

@Perú cuisine

BAR & GRILL

"FAMILY THAT SERVES FAMILIES"

APPETIZERS

SPRING ROLLS DE LOMO SALTADO 19
Angus beef tenderloin strips, red onion, roma tomatoes, seasoned with soy sauce and ambeed in a red wok, covered & fried in a wrap, served with yellow pepper sauce.

CHORITOS A LA CHALACA 15

Six steamed island mussels, chilled and topped with "tomatoes and onions"

CHICHARRÓN DE CALAMAR 20

Lightly breaded calamari, served with crispy yucca, salsa criolla and tartar sauce

EMPANADA PERUANA 8

Choice of chicken / beef

TAMAL PERUANO DE POLLO O CERDO 9

Cooked peruvian white corn with aji panca wrapped in banana leaves, stued with chicken or pork, boiled egg, and olives served with "salsa criolla"

PAPA & YUCA A LA HUANCÁINA (V) 12

Slices of potatoes or yuca topped with yellow chili pepper sauce and cheese (huancaina sauce)

CAUSAKI

PERUVIAN MASHED POTATO

CAUSAKI DE POLLO 15

Causa roll nikkei style served with homemade chicken topping and huancaina sauce.

CAUSAKI DE CAMARON 17

Causa roll nikkei style served with shrimp, marinated in our original signature sauce.

CAUSAKI DE PULPO 18

Causa roll nikkei style served with octopus tartare and peruvian black olives alioli.

TRILOGIA DE CAUSAKIS 21

You can choose three favorite causaki.

SALADS

GARDEN SALAD 12

Tomatoes, cucumbers, onion & lettuce.

CESAR SALAD 12

Romaine lettuce, parmesan cheese and croutons.

QUINOA SALAD 14

The classic middle eastern salad gets an upgrade with our famous peruvian grain, the quinoa.

CHICKEN 10

SKIRT STEAK 12

SALMON 13

CEVICHE BAR

CEVICHE DE PESCADO 21

Raw white fresh fish diced cut, marinated in fresh lime juice, and seasoned with aji limo, onions, cilantro, black pepper and salt, served with sweet potato, cancha, and choclo.

CEVICHE CARRETILLERO 27

Raw white fresh fish diced cut, marinated in fresh lime juice, rocoto paste, and seasoned with aji limo, onions, cilantro, black pepper and salt, served with crispy calamari, sweet potato, cancha, and choclo.

CEVICHE MIXTO 25

Assortment of fresh seafood, raw fish in lime juice, juliane onions, aji limo, cilantro, black pepper, and salt served with sweet potato, cancha and choclo.

CEVICHE DE CAMARONES 25

Assortment of shrimp in lime juice, juliane onions, aji limo, cilantro, served with sweet potato, cancha and choclo.

CEVICHE DE PULPO AL OLIVO 26

Fresh octopus in slices marinated in lime juice, olive paste, juliane onions, aji limo, cilantro, served with sweet potato, cancha and choclo.

LECHE DE TIGRE (TIGERS MILK) 19

Tiger's milk: cured in lime juice, shrimp, red onions, cancha and cilantro all together in a cup.

LECHE DE TIGRE FAMILIAR 41

Fish and seafood cured with lime juice, marinated in our signature rocoto paste juice, native peruvian spices and topped with golden crispy calamari.

RONDA MARINA 49

Causa marina, ceviche mixto, jalea mixta, chicharron de pescado, arroz con mariscos and "salsa criolla"



18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED.

SAMPLER OF CEVICHE

An amazing assortment of our house favorite ceviches (pescado, mixto, & camarones)

TIRADITO DE ROCOTO

Fresh sh cut like sashimi slices bathed in peruvian red pepper sauce.

TIRADITO DE AJI AMARILLO

Salmon cut like sashimi slices and bathed in a smoke yellow chili pepper sauce.

SOUPS**AGUADITO DE POLLO**

Peruvian chicken soup on cilantro base, rice, beer and vegetables

SOPA DE POLLO ESTILO CHIFA

Chinese inspired chicken soup made with vegetables imported from asia

SOPA SUSTANCIA DE RES

Beef noodle soup

CHUPE DE CAMARONES**SHRIMP SOUP**

Traditional soup from arequipa peru, made with shrimp served with poached egg and boiled potatoes simply one of its kind.

SUDADO DE PESCADO

Salmon with onions, tomato, peruvian yellow pepper paste, and bouillon served with white rice.

PARIHUELA

Seafood soup made with salmon, shrimp, mussels, calamari, clams and salmon served with white rice.

GRILL**ANTICUCHO DE CORAZON**

Grilled beef hearts seasoned with Peruvian panca sauce, served with Grill potatoes and corn.

POLLO A LA PARRILLA

Chicken breast marinated in panca sauce served with potato slices and salad

PARRILLADA PERUANA

Large cut steak marinated in panca pepper sauce served with potato slices and salad.

PLATO PARRILLERO

Skirt steak, chicken, beef heart and chorizo platter served with a side of fries and salad. serves up to 2 people.

PULPO ANTICUCHERO

Fresh octopus grilled, served with potatoes peruvian corn and homemade sauce.

ORGIA ANTICUCHERA DE MARISCOS

Assorted grilled mix seafood: grilled fresh squid calamari, jumbo shrimps, octopus, salmon and grill served with potatoes and peruvian corn.

49 ENTRESS**LOMO SALTADO (FINO)****28**

24 A combination of Chinese technique and flavors. Stir-fried with garlic and soy sauce, this dish has strips of fillet mignon, french cut-potatoes, tomatoes and onions, served with white rice.

24 LOMO MONTADO**30**

A combination of Chinese technique and flavors. Stir-fried with garlic and soy sauce, this dish has strips of fillet mignon, french cut-potatoes, tomatoes and onions, served with white rice and fried egg.

11**13****CHURRASCO ENCEBOLLADO****28**

Grilled skirt steak and onions, red wine vinegar, tomatoes, soy sauce, scallions, cumin, salt & black pepper served with white rice

14**26****CHURRASCO A LO POBRE****30**

Grilled skirt steak served with french fries, sweet plantains, white rice, fried egg and salad.

SECO A LA NORTENA**26**

Angus beef cooked in the traditional northern peruvian style with rich cilantro and black pepper, served with beans, white rice and "salsa criolla"

24**TACU TACU (Vegetarian)****19**

Mixed rice and beans with yellow sauce and two fried eggs.

29**TACU LOMO****29**

Beef tenderloin strips, red tomatoes, red onions, seasoned with soy sauce and ambeed in a wok, served with peruvian rice and kidney cannellini beans.

20 LINGUINE SALTADO CRIOLLO(CARNE)**27**

Peruvian style pasta with fillet mignon strips, fusion chinese sauce with red onion, tomato, holantao, and iceless green onions

22**CABRITO LAMB****28**

Lamb marinated with chicha jora, aji, special yellow peppers and cilantro. served with salsa criolla, white rice and beans.

CHICKEN**ARROZ CON POLLO****22**

Chicken served with rice made with fresh cilantro, vegetables and salsa criolla

AJI DE GALLINA**23**

Traditional peruvian chicken stew made with shredded chicken, garlic, onions, yellow peppers, milk & crackers served with white rice and sliced boiled potatoes.

MILANESA DE POLLO**20**

Breaded chicken breast served with white rice and salad.

POLLO SALTADO**24**

Chicken breast strips, red onion, roma tomatoes, seasoned with soy sauce and ambeed in a wok, served with potato fries and white rice.

Please let us know of any food allergies or dietary restrictions

ARROZ CHAUFAL WOK

Peruvian fried rice style made with homemade signature peruvian chinese sauce, mixed pepper, scrambled eggs & scallions.

VEGETALES	17
POLLO	20
CERDO	20
CARNE	24
MIXTO(CARNE, POLLO Y CERDO)	26
MARISCOS	27
CAMARONES	26
PERU CUISINE (MIXTO & CAMARONES)	28

TALLARIN CHIFAAL WOK

Peruvian chinese noodles made with signature peruvian sauce, mixed pepper, bok choy & cabbage.

VEGETALES	17
POLLO	21
CERDO	21
CARNE	25
MIXTO(CARNE, POLLO Y CERDO)	26

ROTISSERIE CHICKEN

POLLO ENTERO (WHOLE CHICKEN)	32
Served with salad and french fries.	
MEDIO POLLO (HALF CHICKEN)	20
Served with salad and french fries.	
CUARTO DE POLLO (QUARTER CHICKEN)	15
Served with salad and french fries.	
COMBO PERU CUISINE (MOSTRITO)	22
Quarter chicken served with salad, fries and veggie chaufa.	

KIDS MENÚ

LINGUINE A LO ALFREDO	12
Fetuccini in alfredo sauce	
CHICKEN TENDERS	14
Served with french fries	
HAMBURGER	13
Lettuce, tomato, onions & french fries	
CHEESE BURGER	15
Cheese, lettuce, tomato, onions & french fries	
SALCHIPAPAS	12
Hotdog pieces served over french fries	
POLLO BROASTER WITH FRIES	17
Breaded chicken breast served with fries in salad.	

PASTAS Y RISOTTOS

LINGUINE A LA HUANCAINA	17
Linguine tossed with peruvian yellow pepper and creme cheese sauce.	
CHICKEN	10
CHURRASCO	12
SALMON	13
LINGUINE AL PESTO	17
Linguine tossed with peruvian basil pesto sauce and parm cheese.	
CHICKEN	10
CHURRASCO	12
SALMON	13
RISOTTO DE AJI AMARILLO CON SALMON A LA PARRILLA	27
Risotto on a yellow pepper sauce, served with a salmon fillet cooked on the grill.	

