

APPETIZERS

EMPANADAS

\$12.00

Peruvian Empanadas Choice of Chicken, Beef, or Cheese (2 per order)

TAMALES

\$12.00

Steamed corn masa in husk with Salsa Criolla and Olive. Choice of Chicken or Cheese

PAPA A LA HUANCAINA

\$12.00

Boiled Potatos topped with Huancaina sauce, boiled Egg and Olive

CAUSA RELLENA

\$16.00

Potato Terrine Layered with Chicken Salad and Avocado

ANTICUCHOS

\$22.00

Grilled Beef Heart Skewers Marinated in Peruvian Spices



POLLO D'ORO

Peruvian Cuisine & Pisco Bar

CEVICHE

CLASICO

\$27.00

Market Fresh Catch Peruvian Classic Ceviche with Red Onion and Rocoto Chili Served with Sweet Potato and White Corn

MIXTO

\$30.00

Market Fresh Catch Peruvian Classic, Today's Fish with Shrimp, Octopus, and Calamari Ceviche Served with Sweet Potato and White Corn

TIRADITO

\$22.00

Sashimi Ceviche in Aji Amarillo Infused with Leche de Tigre

LECHE DE TIGRE

\$24.00

Mix of fresh catch calamari, shrimp and octopus chopped in Aji Amarillo. Served in a martini glass

CHOROS A LA CHALACA

\$22.00

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



POLLO D'ORO

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SALAD & VEGETARIAN

HOUSE SALAD

\$18.00

Artisan Lettuce with Avocado, Tomato, Cucumber Queso Fresco (Fresh Cheese) and Heart of Palm

ORO SALAD

\$21.00

Fava Beans, Queso Fresco Cheese with Tomato, Cilantro, Diced Onions, Black Olives, Boiled Potatoes and White Corn

QUINOA SALAD

\$22.00

Quinoa with Tomato, Cucumber, Red Onion, Queso Fresco (Fresh Cheese), Toasted Almond and Artisan Lettuce

**Add to the Salad Chicken Breast \$7
Skirt Steak or Shrimp \$9 Salmon \$13**

PALTA RELLENA

\$22.00

Avocado stuffed with creamy vegetable (Broccoli, Peas, Carrots, Corn,) served on a bed of Artisan Lettuce

PAPA A LA HUANCAINA

\$14.00

Boiled Potatos topped with Huancaina sauce, boiled Egg and Olive

CHAUFA DE QUINOA

\$28.00

Organic Peruvian Quinoa, Broccoli, Red Bell Peppers, Beans Sprouts, Scallion, Scramble Eggs, **Add** Shrimp \$9 extra



POLLO D'ORO

Peruvian Cuisine & Pisco Bar

POLLO A LA BRASA

Rich and Flavorful Rotisserie Chicken Seasoned in
Original Pollo D' Oro House Recipe

QUARTER CHICKEN

Choice of side Dish

\$15.00

HALF OF CHICKEN

Choice of two side Dishes

\$28.00

WHOLE CHICKEN

Choice of three side dishes

\$55.00

ORO COMBO

Rice and Beans, salchipapa, sweet
plantains and a House Salad

\$65.00

Chicken might take 45 minutes

SIDES

Rice & Beans **\$8**

Green salad **\$7**

Salchipapas **\$7**

Sweet Plantains / Tostones / French Fries / Fried Yuca **\$7**



POLLO D' ORO

Peruvian Cuisine & Pisco Bar

PERUVIAN SPECIALITIES

LOMO SALTADO

\$32.00

Marinated Strips of Skirt Steak Sauteed with Onions, Tomatoes, and Signature Spices

SECO DE CORDERO

\$41.00

Lamb shank cook in a cilantro stew served on Peruvian cannary beans and topped with salsa criolla. Served with Jazmine white rice

TACU TACU STEAK

\$42.00

Rice and Peruvian Cannary beans risotto with fried egg on the top. Sweet Plantains on the side. 12 oz Rib Eye Steak

