

# Machupicchu

## Peruvian Cuisine



### Entradas Appetizers

#### Cold Appetizers Ceviches:

The National flagship dishes of Peru, made with the freshest ingredients (Fish and or combination of Shellfish) briefly marinated in a combination of lime juice and peppers (Leche de Tigre)

The lime juice “cooks” the protein by a process called “denaturation” of protein, turning fish firm and opaque as if it had been cooked with heat.

#### 1 Trio de Ceviches 17.95 ☺ 🌶️ \*

##### One of the best sampler combinations

- **The Traditional Fish ceviche:** Marinated and served in a Peruvian yellow pepper Leche de Tigre, red onions, cilantro, Peruvian white corn and sweet yam.
- **Mixed Ceviche:** Scallops, shrimp and fish, marinated and served in Peruvian Rocoto Leche de Tigre, red onions, cilantro, Peruvian white corn and sweet yam
- **Ceviche de Camarones:** Shrimp Ceviche, marinated and served in special Rocoto and Aji Amarillo Leche de Tigre, red onions, cilantro, Peruvian white corn and sweet yam

**2 Ceviche de Pescado 12.95 ☺ 🌶️ \***

Small pieces of fish “cooked briefly” in yellow peppers Leche de Tigre, red onions, cilantro, served in the traditional style Peruvian white corn and sweet Yam.

**3 Ceviche de Camarones 16.95 ☺ 🌶️ \***

Shrimp cooked and marinated in yellow peppers Leche de Tigre, red onions, cilantro, served in the traditional style with Peruvian white corn and sweet yam.

**4 Ceviche de Pescado y Camarones 15.95 ☺ 🌶️ \***

Shrimp and Fish combination of numbers 2 and 3. cooked and marinated in yellow peppers Leche de Tigre, red onions, cilantro, served in the traditional style with Peruvian white corn and sweet yam

**5 Ceviche mixto 14.95 ☺ 🌶️ \***

A great combination of fish, shrimp and scallops cooked and marinated in in yellow peppers Leche de Tigre, red onions, cilantro, served in the traditional style with Peruvian white corn, sweet yam.

**6 Tiradito 12.95 ☺ 🌶️ \***

Thin slices of fish, slightly marinated in Leche de Tigre and topped with our special Aji Amarillo creamy Sauce, Served with Peruvian white corn.

*\* Warning: This item may be raw or undercooked. Eating raw or undercooked seafood and shellfish may increase the risk of food borne illness.*

**7 Ocopa 6.00 🌶️ slightly spicy ✓**

A savory sauce made with natural roasted peanuts, onions, garlic, milk and huacatay herb, served over slices of boiled potatoes, lettuce, hard boil egg and a Peruvian black olive

**8 Papa a la Huancaína 6.00 ✓**

Slices of boiled potatoes topped with a mild yellow creamy cheese sauce made of Peruvian yellow peppers, spices and cheese, lettuce, hard boil egg and a Peruvian black olive

**9 Choros a la Chalaca 12.95 ☺**

New Zealand Steamed Mussels, served over a bed of lettuce, in their own half shells and topped with our homemade salsa, made with tomatoes, Peruvian corn, onions, cilantro and lime juice (half dozen)

### **10 Escabeche de Pescado 9.00**

Out of this world, Fried pieces of Fish marinated in a cooked vinaigrette sauce with tomatoes, onions and aji amarillo (Peruvian yellow peppers) cooked to perfection, served with sweet yam, lettuce; hard boil egg and a Peruvian black olive.

### **11 Fuente Sirvinacui (appetizer platter) 24.95**

A combination of our most popular appetizers, Papa a la Huancaína, Ocopa, Escabeche, Tamal Verde and Quinoa

## **Warm Appetizers**

### **12 Tamalito Verde 9.00 ☺ 🌿🌶️ slightly spicy**

Tamale made with fresh corn and cilantro, stuffed with cheese and wrapped in corn husk, served warm with salsa criolla (thin slices of red onions and spices)

### **13 Yucas a la Huancaína 8.00 🌿**

Deep fried yuccas accompanied by Huancaína Sauce.

### **14 Chicharrón de Calamares 12.95 🌶️ slightly spicy**

Flash fried Calamari accompanied by our own Peruvian tartar Sauce with a small kick due to a small amount of Yellow Peruvian Pepper. Calamari itself not spicy. The difference is that ours is soft

### **15 Escabeche de Conchas 13.95**

Fried Peruvian Scallops marinated in a cooked vinaigrette sauce with tomatoes, onions and aji amarillo (Peruvian yellow peppers) cooked to perfection, served with sweet yam and lettuce.

Same as number 10 but with scallops instead of fish.

