

Entradas Frías (Cold Appetizers)

Choritos en Salsa <i>New Zealand mussels topped with diced tomatoes and onions in lime juice</i>	\$8.95
Causa Rellena <i>Sculptured potato stuffed with a Peruvian style tuna salad filling</i>	\$6.50
Ceviche de Pescado (Fish) <i>Pieces of fresh white fish served in a blend of lime juice, onions and Peruvian spices</i>	\$11.95
Ceviche de Camarones (Shrimp)	\$16.95
Ceviche Mixto (Fish, Calamari and Shrimp)	\$13.95
Ceviche Mixto con Pulpo (Fish, Calamari, Shrimp and Pulpo)	\$15.95
Papa a la Huancaína <i>Slices of potato served on a bed of lettuce covered in a creamy huancaína sauce. The sauce is made with fresh white Peruvian cheese and authentic spices</i>	\$5.95
Choclo a la Huancaína <i>Peruvian corn topped with the traditional cheese sauce</i>	\$5.95
Ocopa <i>Slices of potato topped with an authentic sauce made of Peruvian cheese, Andean mint and nuts</i>	\$5.95
Tiradito Clasico <i>Finely sliced pieces of white fish bathed in lime juice</i>	\$10.95
Tiradito Amarillo <i>Finely sliced fish bathed in lime juice accented with ají amarillo</i>	\$12.95
Ensalada de Casa/ House Salad	\$5.50

Entradas Calientes (Hot Appetizers)

Tamales <i>Moist, slightly spicy, and made with traditional Peruvian spices, it is prepared in banana leaf wrapping and stuffed with pork</i>	\$3.25
Yuca Frita <i>A plate of imported Peruvian cassava, lightly fried and served with the traditional huancaína cheese sauce</i>	\$5.95
Platano Frito <i>Slices of sweet banana cooked to perfection</i>	\$5.95
Porción de Chicharrón y Camote <i>Platter of marinated pork loin slices alongside sliced sweet potatoes</i>	\$8.95
Papa Rellena <i>A sculptured potato stuffed with a blend of minced sirloin and Peruvian spices</i>	\$6.00
Lomo al Jugó <i>Strips of beef sautéed with garlic, tomatoes and onions and garnished with parsley</i>	\$9.95
Anticuchos de Res <i>Skewers of skirt steak marinated in Peruvian spices and grilled to perfection</i>	\$13.95
Anticuchos de Corazón <i>Skewers of beef heart marinated in Peruvian spices and grilled to perfection</i>	\$9.95

15% Gratuity added to parties of 6 or more
Substitutions can be made at additional charge. Prices are subject to change

Sopas (Soup)

Sopa de Casa (Soup of the day)

Grande/Large

\$5.95

Chico/Small

\$3.95

Sopa Sustancia

Diced beef and noodle soup

\$6.95

Sopa a la Criolla

Slightly creamy, a spicy beef and noodle soup

\$7.95

Sopa a la Minuta

Strips of beef in a slightly creamy, angel hair noodle soup including onion and tomatoes

\$7.95

Sopa de Pollo Tipo Chifa

Asian style chicken soup made with Asian vegetables

\$6.95

Chupe de Pescado

Slightly creamy, with chunks of fresh basa fish in a blend of rice, potato, peas and carrots

\$11.95

Chupe de Camarones

Slightly creamy with whole shrimp in a blend of rice, peas and carrots

\$13.95

Parihuela

A flavorful mixed seafood soup

\$16.95

Patasca (Fin de Semana Especial/ Weekend Special)

A hearty, indigenous Andean soup made from beef and pork

\$9.95

Caldo de Gallina (Fin de Semana Especial/ Weekend Special)

A delicious soup made with hen broth, noodles and vegetables

\$6.95

Guisos (Entreés)

Carapulcra

Marinated chicken in Peruvian sauce that consists of diced potato and spices and served with white rice. A typical Peruvian dish

\$12.95

Arroz Chaufa de Res o Cerdo de Pollo

Peruvian style fried rice with choice of beef, pork or chicken

\$9.95

\$8.95

Arroz con Pollo

con Papa a la Huancaína

A Machu Picchu favorite, chicken and rice seasoned with coriander and a medley of vegetables

\$11.95

\$14.95

Cau-Cau

A classical Peruvian dish. Tripe with potato, peas and carrots served with rice

\$11.95

Tallarín Verde

con Bistec de casa (with House Steak)

con Bistec (with Skirt Steak)

A spaghetti dish made with a flavorful basil and spinach sauce

\$10.95

\$12.95

\$18.95

Bistec Encebollado

House steak topped with sautéed onions, tomatoes, fresh garlic, and garnished with parsley. Served with rice

\$12.95

Lomo Saltado

Strips of beef sirloin and golden fried potato sautéed with garlic, tomato and onions.