AJI DE GALLINA

\$25.00

Shredded Chicken Breast in creamy, Aji Amarillo Pepper Sauce, Topped with Black Peruvian Olive and Boiled Eggs on rice

POLLO SALTADO

\$29.00

Strips of chicken breast sauteed with onions, tomatoes, red bell peppers, cilantro and signature spices. Layered with french fries and served with Jazmine white rice

SALMON D' ORO

\$34.00

Fried Salmon on a Bed of Cilantro Infused Rice with Peas, Carrots, & Bell Peppers. Toped with Salsa Criolla



POLLO D' ORO

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CHAUFA AEROPUERTO  **\$25.00**

Classic Peruvian-Chinese Fried Rice, Broccoli, Red Bell Pepper, Beans Sprouts, Scallion, Scramble Eggs.

Add Chicken Breast \$7 Skirt Steak or Shrimp \$9

CHAUFA DE QUINOA  **\$28.00**

Organic Peruvian Quinoa, Broccoli, Red Bell Peppers, Beans Sprouts, Scallion, Scramble Eggs.

Add Chicken Breast \$7 Skirt Steak or Shrimp \$9

TALLARINES SALTADO  **\$24.00**

Stir-Fried Spicy Peruvian-Chinese Lo Mein with Tomatoes, Red onion, Broccoli, Red Bell Pepper, Beans Sprouts, Scallion, Cilantro and Soy Sauce.

Add Chicken Breast \$7 Skirt Steak or Shrimp \$9

TALLARINES VERDES **\$24.00**

Peruvian Pasta Dish ,Pesto Made with Queso Fresco, Spinach & Basil, **Add** Chicken Breast \$7 Skirt Steak or Shrimp \$9

CAMARONES AL CUSCO **\$38.00**

Marinated shrimp in a creamy Aji Amarillo sauce, served with white Jazmine rice

SALTADO DE CAMARONES **\$40.00**

Marinated shrimp sauteed 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 **\$42.00**

Today's Fish Fried with Shrimp, Clams, Green Mussels and Calamari in a Lightly Spiced Cream in a creamy Aji Panca Sauce a side of with Jazmine rice



POLLO D'ORO

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JALEA

\$42.00

Mixed Deep-Fried Seafood with Salsa Criolla. Today's Fish with Shrimp, Fish Nuggets, Green Mussels and Calamari and Yuca

ARROZ MARISCOS

\$43.00

Peruvian style paella, shrimp, little neck clams, mussels, calamari with peas and carrots and bell peppers mixed with rice and topped with Salsa criolla

MONDAY-FRIDAY 12-4PM

SANDWICHES

Side of Small Salad



\$18.00

GRILLED CHICKEN

Grilled Chicken Breast with Lettuce, Tomato, and Mayonnaise

STEAK PERU

Peruvian Spiced and Thinly Sliced Chopped Steak with Red Bell Pepper and Onion

POLLO A LA BRASA

Shredded Rotisserie Chicken Topped with Mozzarella cheese and Aji Verde

SWAI FILET FISH

Fried swai filet topped with salsa criolla, Mayonnaise



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SIDES

- **French Fries..... \$7**
- **Sweet Plantains... \$7**
- **Golden Tostones.. \$7**
- **Fried Yuca..... \$7**
- **Salchipapas..... \$8**
- **Green Salad..... \$7**
- **Rice & Beans..... \$8**
- **Chicharron..... \$14**



POLLO D'ORO

Peruvian Cuisine & Pisco Bar

DESSERTS

3 CHOCOLATE MOUSSE

\$12.00

Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch

CRÈME BRÛLÉE

\$13.00

A Creamy custard, presented in a traditional ceramic ramekin.

TARTUFO

\$12.00

Classic Vanilla and Chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a crunchy chocolate coating

TRES LECHEs

\$12.00

Sponge Cake soaked in 3 types of milk, decorated with a whipped cream topping



Coffee \$4

Espresso \$4.5

Cappuccino \$4.5

Tea \$3



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