

POLLO D' ORO

Peruvian Cuisine & Pisco Bar



MENU

APPETIZERS

Empanadas \$12

Choice of chicken, cheese or beef. (2 per order)

Anticuchos \$22

Grilled beef heart skewers marinated in Peruvian spices.

Causa rellena \$16

Softly mashed potatoes, yellow pepper mixed with chicken and avocado slices.

Tamales \$12

Steamed corn masa in husk with salsa criolla and olives. (chicken or cheese)

Papa a la huancaína \$12

Boiled potatoes topped with huancaína sauce, boiled egg and olives.

Avocado and Tostones \$20

Crispy plantain slices with a side of pico de gallo, homemade avocado salad.

Ceviche clasico \$27

Fresh market catch of the day Peruvian classic ceviche with red onions and rocoto chili, served with sweet potatoes and white corn.

Ceviche mixto \$30

Ceviche served with fish, calamari, shrimp and octopus, red onions, rocoto chili, sweet potatoes and white corn.

CEVICHEs

Tiradito \$22

Sashimi ceviche in ají amarillo infused with leche de Tigre.

Leche de Tigre \$24

Mix of catch fresh of the day, calamari, shrimp and octopus chopped in ají amarillo. Served in a martini glass.

Choros a la chalaca \$22

New Zealand mussels, diced onions, diced tomatoes, yellow corn, cilantro and rocoto Peruvian pepper in a classic Leche de Tigre (6 per order)





MAIN COURSE

Lomo saltado \$32

Marinated strips of skirt steak sautéed with onions, tomatoes and signature spices. Served with French fries and jazmine white rice.

Pollo saltado \$29

Strips of chicken breast sautéed with onions, tomatoes and signature spices. Served with French fries and jazmine white rice.

Arroz con mariscos \$43

Peruvian paella, shrimp, little neck clams, mussels, calamari with peas, carrots and bell pepper topped with sala criolla.

Tacu Tacu steak \$42

12oz rib eye steak, rice and Peruvian cannary beans risotto with fried egg on the top. Sweet plantains on the side.

Tallarines verdes \$24

Peruvian pesto pasta dish, made with queso fresco, spinach and basil. Add chicken \$7 steak or shrimp. \$9

Seco de cordero \$41

Lamb shank / Ribs cooked in a cilantro stew served on Peruvian canary beans, topped with salsa criolla.

Salmon de Oro \$34

Fried salmon on a bed of cilantro infused rice with peas, carrots and bell peppers topped with salsa criolla.

Camarones al cuzco \$38

Marinated shrimp in a creamy ají amarillo sauce, served with white jazmine rice.

Chaufa \$24

Classic Peruvian-Chinese fried rice, broccoli, red bell peppers, bean sprouts, scallion and scramble eggs. Add chicken \$7 skirt steak or shrimp \$9

Chaufa de Quinoa \$28

Organic Peruvian quinoa, broccoli, red bell peppers, bean sprouts, scallion and scramble eggs. Add chicken \$7 skirt steak or shrimp \$9

Aji de gallina \$25

Shredded chicken breast in creamy ají amarillo pepper sauce, topped with black Peruvian olives and boiled eggs on rice.

Jalea \$40

Mixed deep-fried seafood with salsa criolla. Today's fish, fish nuggets, shrimp, green mussels, calamari and yuca. (2/3 people)

MAIN COURSE

- Tallarines saltados** \$24
Stir-Fried spicy Peruvian-Chinese Lo Mein with tomatoes, red onion, broccoli, red bell pepper, bean sprouts, scallion, cilantro and soy sauce. Add chicken \$7 steak or shrimp. \$9
- Saltado de camarones** \$40
Marinated shrimp sautéed with onions, tomatoes, cilantro, red bell pepper and signature spices. Served on a bed of french fries and a side of white jazmine rice.
- Pescado a lo macho** \$42
Today's fish fried with shrimp, clams, green mussels and calamari in a lightly spiced cream in a creamy aji panca sauce with a side of white jazmine rice.

Rich and flavorful rotisserie
chicken seasoned in original
Pollo D'Oro house recipe

POLLO A LA BRASA

- Quarter chicken** \$15
Choice of one side dish.
- Half chicken** \$28
Choice on two side dishes.
- Whole chicken** \$55
Choice of three side dishes.
- Oro Combo** \$65
Rice and beans, salchipapa, sweet plantains and house salad.