# Entrées

## Pescados y Mariscos

### Fish & Shell Fish

#### 16 Jalea 18.95 Large platter for 2 26.95

A tasty Medley of lightly battered deep fried fish and shellfish served hot, in a bed of lettuce, fried yuccas and salsa criolla (combination of diced red onions, diced tomatoes, cilantro, spices and lime juice). Awesome

#### 17 Parihuela de Mariscos 19.95 ☺

Succulent Peruvian seafood bouillabaisse, base on a mild mix of tomato, red peppers and spices.

#### 18 Chupe de Camarones 16.95 ☺

Thick and creamy succulent soup type, with shrimp, fish, potatoes, rice, cream, Egg, cheese and spices.

#### 19 Arroz con Mariscos en salsa Verde 15.95 ☺

A combination of rice infused with cilantro, Ají Amarillo, carrots, herbs, Peruvian corn, topped with a seafood medley in a creamy sauce

#### 20 Pescado a la Chorrillana 13.95

Deep fried fish, covered with a sauce made with onions, tomatoes and cilantro, served with white rice and boiled deep fried potatoes

#### 21 Pescado a la Macho 16.95

Combination of fried Peruvian Canario beans, rice, specialty Ají sauce (Peruvian peppers) and sea food mixed together, served with fried fish (breaded fish)  
Topped with seafood medley in a creamy sauce and chopped Parsley

#### 22 Aji de Mariscos 15.95

Shrimp, Scallops and Calamari rings cooked in a creamy yellow sauce made with aji Amarillo, spices, walnuts, cheese and cream served over boiled potatoes.

#### 23 Picante de Camarones 17.95 🌶️🌶️☺

Traditional hot and spicy creamy Peruvian seafood dish of shrimp imbued with racy Ají Amarillo and aji Mirasol, white wine, garlic and onions, served over white rice. Picante in Spanish means “hot” this dish **cannot** be made mild without Ají Amarillo

#### 24 Pescado Sudado 13.95 ☺

Traditional fillet of tilapia steamed in white wine, lime juice, onions and chopped cilantro. Served with boiled potatoes and white rice

## **Carnes Meats**

### **25 Tacu Tacu con Apanado de Puerco 14.50**

Combination of fried Peruvian Canario beans, rice and specialty Aji sauce mix together, served with breaded pork loin and salsa criolla (thin slices of red onions and spices) and Extra Virgin Oil. Montado, (one fried egg on top) add 1.50

### **26 Seco de Res 12.95 ☺**

An old family recipe, traditional from the Northern Peru, slow cooked tender bite size pieces of brazed beef, cilantro and spices; served with rice and Peruvian canario bean stew.

### **27 Lomo Saltado 20.95**

Another flagship of Peruvian gastronomy, Stir fry and flambé Beef filet mignon tenders (Black Angus Tenderloin) with onions, tomatoes, red bell peppers and cilantro, served with white rice and fries. Incredibly tender meat. With Tacu Tacu instead of rice add 5.00

### **28 Tacu Tacu con Seco 13.95**

Combination of fried Peruvian Canario beans, rice and specialty Aji sauce mixed together and shaped into a “football”, served with slow cooked tender bite size pieces of braised beef in a cilantro sauce. A combination of two Peruvian classics.

### **29 Papa Rellena 13.95**

Stuffed Potato, filled with ground beef, Onions, Black Peruvian Olives and herbs. Served with white rice, Peruvian Cabbage Salad and Salsa Criolla

## **Pollo Chicken**

### **30 Suprema de Pollo 13.95**

Breaded Milanese chicken, served with rice, fries and slices of tomatoes. This dish in on our Menu as an alternative for customers reluctant to try something different. We do not claim this to be authentic Peruvian, this is Italian and suitable for children

### **31 Aji de Gallina 11.95**

Shredded Chicken cooked in a creamy yellow sauce made with aji Amarillo, spices, walnuts, cheese and cream, served with rice and over boil potatoes, boil egg and Peruvian black olive

*Warning: Because of the Nature of our business, some of our products may have come into contact with peanuts or other nuts. If you or anyone in your party is allergic to nuts you are strongly advised to take the necessary precautions for your safety.*

## **Novo Andino Nouveau Andean**

### **32 Mahi Mahi Peruano a la Plancha en Salsa de Menta 18.95 ☺**

Mahi Mahi fillet imported from Perú, cooked to perfection, served with creamy Organic mint sauce, (from our own garden) on the side, garden Organic Quinoa and Solterito Arequipeño Salad (see #35 and 36 this page for salad description). PLEASE ALLOW EXTRA TIME

### **33 Pescado al Ajo 16.95**

Fillet of Fish topped with roasted garlic and served with Solterito Arequipeño salad and garden Organic Quinoa salad.

### **34 Grouper con ensalada de Pallares Peruanos a la vinagreta 17.95**

Panko bread crumbs fried Grouper fillets served over a Parsley Vinaigrette Lima bean salad, with tomatoes and red onions. Lima beans are originally from Peru and these are giant and tasty, you won't want to eat the mini Lima beans anymore after you try ours.

