



**UCHU**

PERUVIAN STEAKHOUSE

# APPETIZERS & BITES

## CEVICHEs

### TIRADITO ACEVICHADO S/. 38

Fresh catch of the day bathed in lime juice, "acevichada" cream, aji limo pepper, avocado, giant Peruvian corn, and crunchy sweet potato bites.

### CEVICHE DE MAR Y MONTAÑA S/. 39

Shrimp and Mahi Mahi, Arequipeña style "chupe de camarones" sauce, and sweet potato.

### CEVICHE DE MANGO S/. 34

Sweet Curahuasi mango, passion fruit and ginger coulis, and cocona and lime pepper pico de gallo.

## TACOS *Homemade corn and wheat tortillas*

### PULLED PORK TACO S/. 36

12 hour smoked pork shoulder, housemade BBQ sauce and coleslaw.

### RIBEYE TACO S/. 41

Grilled ribeye, smoked bone marrow, pickled onion and lime, and avocado, cilantro, and rocoto pepper cream.

### SUCKLING PIG TACO S/. 40

16 hour smoked suckling pig prepared in an Arequipa-style adobo sauce with chicken. This dish is served with pickled onion, lime pepper, and spicy avocado mayonnaise.

## PAPAS RELLENAS *Stuffed, fried potatoes*

### CLASSIC STUFFED POTATO S/. 34

Beef tenderloin, diced carrots and peas, raisins, egg, and black olive, all accompanied with Peruvian hot chili sauce and lime pickled onions.

### SHRIMP STUFFED POTATO S/. 38

Sautéed shrimp in a traditional Arequipa "chupe de camarón" reduction, served with a creole salad and lime.


### BRISKET STUFFED POTATO S/. 33

Stewed beef brisket, served with classic Arequipeña style "ocopa", creole salad, and lime.

### "GUACAMOLE IN MOLCAJETE"

*Peruvian avocado turned guacamole with tomato, onion, rocoto pepper, and cilantro, all prepared and served in an Andean mortar at the table with housemade tortilla chips.*



 S/. 35

## SALADS

### MANGO AND AVOCADO SALAD S/. 39

Mango and avocado tartare, organic lettuce, grilled cherry tomatoes, black quinoa coated chicken, and Andean golden berry dressing.

### GRILLED CHICKEN SALAD S/. 37

Grilled chicken and vegetables, organic lettuce, and dressing of your choice: Orange and mint or creamy Paria cheese, sage and muña.

## SOUPS

### CHUPE DE ALTURA Y MAR S/. 38

A blend of quinoas prepared in a shrimp bisque, vegetables, and poached quail egg.

### SMOKED TROUT AND LEEK CREAM S/. 39

Rôasted leek and potato puree with chicken bouillon and heavy cream. Served with smoked trout, Peruvian corn cream, and basil and dill oil.

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VEGETARIAN  
OPTION  
AVAILABLE



CONTAINS  
GLUTEN



CONTAINS  
DAIRY














CONTAINS  
NUT

\*Please advise us of any dietary restrictions so that we can best assist you.

## VOLCANIC STONE COOKED STEAKS

Each of our Stone Cooked Steaks are served with your choice of one of the following potato side dishes.

### SELECT ONE OF THE FOLLOWING OPTIONS:

Mashed Potatoes with Hot Chili and Peanut	 
Mashed Potatoes	 
French Fries	
Native Crispy Fries	
Hasselback Potato	
Sweet Potato Fries	
Sweet Potato Casserole	
House Fettuccine	 

### SIDE SALAD INCLUDED:

A mix of organic lettuce, tomato, grilled onion, bell pepper, and avocado, served with a housemade dressing

CHOOSE THE CUT OF YOUR PREFERENCE

## PERUVIAN STEAKS AND CUTS 8 OZ. (220 GR.)

BEEF TENDERLOIN	S/. 75
ALPACA TENDERLOIN	S/. 69
PORK SIRLOIN	S/. 59
HOUSEMADE SAUSAGE	S/. 65
ALPACA SAUSAGE	S/. 65
SHRIMP	S/. 69
MAHI MAHI	S/. 65
CHICKEN BREAST	S/. 55

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## PERUVIAN STEAK COMBINATIONS 12 OZ. (330 GR.)

LOCO CARNES	S/. 89
Alpaca Tenderloin, Beef Tenderloin and Pork Sirloin	
MISTURA AL MÁXIMO	S/. 89
Three Peruvian cuts of your choice	
ANDES MEETS PACIFIC	S/. 85
Two Peruvian cuts of your choice, one red meat and one white meat	
SEAFOOD LOVERS	S/. 85
Shrimp and Mahi Mahi on volcanic stone	

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## PERUVIAN OXAPAMPA ANGUS












(National Cuts of Oxapampa Angus Beef)

SKIRT STEAK 17 oz. / 500 gr.	S/. 180
SHORT RIBS 13 oz. / 350 gr.	S/. 155
RIBEYE 13 oz. / 350 gr.	S/. 140
TOMAHAWK 43 oz. / 1200 gr.	S/. 249
T-BONE 35 oz. / 1000 gr.	S/. 235

# VOLCANIC STONE COOKED STEAKS

Each of our Stone Cooked Steaks are served with your choice of one of the following potato side dishes.

## SELECT ONE OF THE FOLLOWING OPTIONS:

Mashed Potatoes with Hot Chili and Peanut	 
Mashed Potatoes	 
French Fries	
Native Crispy Fries	
Hasselback Potato	
Sweet Potato Fries	
Sweet Potato Casserole	
House Fettuccine	 

## SIDE SALAD INCLUDED:

A mix of organic lettuce, tomato, grilled onion, bell pepper, and avocado, served with a housemade dressing

## CHOOSE THE CUT OF YOUR PREFERENCE

### IMPORTED STEAKS

#### ARGENTINE ANGUS

<b>RIB-EYE</b> 13 oz. / 350 gr.	S/. 195
<b>STRIPLOIN</b> 13 oz. / 350 gr.	S/. 180

#### AMERICAN ANGUS

<b>TOP SIRLOIN</b> 13 oz. / 350 gr.	S/. 190
<b>SKIRT STEAK</b> 17 oz. / 500 gr.	S/. 315
<b>T-BONE</b> 34 oz. / 950 gr.	S/. 345
<b>TOMAHAWK</b> 48 oz. / 1350 gr.	S/. 499

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### SMOKED RIBS S/. 239


53 oz. / 1500 gr. of 18 hour smoked beef ribs prepared in a housemade spice rub.

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### BBQ RIBS S/. 95

15 oz. / 400 gr. of 20 hour slow-cooked pork ribs.

## CHOOSE THE SAUCE OF YOUR PREFERENCE:

Traditional BBQ  
Spicy Elder   
Honey and Mustard

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### ANTICUCHO PERUVIAN KEBAB

8 oz. / 220 gr. marinated in a traditional "anticucho" sauce made with aji panca peppers, chicha de jora, malt beer, cumin, garlic, parsley and oregano.

<b>BEEF TENDERLOIN</b>	S/. 75
<b>ALPACA TENDERLOIN</b>	S/. 69
<b>VEGETABLES</b>	S/. 45
<b>CHICKEN BREAST</b>	S/. 55
<b>SHRIMP</b>	S/. 69