



WELCOME BACK!



¡BIENVENIDOS!



Nuestra Barra Cevichera*

Ceviche Clásico • Fish 17 • Mixed 18 • Shrimp 19

Vuelve a la Vida 17 Seafood, fish, onions, fresh lime juice, and rocoto (hot pepper) cream.

Ceviche “Cholo Power” Seafood tiger’s milk, yellow spicy pepper, fresh lime juice and Chalaquita onions. • Fish 18 • Mixed 19

Ceviche Achorado Tiger’s milk, rocoto and limo pepper, fresh lime juice and Chalaquita onions. • Fish 18 • Mixed 19

Trio de Tiraditos 26 Fine slides of fish in 3 authentic Peruvian spices: rocoto, ají amarillo and olive sauce. Cal. 340

Ceviche de Corvina Wild Corvina ceviche cut into cubes, marinated in lemon with Peruvian spices, served with canchita and glazed sweet potato. Cal. 360 • Fish 23 • Mixed 24

Copa Aromas 32 Fish ceviche, grilled shrimps, calamari “chicharrón” and tiger’s milk.

Ceviche 3 Ajíes Limo, rocoto and yellow spice sauce. • Fish 32 • Mixed 36

Ceviche Cítrico 48 Tuna, salmon, lobster, and shrimp marinated in a citrus tiger’s milk (orange, lime, passion fruit) served with plantains chips.

Del Puerto a su Mesa

Sudado de Pescado 18 Poached fillet in a fish broth, white wine, yuca, onions and tomatoes. Cal. 500

Corvina a la Plancha 22 Grilled or broiled fish fillet bathed in our signature white wine & butter.

Jalea Mixta Battered seafood mix, served with fried yuca and our creole Peruvian sauce. • Personal 21 • To Share 33

Arroz con Mariscos 24 Our signature seafood paella rice. Yes, you’ll love it!

Pescado Gratinado con Camarones y Cangrejo 26 Fresh fish au gratin with shrimp and crab meat in our homemade sauce with Pisco 100.

Pargo Entero Frito 28 Fresh whole fried snapper with two sides of your choice.

Corvina a lo Macho 29 Breaded fish in our spectacular seafood sauce with a touch of Peruvian panca chilli pepper & pisco.

Sushi Maki Rolls

Acevichado 17 Panko shrimp maki rolls with cream cheese, avocado, covered with fresh tuna and Peruvian acevichada sauce.

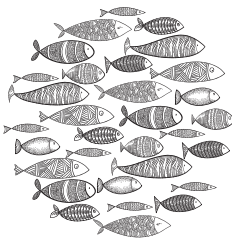
Salmón Ahumado 17 Japanese breaded shrimp maki roll with cream cheese, covered with smoked salmon and creamy rocoto sauce.

El Toshiro Crocante 17 Crunchy roll with avocado, shrimp tempura, cream cheese and wonton strips.

La Jaleita Maki Roll 22 Panko shrimp roll stuffed with avocado, sea weed, cream cheese, topped with flash fried pieces of fish, calamari and octopus. Bathed in acevichada tartar sauce.

Oysters** Accompanied with lemos and your choice of either cocktail sauce or chalaquita onion. • Half Dozen 19 • Dozen 32

Aromas del Mar** 65 Tuna, fruit of the season and passion sauce ceviche. Fresh Oyster, Octopus chalaquita in yellow pepper leche de tigre, tuna maki roll topped with crab sauce.



Wok

Chaufa Vegetariano 14 Sautéed vegetables, onions, tomatoes, cilantro, and soy sauce served with quinoa. Cal. 460

Chaufa Tradicional Wok-fried rice with oriental sauces Peruvian/Cantonese style. • Chicken 16 • Beef 19 • Seafood 23

Lomo Saltado The perfect Peruvian/Cantonese fusion, wok stir-fry sautéed, onions, tomatoes, cilantro, wine and soy sauce served with rice and Peruvian French fries. • Chicken 16 • Beef 21 • Seafood 23

Wok Sautéed Fettuccine 21 Beef with onions, tomatoes and oriental Peruvian-Cantonese sauces.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

We would like to see that you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements. \$25 corkage fee per 750 ml bottle.

Para Degustar*

Causas Peruvian yellow potato, ají amarillo, lime juice, stuffed with: • Chicken or Tuna 10 • Vegan Cal. 490 10 • Shrimps or Crab 14 • De Lomo Saltado 19 • Acevichada (Crab & Ceviche) 23

Choros a la Chalaca* 15 “Callao-style mussels”, onions, tomatoes, cilantro, marinated in fresh lime juice.

Anticuchos* 16 Two grilled veal heart skewers marinated in ají panca served with golden potatoes and Peruvian corn.

Quinoa Tuna Tartar* 16 Tuna, avocado, sesame seeds, scallions, wasabi, lime juice, tricolor organic quinoa, seaweed salad wonton crackers. Cal. 290

Pulpo al Olivo 18 Tender thin sliced octopus in a soft Peruvian “Botija” olive sauce.

