

PINK SALT

P E R U V I A N I N S P I R E D

3 Courses for \$35

(no substitutes)

Appetizers

Causa al Olivar

Whipped potato delicately wrapped with tender octopus and a black olive crema

Anticuchos de Pollo

Chicken skewers marinated in Peruvian spices, served with potato and Creole pepper

Coctel de Camarones

Fresh shrimp served in a glass with pink cognac sauce, a touch of lemon and avocado

Entrees

Asado de Temera con Puré

Roast beef marinated in its own jus, accompanied with creamy potato puree

Pollo Saltado

Sauteed chicken with onion, tomato and fries in the traditional criollo style

Picante de Mariscos

Traditional seafood stew with Peruvian chili peppers and jasmine rice

Desserts

Suspiro Limeño

Classic dessert of Lima prepared with dulce de leche and meringue with port

Alfajores

Delicate cookie layered with dulce de leche and sprinkled with confectioner sugar

Leche Asada

Traditional homemade dessert baked with milk, vanilla and caramel