

COCINA & BAR

AVENIDA



APPETIZERS

Priced in Quantities of 24

PUPUSAS

Griddled masa cakes stuffed with manchego cheese, guacamole, pico de gallo 50

CHIPOTLE BBQ SHRIMP

Fried jumbo shrimp, chipotle bbq, crema 45

EMPANADAS DE QUESO

Fried masa, black beans, oaxaca cheese, crema 60

TAQUITAS

Crispy tortillas filled with shredded chicken, tomatillo, crema 45

SOPES

Crispy corn masa boats, shredded beef, avocado, tomatillo, queso 60

CEVICHE

Priced in Quantities of 24

CLASSICO

Select fish, leche de tigre, red onion, cilantro, lime juice 70

CREMOSO

Salmon, creamy leche de tigre, avocado, Chalaca 75

DESSERT PLATTER

Priced in Quantities of 24

ALFAJORES

Traditional Peruvian cookies & dulce de leche 80

GUACAMOLE

Choice of: traditional, tropical or toreado 45

QUINOA SALAD BOWL

Mixed greens, avocado, red onion, tomato, radish, red beets, orange vinaigrette 45

AVENIDA CHOP CHOP SALAD BOWL

Romaine, tomato, black beans, onion, cilantro, quesos fresco, tortilla strips, avocado, jalapeño dressing 60

ANTICUCHOS

Choice of: chicken, beef tenderloin or octopus

Traditional Peruvian street food, panca chile marinated skewers, chimichurri mashed potatoes 70

NIKKEI

Ahi tuna, passion fruit, leche de tigre, sesame oil 75

CEVICHE MIXTO

Mahi mahi, octopus, shrimp, onion, chili sauce, jalapeño 65

Priced in Quantities of 24

DINNER

TIER 1 - \$50

SALAD

AVENIDA CHOP CHOP

Romaine, tomato, black beans, onion, cilantro, queso fresco, tortilla strips, avocado, jalapeño dressing

CHIPS

tomatillo & pico de gallo

ENTRÉE SELECTIONS

RIBEYE A LA PARILLA

Chipotle bbq ribeye with creamy Peruvian potatoes, poblano pepper, sweet corn, onions

CHURRASCO

Grilled hanger steak, fried yucca, chimichurri mashed potatoes

ARROZ CON MARISCOS

Peruvian style paella with shrimp, scallops, calamari, salmon

DESSERT

CHOCO FLAN

TIER 2 - \$45

SALAD

AVENIDA SALAD

Tri-colored peppers, cucumber, feta cheese, tomatoes, romaine

CHIPS

tomatillo & pico de gallo

ENTRÉE SELECTIONS

LOMO SALTADO

Traditional Peruvian beef tenderloin stir-fry, red onion, tomato, cilantro, garlic, soy sauce, rice, fried potatoes

GRILLED MAHI MAHI

Seasonal vegetable, rice

ROASTED CHICKEN

Creamy Peruvian potatoes, poblano peppers, sweet corn, onions

DESSERT

FLAN DE QUESO

TIER 3 - \$40

SALAD

FIELD GREENS

Apple, grapes, walnuts, dijon balsamic dressing

CHIPS

tomatillo & pico de gallo

ENTRÉE SELECTIONS

TALLARIN DE POLLO

Chicken, cilantro jalapeño tequila sauce, soy sauce, onion, bell peppers

SHREDDED BEEF CHAUFA

Peruvian fried rice, bean sprouts, broccoli, red pepper, scrambled egg

GRILLED SALMON

Sautéed green beans, Peruvian fried rice

DESSERT

TRES LECHE

VEGETARIAN SELECTION

THREE AMIGOS

Cheese filled corn tortillas, crema, queso fresco, topped with ranchera, mole & tomatillo, rice & beans

LUNCH

TIER 1 - \$30

STARTER

CHIPS

*tomatillo, pico de gallo
& traditional guacamole*

ENTRÉE SELECTIONS

CHICKEN CHAUFA

*Peruvian fried rice, bean
sprouts, broccoli, red
pepper, scrambled egg*

CHURRASCO

*Grilled hanger steak,
fried yucca, chimichurri
mashed potatoes*

SALMON

*Sautéed green beans,
Peruvian fried rice*

DESSERT

CHOCO FLAN

TIER 2 - \$25

STARTER

CHIPS

*tomatillo, pico de gallo
& traditional guacamole*

ENTRÉE SELECTIONS

LOMO SALTADO

*Traditional Peruvian
beef tenderloin
stir-fry, red onion,
tomato, cilantro,
garlic, soy sauce, rice,
fried potatoes*

CRISPY COCONUT SHRIMP SALAD

*Mixed greens, heirloom
tomatoes, pineapple, red
pepper, crispy wontons,
pina coloda dressing*