Palta Gratinada con Camarón y Cangrejo al Pisco 100 26 Avocado stuffed with au gratin creamy crab meat and shrimp pisco bechamel sauce served with tostones.

Nuestras Brasas*

On the Grill (served with two sides of your choice)

Pechuga de Pollo 16 Grilled chicken breast with homemade chimichurri.

Churrasco 24 Grilled churrasco with homemade chimichurri.

Churrasco a lo Pobre 26 Grilled churrasco served with rice, fries, sweet plantains, eggs and chimichurri sauce.

Pulpo a la Parrilla 32 Grilled octopus with homemade chimichurri & anticuchera sauce.

Mariscos a la Parrilla 60 Octopus, shrimp skewered, calamari, mussels, chimichurri and anticuchera sauce.

Los Sides

White Rice

White Beans

Black Beans

Platanos Maduros

Yuca Frita

Tostones

Mashed Potatoes

French Fries

Veggies Grilled

Sweet Potato

Mixed Salad



Pastas y Risottos

Risotto ó Fettuccine al Pesto
Traditional Peruvian pesto sauce.

Risotto ó Fettuccine a la Huancaína
Creamy Parmesan huancaína.

Risotto ó Fettuccine en Ají Amarillo
Creamy yellow spicy pepper.

Risotto ó Fettuccine en Ají Panka
Creamy Peruvian panca chilli pepper.

Choice of

- Lomo Saltado 28
- Churrasco 32
- Pulpo 32
- Fillet Mignon 36

Aromas Signatures

Our Famous Traditional Dishes

Ají de Gallina 15
Shredded chicken breast in yellow pepper cream topped with Parmesan cheese.

Tacu Tacu
Delicious crispy blend of Peruvian white rice, canario beans and fried tortilla.

• With Chicken Breast 16

• With Churrasco or Lomo Saltado 24

Seco de Res 18
Beef stew, slowly cooked with vegetables, beer and cilantro base.

Seco de Cabrito 21
Delicious Peruvian lamb stew, seasoned with chicha de jora, cilantro yellow pepper sauce.

Ossobuco 36
Cooked at a low temperature, in a sauce of red wine and wild mushrooms, accompanied by risotto with yellow pepper.

Creaciones de Aromas

New Cordero Barolo 26
Succulent lamb shank cooked slowly in an exquisite red wine mushrooms sauce, Served with risotto a la huancaína.

Risotto di Mare 32
Risotto, Peruvian panca chilli pepper, pisco, wine, Parmesan with creamy frutti di mare served with salmon, corvina or tuna grilled.

El Lujurioso 34
Risotto with pesto accompanied by grilled tuna and half lobster tail in anticuchera sauce.

Gnocchis Gratinados con Lomo Saltado 32
Delicious gnocchi’s in our traditional huancaína sauce au gratin with mozzarella and Parmesan cheese.

Risotto o Pasta en Tinta de Calamar con Corvina y Camarones Anticucheros 34
Grilled corvina accompanied by Neptune-style risotto.

Filete Mignon 42
Grilled slices of fillet mignon in demi glace sauce. Served with pesto risotto.

JUICES 7

Chicha Morada - Peruvian Purple Corn

Maracuya - Passionfruit

Limonada - Fresh lemonade

Peruvian Craft Beer

Cuzquena Gold Lager - Peru 8

Cristal Lager - Peru 8

Pilsen Pale Lager - Peru 9

Sierra Andina Pale Ale – Huaraz, Peru 9

DRAFT & COLD BEERS 6 / 7.50

Estrella / Corona / Stella / Heineken / Blue Moon

Sopas con Tradición

Chupe de Camarones 19
Creamy shrimp chowder with rice, Peruvian corn, egg, fresh cheese finished with a hint of white milk and black mint.

Parihuela de Mariscos 19
Peruvian bouillabaisse style soup with a touch of chilli Peruvian pepper, white wine and homemade tomato base sauce.

Super Postres

- Suspiro Limeño
- Cheesecake de Lúcuma
- Cuatro Leches
- Mousse de Maracuya
- Peruvian Chocolate Cake
- Aromas Surprise Dessert
(seasonal)



Signatures Cocktails

Pisco Sour 13
Pisco 100, fresh lime juice, egg white, angostura bitters choice of traditional, maracuya, or chicha morada.

Chilcano 13
Pisco 100, fresh lime juice, ginger ale, angostura bitter.

Piscojito 16
Pisco 1615 Mosto Verde, lime juice, fresh mint choice of traditional, passion fruit, or soda water.

Spicy Mama 17
Agave de los Andes Reposado, fresh lime juice, jalapeno, peach liquor.

Lima Mule 16
Gin’ca Peruvian Gin, fresh lime juice, cucumber, simple syrup, ginger beer.

Michelada Tropical 18
Pisco 1615, orange, pineapple and fresh lime juice. Topped with a Peruvian Cuzqueña or Cristal beer.

Feature Drink MP



Happy Hour 50%
Off Liquor - Cocktails- Beer
Monday – Thursday 4-7 pm
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**25 PP Bottomless Mimosas**  
**Saturday and Sunday 12-4 pm**