



# Los Cabos II

## PURO PERU

### Entradas (Appetizers)

1. **Calamares Fritos** 9.59  
Lightly seasoned breaded calamari w/lemon & tartar sauce
2. **Papa a la Huancaina** 7.89  
Boiled potatoes topped with feta cheese and turmeric sauce
3. **Camarones al Ajillo** 10.29  
Pan fried shrimp with lime juice and creamy garlic sauce
4. **Choros a la Chalaca** 16.29  
Boiled green mussels, red onion, tomato, cilantro & lime
5. **Pulpo al Olivo** 18.99  
Octopus seasoned with Peruvian spices, in black olive sauce
6. **Pulpo a la Gallega** 18.99  
Fine grade octopus, onions, garlic and a splash of olive oil
7. **Tiradito Criollo** 16.29  
Fresh fish, citrus juices, Peruvian spices & oji amarillo cream
8. **Ceviche de Camaron** (shrimp ceviche) 17.49
13. **Tiradito en Salsa de Rocoto** 16.29  
Fresh fish with citrus juices, Peruvian spices & rocoto cream
9. **Ceviche de Pescado** (fish ceviche) 14.99
10. **Ceviche de Pulpo** (octopus ceviche) 17.49
11. **Ceviche Mixto** 17.49  
Seafood dish with lime, cilantro, red onion & pepper
12. **Papa Rellana** (weekends only) 7.89  
Two meat stuffed potatoes with black olives, boiled egg and raisins, deep fried to a golden brown

### Caldos (Soups)

15. **Sopa Siete Mares** (Seven Seas Soup) 16.89  
Tomato broth, octopus, red snapper, shrimp, calamari and scallops, green mussels and crab legs. Our house specialty.
16. **Aguadito de Pollo** 10.39  
Cilantro rice broth with vegetables and chicken; substitute fish add 5.50; substitute combination of seafood add 6.50
17. **Sopa a la Criolla** 10.29  
Creole Peruvian soup - a hearty serving of beef in rich milk broth with noodles and mixed vegetables

### Carnes y Aves (Meat & Poultry)

20. **Pollo a la Brasa** 10.29  
1/4 Peruvian rotisserie chicken with fries & salad with spicy house dressing. Half chicken, add 2.49
21. **Aji de Gallina** - shredded chicken and potatoes 12.69  
in a creamy parmesan-walnut sauce, served with rice
22. **Tallarín Verde con Bistek** 17.49  
Basil & pesto sauce over spaghetti, with thin cut, pan fried steak
23. **Lomo Saltado** - Our Number One Selling Dish! 14.49  
Seasoned lean beef sautéed with onions, tomatoes, green and red peppers and French cut potatoes, served with rice

24. **Tallarín Saltado** - our version of Chinese Lo Mein, 10.29  
with onions, tomato & spaghetti. With beef or chicken add 4.89, with seafood add 7.29
25. **Bistek a lo Pobre** 19.29  
Juicy sirloin steak topped with sautéed onions and tomatoes, two fried eggs and plantains, served with rice
26. **Bistek Ecebollado** 17.49  
Sirloin steak topped with sautéed onions & tomatoes, with rice

### Pescados y Mariscos (Fish & Seafood)

30. **Chupe de Camarones** - shrimp in milk broth 14.49  
with rice, potatoes, boiled egg, seasoned with garlic, paprika, onion and oregano. Fish may be substituted for shrimp
31. **Paella a la Valenciana** 31.29  
Classic Spanish rice and seafood dish, with chorizo & chicken
32. **Parihuela** - Peruvian bouillabaisse of fish, 17.49  
clams, squid and octopus in a spicy white wine & laurel broth
33. **Pescado en Salsa de Mariscos** - fillet of white 21.69  
fish smothered in marinara seafood sauce, with steamed rice
34. **Mariscos a la Marinera** 19.89  
Combination of seafood simmered in marinara sauce, with rice
35. **Lomo Saltado Marino** 17.99  
Seasoned seafood mix sautéed with onions, tomatoes and French cut potatoes, served with rice
36. **Jalea de Mariscos** 28.89  
Breaded, deep-fried fish, octopus, calamari, sea scallops, served with marinated onions, tomatoes and fried corn.
37. **Jalea de Pescado** 19.29  
Breaded fried fish with marinated onion, tomato & fried corn
38. **Arroz con Mariscos** 16.29  
Mixed seafood cooked in cilantro flavored rice
39. **Cau Cau de Mariscos** 16.29  
Peruvian stew and seafood combination in our delicate curry sauce, with boiled potatoes and rice
40. **Sudado Chalaco - Mariscos** (seafood) 28.89  
Fish stew with shrimp, scallops, octopus, mussels and clams
41. **Sudado Chalaco - Pescado** (fish only) 18.69
42. **Lomo Saltado Pescado** 14.99  
Fresh fillet of white fish sautéed with onions, tomatoes and French cut potatoes, served with rice

### Platillos Variados (Various Dishes)

45. **Arroz Chaufa** - Peruvian style fried rice 10.49  
With chicken add 1.29, with beef add 2.49, with seafood add 8.49, combination add 8.49
46. **Seco de Ternera** - Peruvian beef stew in cilantro, 10.49  
garlic & chile sauce, with rice. With choice of beans add 1.00
47. **Arroz con Pollo** 11.49  
Chicken and rice in cilantro sauce with mixed vegetables

### Postres (Desserts)

50. **Flan** 4.29
51. **Alfajores** - pair of cookies filled with caramel 2.49
52. **Suspiro de Limeña** - creamy Peruvian custard 4.89
53. **Pie de Limón** 5.99

21 22

4

3

2

1

Available to zones: