

Blue Plates (market price)

Langosta En Salsa De Ajo

Lobster in garlic sauce served with white rice, salad and fried potato.

Filete De Corvina En Salsa De Ajo

Corvina in garlic sauce and white rice.

Langosta al Vino

Lobster cooked with white Chablis wine and Peruvian spices served with rice and salad.

Paella De Mariscos Con Langosta

Mixed seafood with rice, lobster and Peruvian spices (cooking time: 25 minutes).

Arroz con Langosta y Camarones

Red lobster tail cooked in white wine beer, Peruvian brandy and Peruvian spices.

Huachinango Frito Con

Crema De Ajo

Fried red snapper with garlic cream served with white rice and salad.

Huachinango Sudado

Con Camarones

Red snapper and shrimp cooked in red wine steamed in tomato sauce, tomato, onion and served with rice.

Desserts

Alfajores

Short bread cookie with caramel filling dusted with powdered sugar.

Brenda's Flan

Our own Brenda's sinfully rich homemade flan.

Arroz Con Leche

Chocotejas

Peruvian chocolates. Pecan, drunken raisin or fig.

Drinks

Inca Cola

Sodas

Ice Tea

Assorted Juices

Coffee or Assorted Hot Teas

Virgin Pisco Sours \$7.00 / Pitcher

Cork Charge

\$3.50 per bottle or 6 pack -Monday to Friday

\$3.50 per person -Saturday and Sunday with live music

Soups

Parihuela

Super mixed seafood soup.

Aguadito de Pollo

Green soup with chicken.

Sopa A La Minuta

Beef soup with egg noodles and potato.

Sopa A La Criolla

Creamy beef noodle soup

Sopa De Mariscos

Mixed seafood soup with noodles.

Sopa De Viagra

Creamy super deluxe mixed seafood.

Aguadito De Mariscos

Green soup with seafood.

Chupe De Camarones

Creamy shrimp soup with rice.

Caldo De Camarones

Fresh shrimp soup.

Camarones A La Diabla

Spicy shrimp cooked in garlic.

Side Orders

Plátanos Maduros

Fried plantains

Papas Fritas

French fries (hand cut, never frozen)

Arroz Blanco

Steamed white rice

Frijoles

Our homemade beans

Camotes Frito

Fried sweet potato slices

Yucca Frita

Fried Yucca

Palta

Sliced avocado

Salsa Criolla

Thin sliced sweet onions marinated in limejuice and olive oil.

\$15.00

\$8.50

\$7.00

\$7.00

\$15.00

\$25.00

\$15.00

\$14.75

\$14.75

\$13.50

\$2.50

\$2.50

\$2.50

\$2.50

\$3.50

\$3.25

\$3.25

\$3.50



Taste of Peru

The best kept secret in Chicago

6545 N. Clark Street

(773) 381-4540

Authentic
Peruvian
Cuisine

www.tasteofperu.com

BYOB

Dine-In, Carry Out & Delivery
Catering Available

Voted "Best Paella" by Chicago Magazine
Hungry Hound Steve Dolinsky, "Best Papa Rellena"
PariHuella "Best Seafood Soup in Town", Lomo Saltado -- #1 Seller

Live Music Thursday-Saturday

Hours: Sunday-Thursday 11:30am-10pm

Friday & Saturday: 11:30am - 11pm

Bring a Taste of Peru to your next party!

Call 773-381-4540

Appetizers

Empanadas De Carne	\$3.25
<i>Pastry filled with mixture of beef, raisins, walnuts and eggs.</i>	
Empanadas De Pollo	\$3.25
<i>Pastry filled with mixture of chicken, raisins, walnuts and eggs.</i>	
Ensalada De Palta	\$5.50
<i>Fresh avocado salad.</i>	
Papa A La Huancaína	\$6.50
<i>Sliced boiled potatoes in a cream cheese sauce.</i>	
Papa Rellena	\$7.00
<i>Mashed potato stuffed with a mixture of seasoned rib eye steak, walnuts, eggs, raisins, & olives.</i>	
Anticuchos	\$7.00
<i>Peruvian shish-kebob beef or chicken marinated with Peruvian spices.</i>	
Peruvian Tamales	\$4.50
<i>Corn tamales made with chicken, served with a garnish of sweet onions marinated in lime.</i>	
Coctel De Camarones	\$12.50
<i>A cocktail of shrimp.</i>	
Coctel De Mariscos	\$17.50
<i>A mixed seafood cocktail.</i>	
Ensalada De Mariscos	\$17.50
<i>Super fresh seafood salad.</i>	
Ceviche Pescado	\$14.00
<i>Fresh grouper marinated in limejuice and spices. Served with onions, corn and sweet potato.</i>	
Ceviche Mixto	\$14.00
<i>Mixed seafood marinated in limejuice and spices. Served with onions, corn and sweet potato.</i>	
Ceviche De Camarones	\$13.75
<i>Fresh Gulf shrimp marinated in limejuice and spices. Served with onions, corn and sweet potato.</i>	
Ceviche Especial	\$16.00
<i>Ceviche Mixto kicked up! Served with onions, corn and sweet potato.</i>	
Choros A La Chalaca	
1/2 Doz \$8.00	Doz \$15.00
<i>Mussels on the half shell, marinated in lime and served smothered in a salsa of corn, tomato and onion. Wonderful tasting!!</i>	
Palta Rellena	\$7.50
<i>Avocado half filled with chicken and vegetables mixed with mayonnaise.</i>	