SIDES

- Rice & beans \$8
Green salad / Salchipapas / Sweet plantains /
Tostones / French fries / Fried yuca \$7



SALADS

Quinoa salad	\$16
Quinoa with tomatoes, arugula, lettuce, cucumber, red onions, queso fresco and toasted almonds	
Oro Salad	\$16
Fava beans, queso fresco with tomatoes, cilantro, diced onions, black olives, boiled potatoes and white corn.	
House salad	\$16
Artisan lettuce, tomatoes, cucumber, croutons, queso fresco, heart of palm and avocado.	
Cuzco salad	\$16
Arugula, lettuce, red pepper, quinoa, strawberries, blueberries topped with parmesan cheese.	
Palta rellena	\$16
Avocado stuffed with creamy vegetable (Broccoli, Peas, Carrots, Corn,) served on a bed of Artisan Lettuce	
Quinoa mint salad	\$16
Quinoa, lettuce, arugula, cucumber, almonds, black raisins, mint and tomatoes.	

Add chicken \$7 Skirt Steak or Shrimp \$9 Salmon \$13
Quarter rotisserie chicken \$7 Avocado \$2

SANDWICHES

Steak Peru	\$18
Hanger steak, bell peppers and onions.	
Pollo a la brasa	\$18
Shredded rotisserie chicken, mozzarella cheese and green sauce.	
Fried fish	\$18
Fried fish filet, topped with salsa criolla.	
Grilled chicken	\$18
Grilled chicken, artisan lettuce, tomatoes and mayonnaise.	

Monday - Friday 12-4pm
Side of small salad

DESSERT MENU

3 chocolate mousse	\$12	Tartufo	\$12
Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.		Classic vanilla and chocolate gelato separated	
Crème Brûlée	\$13	Tres leches	\$12
A creamy custard, presented in a traditional ceramic ramekin.		Sponge cake soaked in three types of milk, decorated with whipped cream topping.	



Please note there may be health risk while consuming raw protein products. If you are pregnant or have other immune disorders, you should eat this product fully cooked.

Please let your server know if any allergies.

For your convenience, a 20% gratuity will be added for parties of 5 people or more.

Price may change without notice due to MARKET PRICE and (MP).



DRINK MENU

COCKTAILS

Pisco sour Pisco Caravado, Lime, Egg whites, Syrup, Add Passion Fruit \$1	\$13	Piña colada Rum, Coconut Cream, Pineapple Juice	\$14
Pisco punch Pisco, Pineapple, Lime, Syrup	\$13	Mujeriego Pisco, Whiskey, Aperol, Orange Juice, Lime Juice	\$16
Peruvian Mule Pisco, Ginger, Lime, Syrup, Ginger Ale, Add Passion Fruit \$1	\$13	La Tóxica Gin, Prosecco, Passion Fruit, Lime Juice, Ginger, Aperol, Syrup	\$16
Margarita Tequila, Triple Sec, Lime Juice, Syrup, Add Passion Fruit / Jalapeno \$1	\$13	La Re-Tóxica Gin, Prosecco, Passion Fruit, Lime Juice, Ginger, Aperol, Syrup, Jalapeño	\$16
Mojito Rum, Lime Juice, Mint, Syrup, Add Passion Fruit \$1	\$13	La Innombrable Bourbon, Campari, Pineapple, lime juice, passion fruit syrup	\$16
La Cathedral Pisco Caravado Mosto Verde, lime, egg whites, syrup.	\$24		

CLASSIC COCKTAILS \$15

Old Fashioned	Espresso Martini
Martini	Moscow Mule
Manhattan	

BEERS

DRAFT \$8

Stella Artois
Brooklyn East IPA
Brooklyn Lager
Coney Island
IPA/pilsner

BOTTLE \$8.50

Cusquena
Cristal
Corona
Modelo Negra
Stella

WINE

RED

Viña Vieja Cabernet Sauvignon, Ica Perú, 2015	\$8/\$35
Finca Rotondo Cabernet Sauvignon, Ica Perú, 2014	\$9/\$40
Intipalka Malbec, Ica Perú, 2021	\$10/\$40
Cicchitti Malbec Mendoza Argentina 2014	\$15/\$60
Red Sangria	\$8/\$40

WHITE / ROSÉ

La Cueva Brut, Spain	\$9/\$40
Aguijón de Abeja Obrera Chardonnay, Patagonia Argentina, 2022	\$12/\$50
La Ardilla Moscato, Valencia Spain 2020	\$10/\$40
Cuvée Sparkling Rosé, Italy	\$12/\$50
Touraine Sauvignon Blanc, France 2021	\$15/\$60
Vignobles Denis Rosé D'Anjou 2022	\$12/\$50