## **Ensaladas Salads**

### **35 Solterito Arequipeño Salad 8.00 ☺ ✓**

Peruvian style salad of baby Lima Beans, fresh cheese, diced tomatoes, Peruvian corn, diced onions, diced carrots, chopped cilantro and chopped parsley served with extra virgin olive oil vinaigrette.

### **36 Quinoa 5.00 ☺ ✓**

Peruvian style garden Organic Quinoa salad, served warm

### **37 Trio de Ensaladas Andinas 13.95 ☺ ✓**

Vegetarians delight, a combination of our 2 salads; Solterito Salad, Quinoa Salad **plus** Peruvian Lima bean Salad, Parsley Vinaigrette Lima beans, with tomatoes and red onions.

## **Postres Desserts**

### **38 Arroz con Leche 6.00 ☺**

Peruvian style very creamy rice pudding, made with raisins and cinnamon.

### **39 Mazamorra Morada 6.00 ☺**

Peruvian purple pudding-like made with the purple corn, fresh fruits and spices, thickened to perfection for a truly delightful Peruvian dessert.

### **40 Coconut Flan 7.00 ☺**

Creamy Caramel Custard

### **41 Quinoa Almondine Ice Cream 6.50 ☺**

Sophisticated gourmet hard candy featuring roasted Organic Quinoa embedded in a subtle combination of Vanilla and Almond flavors Ice Cream.

### **42 Tiramisú 7.50**

This is definitely the best Tiramisú in town, sinful rich and creamy made with Italian Lady Fingers, real Mascarpone cheese and the best ingredients available.

## **Bebidas Drinks**

### **1 Chicha Morada 2.50**

A very healthy and refreshing beverage made from Andean purple corn, fresh fruits and spices

### **2 Passion Fruit Juice 2.50**

Native to Brazil but also grown in Perú this exotic fruit is known as Maracuya, refreshing unique tangy flavor often added to other juices to enhance flavor

### **3 Inka Cola 2.25**

Traditional yellow Peruvian cola 12oz can

### **4 Diet Coke 2.25**

12 oz can

### **5 Kola Inglesa 2.50**

Traditional Red Peruvian cola 12 oz bottle

**6 Coke from Mexico 2.50**

**7 Iced Tea 1.99 refill**

**8 S. Pellegrino 3.75**

Sparkling Natural Mineral Water 23.5 Fl oz bottle

**9 Cup of Coffee 2.50**

Dark Roast or Decaf 100% Premium S&D Coffee

**10 Sangria Pitcher 26.00 glass 5.00**

**11 Sinha 4.00**

**12 Heineken 4.00**

**13 Corona 4.00**

**14 Fat Tire 4.00**

**15 Presidente**

## Imported Whites

### White Wines

**Santa Julia Pinot Grigio 2012 from Mendoza, Argentina 24.00**-Crisp and refreshing with light notes of lemon peel and fresh melon. A dry wine that will pair great with seafood and with grilled or sautéed foods!

**Altosur Sauvignon Blanc 2012 from Mendoza, Argentina 23.00**-Bright pink grapefruit and lime jump out of the glass! A very floral wine with rich fruit flavors of peaches and mangos.

**Tilia Torrontes 2011 from Mendoza, Argentina 25.00**-Torrontes is the main white grape from Argentina and it makes wonderfully fragrant wines! It has floral notes of grilled pineapple and flavors of pears and citrus.

**Way Kühl Riesling Qba 2011, Germany. 29.00**-Riesling is a light-skinned, aromatic grape of German origin which is - if the majority of top wine critics are to be believed - the world's finest white wine grape variety. Pairs with ceviche to counterbalance the lime juice..

**Chateau Vitallis 2013 Chardonnay from Macon Fuisseé, France 35.00**- White wine from the Mâcon district, of a white or yellow golden colour flecked with green, silver, shiny and smooth shades. Subtle bouquet of broom, white roses, acacia, honeysuckle, fern, vervain, lemongrass and citrus fruits (such as grapefruit and tangerine). It is also slightly perfumed with pine, quince and fenne aromas. Chef Gloria loves this wine with her Ceviche. Often called White Burgundy

**Marques Casa Concha 2011 Chardonnay, Limari Valley, Chile 44.00**-This smoky white opens up with dense pineapple, Pink Lady apple and zesty citrus notes that are tightly wound on a bright, medium-bodied frame.  
**90 Points Wine Advocate!**

**Château Ste Michelle, 2012 Chardonnay Horse Heaven Hills Washington, 36.00-** Mimi Chardonnay is made in a lightly oaked, elegant style that is great with food. The wine offers apple and pear fruit character with bright natural acidity. **91 Points Wine Spectator!**

## Red Wines

**Cono Sur Pinot Noir 2012 from Central Valley, Chile 24.00-**A softer bodied red wine, this Pinot Noir has flavors of cherries, cinnamon and chocolate. It has great acidity and will pair wonderfully with lighter dishes.

