



WELCOME BACK!



¡BIENVENIDOS!



Nuestra Barra Cevichera*

Ceviche Clásico

- Fish 18 • Mixed 19 • Shrimp 21

Vuelve a la Vida 18

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 19 • Mixed 20

Ceviche Achorado

Tiger's milk, rocoto and limo pepper, fresh lime juice and Chalaquita onions.

- Fish 19 • Mixed 20

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 cancha and glazed sweet potato. *Cal. 360*

- Fish 23 • Mixed 25

Copa Aromas 36

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 Corvina 26

Poached corvina in a fish broth, white wine, yuca, onions and tomatoes. *Cal. 500*

Corvina a la Plancha 24

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 22

Arroz con Mariscos 26

Our signature seafood paella rice. Yes, you'll love it!

Corvina Gratinada

con Camarones y Cangrejo 32

Fresh fish au gratin with shrimp and crab meat in our homemade sauce with Pisco 100.

Pargo Entero Frito 30

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 19

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

Salmón Ahumado 19

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

El Toshiro Crocante 19

Crunchy roll with avocado, shrimp tempura, cream cheese and wonton strips.

La Jaleita Maki Roll 24

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 16

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 18 • Beef 19 • Seafood 26

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 18 • Beef 22 • Seafood 26

* 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 12
- Vegan *Cal. 490* 12
- Shrimps or Crab 17
- Acevichada (Crab & Ceviche) 26

Choros a la Chalaca* 17

"Callao-style mussels", onions, tomatoes, cilantro, marinated in fresh lime juice.

Anticuchos* 19

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

Quinoa Tuna Tartar* 18

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 19

Grilled chicken breast with homemade chimichurri.

Churrasco 24

Grilled churrasco with homemade chimichurri.

Churrasco a lo Pobre 27

Grilled churrasco served with rice, fries, sweet plantains, eggs and chimichurri sauce.

Pulpo a la Parrilla 36

Grilled octopus with homemade chimichurri & anticuchera sauce.

Mariscos a la Parrilla 65

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

Mixed Salad

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Pastas y Risottos

Risotto ó Fettuccine al Pesto
Traditional Peruvian pesto sauce.

Risotto ó Fettuccine a la Huancaína
Creamy Parmesan huancaína.

Choice of

- Lomo Saltado 28 • Churrasco 32
- Pulpo 36 • Fillet Mignon Sliced 42

Aromas Signatures

Our Famous Traditional Dishes

Ají de Gallina 18
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 21
- With Churrasco or Lomo Saltado 27

Seco de Cabrito 23
Delicious Peruvian lamb stew, seasoned with chicha de jora, cilantro yellow pepper sauce.

Ossobuco 49
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 28
Succulent lamb shank cooked slowly in an exquisite red wine mushrooms sauce. Served with risotto a la huancaína.

Risotto di Mare 36
Risotto, Peruvian panca chilli pepper, pisco, wine, Parmesan with creamy frutti di mare served with salmon, corvina or tuna grilled.

Gnocchis Gratinados con Mignon Saltado 36
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.

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 7

Estrella / Corona / Stella / Heineken / Blue Moon

Sopas con Tradición

Chupe de Camarones 21
Creamy shrimp chowder with rice, Peruvian corn, egg, fresh cheese finished with a hint of white milk and black mint.

Parihuela de Mariscos 21
Peruvian bouillabaisse style soup with a touch of chilli Peruvian pepper, white wine and homemade tomato base sauce.

Super Postres

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



Signature Cocktails

Pisco Sour 15
Pisco 100, fresh lime juice, egg white, angostura bitters choice of traditional, maracuya, or chicha morada.

Chilcano 15
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 19
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

25 PP Bottomless Mimosas
Saturday and Sunday 12-4 pm

Wine Menu

\$25 CORKAGE FEE
PER 750 ML BOTTLE.

	Glass	Bottle
CHARDONNAY		
Aromas "Intipalka" Chardonnay Ica valley - Peru	15	45
Kendall Jackson Grand Reserve Santa Rosa - California		45
Lupe Cholet Chablis Bourgogne, France		60
SAUVIGNON BLANC		
Aromas Signature Ica Valley - Perú	15	45
Kim Crawford Marlborough, New Zealand		40
Morandé Grand Reserva Casablanca Valley - Chile		55
PINOT GRIGIO		
Croce Dei Moniti Alto Adige Veneto-Italy	15	45
Terlato Colli Orientali del Friuli - Italy		55
ALBARINO		
Karina Victoria Rias Baixas - Spain	12	40
Ardora Maris Rias Baixas - Spain		40
Santiago Ruiz Rias Baixas - Spain		50
CABERNET SAUVIGNON		
Aromas "Rotondo" Carbenet Ica Valley - Peru	15	45
Casas del Bosque Grand Reserva Maipo Valley - Chile		40
Joel Gott Napa Valley - California		50
CHAMPAGNE & PROSECCO		
Moet & Chandon Imperial Brut Champagne - France		140
Mionetto Prosecco Prosecco - Italy	14	42
Dacastello Treviso Extra Dry Prosecco - Italy		40

	Glass	Bottle
MALBEC		
Aromas Reserva Ica Valley - Peru	15	48
Region 1 Reserva Mendoza - Argentina		40
N1 Grand Reserva Ica Valley - Peru		75
PINOT NOIR		
Vine Tie Santa Barbara Santa Barbara - California	12	40
Erath Willamette Valley - Oregon		45
Regio Lodi - California		48
TEMPRANILLO		
Fuente Espina 3 Ribera del Duero - Spain	12	40
Hesvera Ribera del Duero - Spain		40
Fuente Espina "Crianza" Ribera del Duero - Spain		50
RED BLEND		
Pago Carraovejas PDC Peñafiel - Spain		75
Paterfamily Colchagua valley - Chile		65
ZINFANDEL		
Scarlett Zinfandel 2017 Napa valley - California		75
MERLOT		
Balduzi Reserve Chile	12	40
Rutherford Hill Napa California		50