka Sauce (Cup)(V/GF)**
(GlutenFree · NutFree · ShellfishFree · EggFree · SoyFree)

Adobo Combo Combo \$16: (Tray) All natural pork shoulder braised in red chillies and corn beer and spices, garnished with yams. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray). Also includes Spicy Wanka Sauc(Cup)(V/GF) and Salsa Criolla(lime pickled onions)(Cup)** (GlutenFree · NutFree · ShellfishFree · EggFree · SoyFree)

Roasted Chicken Combo \$16: (Tray) Roasted Cubed Chicken Thighs. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray).** Also includes Spicy Wanka Sauce (Cup)(V/GF)
(GlutenFree · NutFree · ShellfishFree · EggFree · SoyFree)

VEGAN COMBO MEALS

Vegan Explosion! (Tray) \$16: Flame seared plant-based protein with tamari, onions, cherry tomatoes and cilantro. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray).** Also includes Spicy Wanka Sauce (Cup)(V/GF) (Vegan · GlutenFree · NutFree)

Vegan Split Pea Amarillo Combo (Tray) \$16: Hearty Split Pea and Aji Amarillo stew. Served with Yams and salsa criolla. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray).** Also includes Spicy Wanka Sauce (Cup)(V/GF) and Salsa Criolla(lime pickled onions)(Cup)
(Vegan · GlutenFree · NutFree · SoyFree)

El Vegano Rojo (Tray) \$16: Plant-based protein braised in a smoky red chili - shiitake sauce, cilantro, green onions. ***Includes Andean Rice (Rice/Red Quinoa Blend) (Tray) and Ensalada Andina(Tray) or Herb Roasted Veggies(Tray)** Also includes Spicy Wanka Sauce (Cup)
(Vegan · GlutenFree · NutFree)

A LA CARTE ENTREE

Lomo Saltado (a la carte) (Tray) \$13: Flame seared Angus Steak, Tamari, Cherry Tomatoes, Cilantro, scallions and herb roasted potatoes. **(GlutenFree · NutFree · ShellfishFree · DairyFree · EggFree)**

Seco de Pollo (a la carte)(Green Herb Chicken) (Tray) \$12: Free range Chicken braised in Kabocha-Cilantro Stew, served with roasted yams **(GlutenFree · NutFree · ShellfishFree · DairyFree · EggFree · SoyFree)**

Aji de Gallina (a la carte) (Creamy Yellow Chicken) (Tray) \$12: Free range chicken braised in creamy Aji Amarillo sauce, aged Parmesan, Kalamata olives, potatoes. **(GlutenFree · NutFree · ShellfishFree · EggFree · SoyFree)**

Adobo (a la carte) (Tray) \$12: All natural pork shoulder braised in red chillies and corn beer, and spices garnished with yams. **(GlutenFree · NutFree · ShellfishFree · EggFree · SoyFree)**

Roasted Chicken (a la carte) (Tray) \$12: Delicious fresh roasted chicken **(GlutenFree · NutFree · ShellfishFree · EggFree · SoyFree)**

A LA CARTE VEGAN FAMILY STYLE ENTREE

Vegan Explosion! (a la carte) (Tray) \$12: Flame seared plant-based protein with tamari, onions, cherry tomatoes and cilantro.. **(Vegan · NutFree)**

Vegan Split Pea Amarillo (a la carte) (Tray) \$12: Hearty Split Pea and Aji Amarillo stew. Served with Yams, and Salsa Criolla. **(Vegan · GlutenFree · NutFree · SoyFree)**

El Vegano Rojo(a la carte) (Tray) \$12: Plant-based protein braised in a smoky red chili - shiitake sauce, cilantro, green onions **(Vegan · NutFree)**

SIDES

Ensalada Andina (Tray) \$4: Organic mixed green salad with quinoa, shaved fennel, carrots, citrus wedges and a refreshing Aji Amarillo - Lime vinaigrette.
(Vegan · GlutenFree · NutFree · SoyFree)

Herb Roasted Seasonal Veggies (Tray) \$4: Herb roasted veggies with lemon zest
(Vegan · GlutenFree · NutFree · SoyFree)

Andean Rice(Tray) \$3: Jasmine Rice - Red Quinoa Blend
(Vegan · GlutenFree · NutFree · SoyFree)

Chifles (individual portions) (Tray) \$4: House made Green Plantain Chips
(Vegan · GlutenFree · NutFree · SoyFree · Dairy Free)

Chifles - Half Tray (Tray) \$16: House made Green Plantain Chips
(Vegan · GlutenFree · NutFree · SoyFree · Dairy Free)

Chifles - Full Tray (Tray) \$30: House made Green Plantain Chips
(Vegan · GlutenFree · NutFree · SoyFree · Dairy Free)

Dessert

Alfajores (Each) \$4: House made cornflour shortbread cookies with a dulce de leche filling
(Baked Fresh to order)
(NutFree · SoyFree)

Gluten Free / Vegan Cookie (Each) \$4: Gluten Free / Vegan Cookie
(Vegan · GlutenFree · NutFree · SoyFree · Dairy Free)