**Gouguenheim Merlot from Mendoza, Argentina 24.95-**A wonderfully balanced dry red wine with hints of blueberry, plum and vanilla. It has a touch of oak to make it pair nicely with chicken and pork dishes.

**Santa Julia Cabernet Sauvignon 2012 from Mendoza, Argentina 23.95-**This 88 Points Cabernet Sauvignon is rich and robust with flavors of dried strawberry, red currants and white pepper. Aged in French oak barrels, this mature wine will drink very well with a beef or vegetable dish.

**Tilia Bonarda 2009 from Mendoza Argentina 23.95-**The 2009 Tilia Bonarda has a deep, dark purple color. It offers intense aromatics of ripe raspberries with floral and licorice notes. The mouthfeel is full, yet soft, with ripe red berry fruit flavors and touches of anise, vanilla, and toast from light oak aging

**Languedoc by Gerard Bertrand Syrah / Grenache 2011 90 Points! 35.00-**Offers a ripe aroma, with rich, concentrated dark plum, kirsch and dried blueberry flavors, featuring a succulent spiciness. Touches of smoke show on the finish, alongside notes of chocolate. Drink now through 2017

**H3 Horse Heaven Hills, Red Blend Les Chevaux 2012 Washington 90 Points! Wine Spectator 35.00** -The 2012 Les Chevaux, (French for “the horses”) is named for the wild horses that once roamed the Horse Heaven Hills. This lively red blend presents rose petal aromas and dark fruit cherry flavors, followed by smooth tannins that lead to a vibrant finish.. The palate begins with sweet black cherry fruits and has a generous texture.

**Catena 2010 Malbec Mendoza, Argentina 37.00** -The 2009 Catena Malbec has a deep, dark violet color, with pronounced blackish-purple tones. The aromatic structure is full of ripe dark fruits, floral notes of violets and lavender, and touches of vanilla and spice. The palate begins with sweet black cherry fruits and has a generous texture.

**Carmenere Gran Reserva Concha y Toro 2011 Cachapoal, Chile 37.00**  
-The 2010 Intense, purple-red in color with fragrant aromas of blueberries, damson plums, chocolate, and a hint of white pepper. Dense, rich texture on the palate highlighting favors of black fruits, with soft, sweet tannins and a good finish.

**Norton Malbec Reserva 2011 Mendoza, Argentina 92 Points! 41.00** begins with loads of blackberry, nice perfumed floral notes and a hint of vanilla on the nose. The wine tastes ripe and rich with lots more dark fruit, plenty of toasty oak (mostly in the form of dark chocolate and tobacco) and a silky smooth texture. It ends long and dry with tart fruit, cola, licorice and tobacco. A fantastic and food flexible wine that shows why you should never judge a bottle too quickly!

**Catena Cabernet Sauvignon 2012 Mendoza, Arg 37.00 91 Points! Wine Enthusiast!** -The Catena Cabernet Sauvignon shows a dark ruby color with violet tones. On the nose, it offers intense aromas of ripe raspberries and cassis with notes of pepper, clove, and a touch of cedar. On the palate, it is full-bodied and rich and displays layers of black currant and black raspberry with notes of cedar and oregano.

**Norton Reserva 2009 Cabernet Sauvignon Mendoza, Argentina 36.00**  
This enjoyable wine we have here, of an intense ruby red color, has complex flavors of ripe fruit and a bit of mint, with some dark chocolate notes. Taste wise, you'll feel rounded tannins and a very well balanced wine. It has a nice long finish in your mouth.**89 Points Wine Enthusiast!**

We buy wine from some of the BEST wine Distributors in NC, among them Country Vintner, Empire and Mutual. If for some reason you don't like any of our wines please request a Manager and we will be happy to upgrade your selection at the corresponding price.

## Table Wines, Sangria and Sparkling Wines

2012 Frontera Cabernet Sauvignon Central Valley, Chile 19.00

2012 Frontera Chardonnay Central Valley, Chile 19.00

Mendoza, Argentina

## Sangria

Passion Fruit Sangria 56 oz Pitcher 26.00

Passion Fruit Sangria 8 oz Glass 5.00

## Sparkling Wines

Dibon Cava Brut Reserve 26.95

Sparkling wine from Cataluña, Spain. at its best, this 88 Points (Wine Enthusiast) is an unusual cava, with a leesy note on the nose and flavors of macerated peach, vanilla and hazelnut.

## Wine by the Glass

Santa Julia Cabernet Sauvignon 6.00

Altosur Sauvignon Blanc 6.00



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☺ Smiley face means Gluten Free items

✓ Vegetarian