

Quinua *Cocina Peruana*

By Juan Eduardo Gutierrez

Appetizer

Hot Stone Shrimp Ceviche Shrimps cooked with yellow pepper, garlic, onions, and lemon juice. Served with yuca **23.95**

Papa a la Huancaína A feast for the senses! Potatoes covered with Andean cream -milk, cheese, Peruvian yellow peppers, and the secrets of Lima Colonial **16.95**

Fried Calamari Breaded calamari, seasoned with Peruvian species. Served with yuca and house cream. **19.95**

Anticuchos Pieces of beef heart, laying in a secret mild spicy Panca marinated mix from our wise chef, skewered in wild cane and brought to a smoking fire **20.95 (GF)**

Pollo Carretilero Fried chicken marinated in our panca paste, served with sarza criolla. **18.95 (GF)**

Trio Empanadas Three homemade empanadas filling with our traditional Peruvian **18.95**

Choices: Vegetables (V) | Lomo Saltado (Beef) | Aji de Gallina (Chicken)

Sauteed Vegetables Colorful array of fresh vegetables sautéed with soy sauce & garlic **15.95 (GF) (V)**

Yuca Frita Our extremely popular fried root of the cassava **11.95 (GF) (V)**

Platanos Fritos Sweet fried plantains **11.95 (GF) (V)**

Soups & Salads

Aguadito Succulent chicken soup, bursting with flavors. Cilantro & ginger base, rice & veggies **17.95 (GF)**

Quinoa Salad Organic quinoa, lettuce, bell pepper, onions, cherry tomatoes and LIME JUICE **16.95 (GF) (V)**

Seasonal Salad Chef's choice

Chupe de Camarones Unique Shrimp Chowder from Peru. Shrimps, potatoes, vegetables, yellow peppers, milk, and rice. Topped with fried egg **28.95 (GF)**

Quinoto Quinoa stew with oven roasted seasonal mixed seafood, cooked with Peruvian yellow pepper, onions, and heavy cream. Trust me when I say it is irresistible!! **28.95** Choices: Vegetables **23.95**

Ceviches *raw fish*

Our Ceviches are served with Peruvian white corn, cancha and sweet potatoes

Ceviche Pescado Fresh seasonal fish in fresh lime juice, aji amarillo yellow pepper and red onions **23.95 (GF)**

Ceviche Mixto Mixed seafood in fresh lime juice, rocoto red pepper and red onions **24.95 (GF)**

Ceviche Camarones Fresh shrimps in aji amarillo yellow pepper, fresh lime juice and red onions **25.95 (GF)**

Choritos a la Chalaca Steamed mussels topped with a wonderful salad from the port of Callao, with red onions, Peruvian corn, tomatoes, Peruvian peppers, lime juice and Juan's special touch **23.95 (GF)**

Leche de Tigre Ceviche cocktail- ground fish & seafood in tiger's milk and crispy fried calamari **23.95 (GF)**

Trio Marino Ceviche mixto, Ceviche pescado and Jalea on one single sharing plate **33.95 (ask your server)**

Entree

Lomo Saltado Tender beef sautéed, onions, tomatoes, soy sauce & cilantro - Fries & Rice **26.95 (GF)**

Choices: **Chicken : 25.95 | Vegetables: (V) 23.95 | Seafood: 28.95**

Aji de Gallina Shredded chicken breast in a creamy sauce pepper -Boiled Potatoes & Rice **24.95**

Jalea de Mariscos Crispy pieces of fish and finely selected mixed seafood, with an unmatched taste. Served with yuca, house sauce and topped with salsa criolla - red onions, cilantro & lime **27.95**

Paella Peruana Fresh seafood cooked a hot pan with fish broth, rice, Peruvian pepper & veggies **28.95 (GF)**

Seco de Cordero Norteño Lamb shank slowly cooked with onions, cilantro, peppers - Beans & Rice **32.95 (GF)**

Escabeche Fresh breaded Salmon fillet, vinegar, onions, and Peruvian peppers in a sweet and sour sauce that is spicy and refreshing - Rice **28.95**

Pescado a lo Macho Fried fish fillet over seafood stew in a secret creamy sauce that only our chef knows how to prepare. - Rice **27.95 (GF)**

Pato Huachano Tender duck from our local farmer "Liberty Ducks" marinated in orange juice, garlic & lime juice, slowly cooked with red onions & Peruvian pepper. Served with rice and yuca **31.95**

Adobo Norteño Pork Ribs marinated in panca paste, onions, and Peruvian spices - Rice & Beans **26.95 (GF)**

Picante de Mariscos Spicy & flavorful dish hails from the coast of Peru, Succulent fresh sea food slowly cooked in a secret seafood broth with Peruvian yellow pepper and wine - Rice **28.95 (GF)**

Pescado Sudado Fresh fish fillet slowly cooked in a secret seafood broth with tomatoes and onions - Rice **25.95 (GF)**

Arroz Chaufa Peruvian style Chinese fried rice. Cooked a high flame in our wok with ginger, eggs, green onions & soy sauce Choices: **Chicken: 25.95 | Beef: 26.95 | Seafood: 28.95 | Vegetables: 23.95 (V)**

Tallarín Saltado Another flavorful dish of our Peruvian Cuisine. Chicken sautéed, linguini, tomatoes, bell pepper, green onions, ginger, soy sauce and onions **25.95**

Choices: **Beef: 26.95 | Seafood: 28.95 | Vegetables: 23.95 (V)**

Before placing an order, please inform your server if you or a person in your party has a food allergy.

**(GF) Gluten Free (V) Vegetarian*

"We support local vendors & source the freshest, sustainable fish, shellfish, & produce, and organic meats for our unique Peruvian cuisine"

20 % Gratuity Will Be Added to Parties of 5 or More

No Split Checks

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