RISOTTO A LA HUANCAINA CON LOMO SALTADO	28
Bite size tenderloin strips, with risotto on bechamel of yellow pepper paste.	

SEAFOOD

JALEA	27
A variety of lightly breaded and fried calamari, shrimp, fresh tilapia fillet bites served on top of a crispy yucca and garnished with "salsa criolla".	
ARROZ CON MARISCOS	29
Seafood mix, rice and yellow pepper infused served with "salsa criolla" (peruvian paella)	
PESCADO A LO MACHO	29
Salmon smothered with seafood creamy sauce, milk and white wine, peppers served with white rice.	
TACU MACHO	29
Salmon grilled with seafood in a lightly spicy "macho" sauce served with mix peruvian rice and beans.	
LINGUINEFRUTTI DI MARE	29
Sauteed shrimps, scallops, green mussels, octopus, calamari, mixed peppers, white wine, heavy cream, parmesan cheese and our secret seafood macho sauce.	



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SANDWICHES

- PAN CON CHICHARRON** 15
Peruvian style sandwich of fried pork, served with "salsa criolla" and sweet potato fries
- CHICKEN PERUVIAN SANDWICH** 16
Peruvian style chicken breast sandwich cooked on the grill with a anticuchera sauce, served with coleslaw salad and french fries
- SANDWICH DE POLLO A LA BRASA** 16
Shredded rotisserie chicken mixed with mayonaise and peruvian spices served with lettuce & tomato tomato and french fries.
- HAMBURGUESA A LO POBRE** 18
Hamburger, fried egg, lettuce, tomato served with french fries.

SIDES

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| ARROZ BLANCO 5
White rice | SALSAS (4oz) 4
Additional sauces: huan-caina, aji amarillo, crema de rocoto, tártara 4oz |
| ARROZ AMARILLO 6
Yellow rice | CANCHA (16oz) 14
Cannellini white beans |
| ARROZ VERDE 6
Green rice | FRIJOLES 7
Cannellini white beans |
| MADUROS 7 | CHOCLO CON QUESO 9
Peruvian fresh corn with fresh cheese. |
| PAPAS FRITAS 7
French fries | |
| CAMOTE FRITO 7
Sweet potato fries | |
| SALSA CRIOLLA 5
Slices of red onion, fresh squeezed lime juice, and cilantro | |

DESSERTS

- CREME BRULEE DE QUINUA** 9
The new fusion peru and france made up dessert.
- FLAN** 9
The european and latin dessert made up of a caramel topping and custard base that's made with milk and eggs.
- FLAN DE LUCUMA** 9
The classic an with our traditional peruvian flavor "lucuma"
- CHOCOLATE MOUSSE CAKE** 9
Belgian chocolate made up mousse cake.
- TRES LECHES** 9
Sponge cake soaked in three delicious milk and covered with a satiny white cream topping.
- CHURROS** 9
Bavarian creme

DRINKS

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| INCA KOLA BOTTLE 5 |
| SODA BOTTLE 5 |
| INCA COLA CAN 4 |
| FOUNTAIN DRINKS 4
Coke, diet coke, fanta, sprite, sweet unsweetened ice tea & fruit punch (free refills) |
| JUICES 6
Apple, orange, mango, passionfruit, lemonade, pineapple |
| CHICHA CUP 6 |
| CHICHA PITCHER 16 |
| JUICE PITCHER 16 |
| HOT DRINKS 5 |



"MIDDLETOWN"

(845) 695-2262

(845) 673-6036

www.perucuisineny.com

1 NORTH GALERIA DRIVE
MIDDLETOWN NY 10941



"POUGHKEEPSIE"

(845) 204-9066

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www.perucuisineny.com

10 IBM ROAD
POUGHKEEPSIE NY 12601

SEE YOU NEXT TIME
THANK YOU

CATERING



	FULL	HALF
1- ARROZ CHAUFA DE POLLO	160	85
2-ARROZ CHAUFA DE CARNE	170	90
3-ARROZ CHAUFA MIXTO	180	95
4-ARROZ CHAUFA MARISCOS	240	125
5-ARRROZ CON POLLO	140	75
6-CEVICHE DE PESCADO	160	90
7-CEVICHE MIXTO	190	100
8-JALEA MIXTA	240	125
9-CAUSA DE POLLO	150	80
10-SECO A LA NORTEÑA	180	95
11-LINGUINI SALTADO	180	95
CRIOLLO CARNE		
12-LINGUINI AL PESTO	190	100
CON POLLO		
13- POLLO A LA BRASA	130	70

