

Pappa Gallo Restaurant Week \$46 Prix Fixe Menu

Appetizers

Short Rib Empanada (1)

Braised short rib, blend of 3 cheeses, potatoes, cilantro, tomatoes, onions with a hint of truffle served with our homemade salsa verde

Ceviche Mixto |

White fish, shrimp, calamari, and octopus in a spicy lime “leche de tigre”, topped with red onion, sweet potatoes and Peruvian corn

Chicharron de Pollo |

Crispy golden chicken cutlets served over yuca fries with our homemade salsa verde and roasted garlic aioli

Chanchito Chifa |

Crunchy Pork Belly skewers tossed in a “Japanese Peruvian” glaze topped with salsa criolla

Ensalada Mixta |

Romaine lettuce, beefsteak tomatoes, cucumber, shaved carrots and avocado served with house dressing

Entrees

Lomo Saltado |

Wok seared hanger steak slices, onions, tomatoes, aji Amarillo, stir fried, served over French fries served with white rice

Pollo Saltado |

Wok seared chicken, onions, tomatoes, aji Amarillo, stir fried, served over French fries served with white rice

Tallarín Saltado | add shrimp +7

Peruvian style stir fry Lo Mein, pan seared chicken slices, scallions, snow peas, baby bok choy, red bell peppers, tomatoes, onions, bean sprouts in a soy-sesame sauce

Pappa Gallo Fried Rice |

Chopped pieces of our rotisserie chicken, eggs, scallions, diced red pepper, bean sprouts, snow peas and soy sauce topped with sesame seeds

Pesto Pasta con Camaron |

Egg noodles with the savory richness of pesto sauce, sauteed shrimps, cherry tomatoes, parmesan cheese, and topped with fresh mozzarella cheese

Pollo a La Brasa ½ Chicken, White Rice & Peruvian Beans |

Our Rotisserie chicken is double marinated for 24 hours and slowly cooked in our French Rotisserie oven to keep the juicy flavor and crunchy texture served with white rice and Peruvian beans

Miso Salmon |

Oven baked miso glazed salmon, smashed Peruvian yellow potatoes, served with mixed vegetables

Dessert

Churros |

Golden and crisp fried dough dusted cinnamon sugar, served with caramel sauce

Churro Cake |

Sponge cake topped with vanilla ice cream, manjar de churro

Passion Fruit Mousse Cheesecake |

Velvety, smooth, thick, creamy and with a beautiful melt in your mouth sweetness

DRINKS

Red or White Sangria \$10

Pisco Punch \$14

Beer \$8