\$11.95

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Seco con Frejoles	\$14.95
<i>Marinated lamb cooked in coriander sauce, served alongside rice and beans</i>	
Bistec Montado	\$12.95
<i>Steak served with white rice, french fries, and topped with eggs</i>	
Bistec a lo Pobre	\$15.95
<i>Steak served with white rice, french fries, hot dog, fried bananas and topped with eggs</i>	
Bistec a la Huachana	\$12.95
<i>Steak served alongside rice and beans</i>	
Milanesa de Res o Pollo	\$15.95
<i>Breaded steak served with rice and salad</i>	
Tallarín Chifa de Pollo, Res o Cerdo	\$14.95
<i>A spaghetti dish with Asian vegetables with a choice of beef, chicken or pork</i>	
Tallarín Chifa Mixto (Combination)	\$16.95
<i>A spaghetti dish with Asian vegetables with beef, chicken and pork</i>	
Pollo en Trosos con Verduras	\$15.95
<i>A medley of chicken breast pieces and Asian vegetables</i>	
Tallarín Saltado	\$11.95
<i>Peruvian style lo mien with assorted vegetables and beef</i>	
Parrillada	\$16.95
<i>Large cut of semi-boneless chuck steak served with choice of rice or potatoes and yucca</i>	
Lomo a lo Macho	\$19.95
<i>Grilled skirt steak topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice</i>	
Parrillada Machu Picchu	\$25.95
con Anticuchos de Corazón	
con Anticuchos de Res	\$28.95
<i>Large cut of semi-boneless chuck steak, sausage and a choice of Anticuchos. Served with potatoes and Peruvian corn</i>	
Mar y Tierra	\$22.95
<i>Peruvian style "Surf and Turf." A delicious skirt steak served alongside shrimps and scallops in a creamy garlic sauce with a side of rice</i>	
Cabrito a la Norteña	\$14.95
<i>A famous dish from northern Peru. Lamb prepared with ají panca in a Peruvian marinade and served with choice of rice and beans or yucca</i>	
Escabeche de Pollo	\$11.95
<i>Authentic Peruvian dish made with a traditional ají panca seasoning including onions, sweet potato slices and served over chicken</i>	
Mariscos y Pescado (Fresh Seafood)	
Jalea Mixta	\$16.95
<i>A Machu Picchu favorite - A variety of lightly breaded calamari, shrimp and fresh fillet bites over a bed of yucca, garnished with Salsa Criolla</i>	
Pescado en Filete con Papas Sancochadas con Arroz	\$12.95
<i>Fresh fillet of pollack served with choice of potatoes or rice topped with Salsa Criolla</i>	
Arroz Chaufa de Mariscos	\$15.95
<i>Peruvian style fried rice made with calamari, fish and shrimp</i>	

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Tallarín de Mariscos <i>Calamari, fish mussels and shrimp sautéed with tomatoes, onions and fresh garlic tossed in a delicious spaghetti dish</i>	\$16.95
Guisado de Mariscos <i>A medley of seafood sautéed with fresh tomatoes, onions and garlic served alongside white rice</i>	\$16.95
Trucha Entera <i>Whole boneless trout cooked to perfection, served with salad, rice and potatoes</i>	\$16.95
Arroz con Mariscos <i>Peruvian style paella topped with a fresh variety of seafood</i>	\$17.95
Red Snapper a lo Macho <i>Choice of whole fish or fillet of red snapper topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice</i>	\$23.95
Tilapia a lo Macho <i>Choice of whole fish or fillet of tilapia topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice</i>	\$22.95
Pescado a lo Macho <i>Fillet of fresh basa topped in a flavorful Peruvian seafood salsa served on top of a bed of yucca and accompanied with white rice</i>	\$17.95
Escabeche de Pescado <i>Authentic Peruvian dish made with a traditional aji panca seasoning including onions, sweet potato slices served over a fresh fillet of basa</i>	\$13.95

Pollo a la Brasa **Machu Picchu's Rotisserie Chicken**

Pollo/ Whole Chicken <i>Our chicken seasoning itself is a secret recipe handed down from the Incas. Slowly cooked to lock in the unique flavors, it's served with french fries and salad</i>	\$15.72
Medio Pollo/ Half Chicken	\$8.00
Cuarto de Pollo/ Quarter Chicken	\$6.95
Pollo Machu Picchu <i>Whole chicken accompanied with Arroz Chaufa de Pollo, french fries and salad</i>	\$23.00

Menú para Niños (Children's Menu) **All Plates are \$6.95**

Salchipapa <i>Hot dog pieces served over french fries</i>
Chicharrón de Pollo <i>Breaded chicken nuggets served with french fries</i>
Cuarto de Pollo con Papas <i>Quarter chicken served with french fries</i>

Acompañamientos (Side Orders) Small/Large

Arroz Blanco/ White Rice \$2.95/\$5.50	Frejoles/ Beans \$2.95/\$5.50
Arroz Amarillo/ Yellow Rice \$3.95/\$6.95	Papas Fritas/French Fries \$3.75/\$6.50
Arroz Verde/ Green Rice \$3.95/\$6.95	Papas Sancochadas/ Potatoes \$2.95/\$5.50

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