

■■ HUARIQUE PERÚ ■■

Food Truck Menu

Causa Limeña de Pollo – \$12

Puré de papa amarilla con ají amarillo, relleno de pollo.

Creamy yellow potato purée blended with Peruvian yellow chili, layered and filled with tender chicken.

Causa Limeña de Atún – \$12

Puré de papa amarilla con ají amarillo, relleno de atún.

Creamy yellow potato purée blended with Peruvian yellow chili, layered and filled with fresh tuna.

Lomo Saltado de Res (Angus) – \$20

Salteado peruano de carne Angus con cebolla, tomate y papas fritas.

Peruvian stir-fry with Angus beef, onions, tomatoes, and crispy fries. Served with steamed rice.

Lomo Saltado de Pollo – \$19

Salteado peruano de pollo con cebolla, tomate y papas fritas.

Peruvian stir-fry with chicken, onions, tomatoes, and crispy fries. Served with steamed rice.

Arroz Chaufa de Carne (Angus) – \$20

Arroz frito peruano con carne Angus, verduras y salsa de soya.

Peruvian-style fried rice with Angus beef, vegetables, green onions, and soy sauce. A wok-tossed classic with bold flavors.

Arroz Chaufa de Pollo – \$18

Arroz frito peruano con pollo, verduras y salsa de soya.

Peruvian-style fried rice with chicken, vegetables, green onions, and soy sauce. A wok-tossed classic with bold flavors.

Ceviche Clásico – \$25

Pescado fresco de lenguado en limón con camote, choclo y cancha.

Fresh sole fish marinated in lime juice, with Peruvian chili, onions, and cilantro. Served with sweet potato, giant corn, and crispy cancha.

Ceviche Carretillero – \$30

Ceviche callejero de lenguado con yuca frita, cancha y calamar crujiente.

Street-style sole fish ceviche in lime juice, paired with fried cassava, cancha, and golden crispy calamari.

Chicharrón de Pescado – \$18

Bacalao frito crocante con yuca y salsas.

Golden-fried cod fish chunks, crispy on the outside and tender inside. Served with fried cassava and house-made sauces.

Chicharrón de Calamar – \$16

Calamar frito crocante con yuca y salsas.

Crispy calamari rings, perfectly seasoned and fried. Served with fried cassava and Peruvian dipping sauces.

■ Pescados del Día / Fish of the Day

Lenguado – Sole Fish – \$28

Filete fresco de lenguado, preparado con sazón peruana y servido con guarniciones del día.

Fresh sole fillet, seasoned with Peruvian spices and served with the chef's choice of daily sides.

Bacalao – Cod Fish – \$26

Filete de bacalao, suave y jugoso, acompañado con sabores peruanos y guarniciones frescas.

Tender cod fillet, delicately cooked and paired with fresh sides and Peruvian flavors.

■ Bebidas / Drinks

Chicha Morada – \$4

Refresco de maíz morado con frutas y especias.

Refreshing purple corn drink, infused with pineapple, cinnamon, and clove.

Inca Kola – \$3

La gaseosa dorada del Perú.

Peru's golden soda, sweet and bubbly.

Agua – \$2

Agua embotellada.

Bottled water.

Gaseosas – \$2

Gaseosas clásicas.

Classic soft drinks.