



DORAL RESTAURANT WEEK

July 1- July 31, 2012



Deluxe Lunch \$15.00

Appetizer: Papa a la Huancaína

Potatoes with huancaína sauce. Boiled potatoes topped with a sauce of Peruvian yellow pepper and cheese, garnished with egg and botija olives (slightly spicy); served as an appetizer or side dish.

Entree: Ceviche Tradicional

Slices of fresh fish marinated lightly in lime juice and seasoned with Peruvian limo chili, fresh cilantro, and onion; garnished with sweet potato and choclo (Peruvian giant corn).

Dessert: To choose from many varieties we have

Premier Lunch \$20.00

Appetizer: Choritos a la chalaca

Mussels marinated in lime juice, onion, choclo (Peruvian giant corn), tomato, limo chili, and fresh cilantro.

Entrée: Arroz con Mariscos

Our best seafood combination; shrimp, octopus, squid, and scallops, all mixed with rice, peas, red pepper, cilantro, and Peruvian panca pepper dressing

Dessert: To choose from many varieties we have

Deluxe Dinner \$22.00

Appetizer: Choritos de la Abuela

Mussels covered with parmesan cheese, creamy Peruvian yellow pepper sauce, a touch of cilantro, and limo chili.

Entrée: Ceviche Divino

Chef's specialty. Shrimp (or fish), avocado, and mango marinated lightly in lime juice, Peruvian limo chili, and fresh cilantro; garnished with sweet potato and choclo (Peruvian giant corn).

Dessert: To choose from many varieties we have

Premier Dining \$25.00

Appetizer: Pulpo en salsa anticuchero or Mini tacu tacu

Pulpo-Skewers made with octopus, seasoned with vinegar, cumin, garlic, and Peruvian panca chili; accompanied with potatoes covered in a cream of huacatay (Peruvian black mint) and rocoto pepper.

Mini tacu tacu- Cooked rice and beans mixed together and seasoned with garlic and Peruvian yellow pepper, then fried and served with beef tenderloin, quail eggs, and Peruvian creole salsa.

Entrée: Any from our Peru Fusion menu

TACU TACU CON LOMO SALTADO (New)

Soft Peruvian canario beans mixed with rice, seasoned with garlic, Peruvian yellow pepper; topped with Peruvian stir-fry, made with beef, onions, tomatoes, cilantro, soy sauce, and garlic, all this, flambéed with Pisco in a wok to very high temperatures.

FETTUCCINE A LA HUANCAINA CON LOMO SALTADO (RECOMENDACIÓN DEL CHEF) Classic fettuccine pasta bathed with our famous Peruvian huancaína sauce; topped with Peruvian stir-fry, made with beef, onions, tomatoes, cilantro, soy sauce, and garlic, all this, flambéed with Pisco in a wok to very high temperatures. (New)

TACU TACU BAÑADO CON MARISCOS EN SALSA A LO MACHO Soft Peruvian canario beans mixed with rice, seasoned with garlic, Peruvian yellow pepper, cilantro, and onions; served with a delicious seafood sauce filled with fresh octopus, prawns, squid, and scallops.

TALLARIN SALTADO CRIOLLO DE MARISCOS (New)

Peruvian stir-fry noodles, made with seafood, onions, tomatoes, cilantro, soy sauce, and garlic.

TALLARIN VERDE CON LOMO SALTADO (New)

Spaghettis tossed with a Peruvian style pesto; topped with Peruvian stir-fry, made with beef, onions, tomatoes, cilantro, soy sauce, and garlic, all this, flambéed with Pisco in a wok to very high temperatures.

SALTADO DE MARISCOS (New)

Peruvian stir-fry, made with seafood, onions, tomatoes, cilantro, soy sauce, and garlic, all this, flambéed with Pisco in a wok to very high temperatures; served with crispy fried potatoes and white rice.

Dessert: To choose from many varieties we have