Seafood

Arroz Con Mariscos	\$16.00
<i>Mixed seafood in a yellow rice.</i>	
Arroz Con Mariscos Estilo Mama Carmen	\$17.00
<i>Mama's recipe. Seafood dish with cilantro-infused rice cooked in beer.</i>	
Sudado De Camarones	\$15.00
<i>Gulf shrimp steamed in stock, tomato sauce and wine.</i>	
Filete De Pescado Sudado	\$14.50
<i>Filet of grouper steamed in stock, white wine, served with rice.</i>	
Filete Con Mariscos Sudado	\$19.50
<i>Steamed filet of grouper and mixed seafood cooked in stock, red wine, served with rice.</i>	
Picante De Camarones	\$15.00
<i>Gulf shrimp in a creamy walnut sauce served with rice.</i>	
Arroz Chaufa De Camarones	\$15.00
<i>Shrimp fried rice with garlic, ginger, eggs and green onions.</i>	
Camarones Fritos	\$15.00
<i>Fried shrimp served with salad and French fries.</i>	
Jalea Estilo Peruano	\$19.75
<i>Fried grouper, calamari, mussels, octopus, shrimp and scallops. Served garnished with corn and marinated onions.</i>	
Mariscos Con Tenderloin	\$19.00
<i>Broiled tenderloin smothered with steamed seafood, served with rice.</i>	
Tallarines Saltados Con Camarones	\$16.00
<i>Pasta sautéed with shrimp, garlic, ginger, onions, tomatoes and peppers.</i>	
Saltado De Camarones	\$15.00
<i>Shrimp sautéed in vinegar, beer, with onions, tomatoes and French fries.</i>	
Tallarines Saltados Con Mariscos	\$16.00
<i>Pasta sautéed with seafood, vinegar, beer, onions, tomatoes and French fries.</i>	
Camarones A La Plancha	\$15.00
<i>Shrimp in a decadent garlic sauce served with rice.</i>	
Camarones A La Diabla	\$15.00
<i>Shrimp in a spicy sauce served with rice.</i>	
Tortilla De Camarones	\$16.00
<i>Peruvian egg omelet with shrimp.</i>	
Filete De Pescado En Salsa De Ajo	\$13.00
<i>Fried filet of sole in garlic sauce and parsley, served with white rice, fried potato and salad.</i>	

Cangrejado Con Mariscos y Camarones	\$24.50
<i>Crab, mixed seafood and shrimp sautéed with Peruvian spices, beer, and wine, served with white rice and potato.</i>	
Filete De Pescado a lo Macho	\$16.00
<i>Fried filet of sole in a seafood sauce with shrimp served with white rice and salad.</i>	

Peruvian Dishes

Lomo Saltado	\$11.00
<i>Traditional Peruvian dish of Rib Eye beef sautéed with tomatoes, onion, French fries, cooked with beer. Served with rice.</i>	
Estofado De Carne o Pollo	\$11.00
<i>Beef or chicken stew with raisins, tomatoes, carrots, and onions, cooked with red wine and served with rice.</i>	
Seco De Carne	\$11.00
<i>Tender chunks of beef smothered in a cilantro infused sauce. Served with rice and beans.</i>	
Seco De Cordero	\$12.00
<i>Lamb stewed with red wine, pumpkin, beer, chile ancho, and red peppers. Served with rice and beans.</i>	
Bistec Con Frijoles y Arroz Blanco	\$11.00
<i>Fried rib eye steak with rice and beans.</i>	
Bistec Apanado Con Arroz y Papas	\$11.00
<i>Breaded steak served with rice and French fries.</i>	
Bistec A Lo Pobre- Estilo Llita	\$13.00
<i>Steak, eggs, plantains and rice.</i>	
Papa A La Diabla Con Bistec	\$11.00
<i>Fried steak, potatoes in Peruvian Huancaína sauce, served with rice.</i>	
Arroz Chaufa De Carne o Pollo	\$11.00
<i>Peruvian friend rice with ginger, garlic, eggs and green onion.</i>	

Tallarín Saltado De Carne o Pollo	\$11.00
<i>Pasta sautéed with beef or chicken, garlic, ginger, onions, tomatoes and peppers.</i>	
Tallarines Verde Con Bistec Apanado	\$12.00
<i>Pasta with spinach and basil sauce served with breaded steak and grilled potato.</i>	
Cau-Cau	\$11.00
<i>Honeycomb tripe stew cooked with mint and Peruvian spices served with rice.</i>	
Aji De Gallina	\$11.00
<i>Shredded chicken in a walnut cream sauce served with rice.</i>	
Pollo Al Vino	\$11.00
<i>Chicken stew cooked in white wine and served with rice.</i>	
Pollo En Salsa De Maní	\$11.00
<i>Chicken in peanut sauce served with rice.</i>	
Pollo Saltado	\$11.00
<i>Sautéed chicken with onions, tomatoes and French fries. Served with rice.</i>	
Arroz Con Pollo	\$11.00
<i>Chicken in a cilantro-infused rice.</i>	

Vegetarian

Saltado De Vegetales	\$9.50
<i>Sautéed vegetables with rice.</i>	
Chaufa De Vegetales	\$9.50
<i>Vegetable fried rice.</i>	
Tallarín Saltado De Vegetales	\$10.00
<i>Pasta with sautéed vegetables.</i>	
Tortilla De Vegetales	\$10.00
<i>Peruvian egg omelet</i>	
Tallarín Verde Con Vegetales	\$10.00
<i>Pasta with spinach and basil pesto sauce with veggies.</i>	

Dinner for 2

A great sampling of Peruvian food including:

Papa Huancaína (Sliced boiled potatoes covered in cream cheese sauce)

Ceviche de Mariscos Mixtos (Mixed seafood marinated in lime)

Peruvian Tamal (Chicken tamale)

Followed by the main course:

Paella de Mariscos (Mixed seafood in a yellow rice)

\$39.50



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