CUBANO

*Pork, ham, dijon, pickle,
french fries*

DESSERT

FLAN DE QUESO

TIER 3 - \$20

STARTER

CHIPS

*tomatillo, pico de gallo
& traditional guacamole*

ENTRÉE SELECTIONS

CLASSIC BURGER

*Beef patty, manchego,
lettuce, tomato, onion,
french fries*

BAJA TACOS

*Modelo beer battered
fish, pico de gallo,
chipotle coleslaw,
salsa verde, rice &
black beans*

MAHI MAHI AL PASTOR TACOS

*Pastor sauce, pineapple,
cilantro, onion, rice &
black beans*

DESSERT

TRES LECHE

VEGETARIAN SELECTION

THREE AMIGOS

*Cheese filled corn tortillas, crema, queso fresco, topped with
ranchera, mole & tomatillo, rice & beans*

BUFFET STYLE

LUNCH

*Includes chips & salsa
\$21 per person*

AVENIDA CHOP CHOP

Romaine, tomato, black beans, onion, cilantro, queso fresco, tortilla strips, avocado, jalapeño dressing

CHOOSE ONE:

CHAUFA

*Peruvian fried rice, bean sprouts, broccoli, red pepper, scrambled egg
Choice of: chicken, shredded beef, shrimp*

LOMO SALTADO

Traditional Peruvian beef tenderloin stir-fry, red onion, tomato, cilantro, garlic, soy sauce served crispy potatoes, white rice

GREEN BEENS

Sautéed with red pepper

ALFAJORES

Traditional Peruvian cookies, dulce de leche

DINNER

*Includes chips & salsa
\$31 per person*

QUINOA SALAD

Mixed greens, avocado, red onions, tomato, red beets, orange vinaigrette

CHAUFA

*Peruvian fried rice, bean sprouts, broccoli, red pepper, scrambled egg.
Choice of: chicken, shredded beef, shrimp*

CHOOSE ONE:

LOMO SALTADO

Traditional Peruvian beef tenderloin stir-fry, red onion, tomato, cilantro, garlic, soy sauce served crispy potatoes, white rice

PARMESAN BAKED SALMON

Oven baked, parmesan crusted salmon

CHIMICHURRI MASHED POTATOES

GREEN BEENS

Sautéed with red pepper

CHOOSE ONE:

ALFAJORES

Traditional Peruvian cookies, dulce de leche

FLAN DE QUESO

WHITE WINES

SPARKLING

FREXINET CORDON BRUT CAVA ESPANA	7	glass		34
SEGURA CAVA ESPANA	52			
CAMPO VIEJO CAVA ROSE ESPANA		8.5 glass		42

SAUVIGNON BLANC

OYSTER BAY SAUVIGNON BLANC NEW ZEALAND	9.5 glass		44
MICHAEL DAVID SAUVIGNON BLANC CALIFORNIA			46
JOEL GOTT SAUVIGNON BLANC CALIFORNIA			39
HANNA SAUVIGNON BLANC RUSSIAN RIVER			42

PINOT GRIGIO/PINOT GRIS

ASTORIA ALISIA PINOT GRIGIO ITALY	7.5 glass		30
A TO Z PINOT GRIS CALIFORNIA			44

INTERSTING WHITES

COLOME ESTATE TORRONTES ARGENTINA	9.5		42
MARTIN CODAX ALBARINO ESPANA	10 glass		45
DE CASTA ROSE ESPANA	8.25 glass		36
MARC BREDIF VOUVRAY FRANCE			58
CONONDRUM WHITE BLEND CALIFORNIA			48
PAZO DAS BRUXA ALBARINO ESPANA			40

CHARDONNAY

HESS SHIRTAIL UNOAKED MONTEREY	9 glass		32
MEOMI MONETEREY			58
ROMBAUER RUSSIAN RIVER			78
OYSTER BAY NEW ZEALAND			38
LOUIS LATOUR ARDECHE FRANCE			46

RED WINES

PINOT NOIR

TRAPICHE OAK CASK ARGENTINA	8.25 glass		34
MEOMI MONTEREY			56
LANGE OREGON			62
OYSTER BAY NEW ZEALAND	10 glass		46

MERLOT

BOOMTOWN WASHINGTON	9.5 glass		42
SIMI SONOMA			56

CABERNET SAUVIGNON

BAROSSA VALLEY ESTATE AUSTRALIA			42
DONA PAULA ARGENTINA	9.5 glass		38
EARTHQUAKE BY MICHAEL DAVID LODI			68
NEWTON RED LABEL NAPA VALLEY			72
CHAPPELLET MOUNTAIN NAPA VALLEY			78

INTERESTING REDS

AMALAYA MALBEC ARGENTINA	8 glass		32
CELESTE TEMPRANILLO ESPANA	9.25 glass		40
MARQUES DE MURRIETA RIOJA ESPANA			72
TRIVENTO GRAN RESERVA MALBEC ARGENTINA			54
BODEGAS VALDEMAR GRAN RESERVA			
TEMPRANILLO ARGENTINA			78