



ICARU

*
Peruvian
RESTAURANT



Tallarines



Tallarín a la Huancaína with Lomo Saltado	\$ 24
Tallarín Saltado de carne Spaghetti and beef sauteed with soy sauce, onions, and tomatoes.	\$ 17
Tallarín Saltado de pollo Spaghetti and chicken sauteed with soy sauce, onions, and tomatoes.	\$ 16
Tallarín verde con carne Spaghetti al pesto with beef	\$ 18
Tallarín verde con pollo Spaghetti al pesto with chicken (milanesa)	\$ 17
Tallarín Rojo c/ Papa Huancaína	\$ 20
Tallarín saltado de mariscos Peruvian stir-fried noodles with shrimp, squid, and mussels, tossed with onions, tomatoes, and a savory soy sauce-based sauce.	\$ 25

ICE CREAM

D'Onofrio \$ 5

SALAD

Home Salad / With chicken (+ \$ 7) Lettuce tomatoes onion cucumber and homemade vinaigrette	\$ 8
Caesar salad / With chicken (+ \$ 7) Lettuce croutons parmesan chesse and Caesar dressing	\$ 10
Home salad / With avocado	\$ 14

Chicken



Pollo a la Brasa	Rotisserie chicken served with two side dishes	\$ 30
1/2 Pollo a la Brasa	1/2 Rotisserie chicken served with two side dishes	\$ 18
1/4 Pollo a la Brasa	1/4 Rotisserie chicken served with two side dishes	\$ 15
Pollada	Fried chicken Home style with two side dishes	\$ 16

Chaufa con Pollo a la Brasa Desmechado \$ 22
Peruvian-style fried rice with tender shredded rotisserie chicken, stir-fried with vegetables, eggs, and soy sauce

Arroz con pollo \$ 19
Cilantro chicken and rice with huancaína

Ají de Pollo \$ 19
tender chicken simmered in a rich, creamy sauce made with spicy yellow ají peppers, garlic, onions, and cheese. Served with boiled potatoes and a side of rice and boiled egg.

Chaufa Icarú* \$ 20
A Peruvian-style fried rice featuring a savory mix of chorizo, hotdog, and chicken, stir-fried with vegetables, eggs, and soy sauce

SIDES

• White Rice	\$ 5	• Yuca	\$ 7
• French Fries	\$ 8	• Cancha	\$ 5
• Platano	\$ 5	• Salad	
• Beans	\$ 6	• Tostones	\$ 7

COMBOS de

Pollo a la Brasa

Whole Chicken Combo
Rotisserie chicken, vegetables chaufa and French fries. \$ 37

1/2 Chicken Combo
1/2 Rotisserie chicken, vegetables chaufa and French fries. \$ 27

Mostrito Combo
1/4 Rotisserie chicken or Pollo Broaster, vegetables chaufa and French fries. \$ 23.50

Parrilla Grande Icaru
1/2 Rotisserie chicken, 2 Anticucho, 2 argentina chorizo, 2 hotdogs, 2 fried eggs, 1 skirt steak, 2 sides. \$ 60

SANDWICH'S

Sandwich de Pollo a la Brasa
Bread with chicken rotisserie, lettuce, tomatoes, french fries and Peruvian Sauces. \$ 14

Sandwich de Bistec a lo Pobre
Bread with fried thin steak, egg, platano, french fries and Peruvians Sauces. \$ 15

Sandwich de Lomo Saltado
Bread with beef stir fried tomatoes, onions, french fries and Peruvians Sauces. \$ 17

Sandwich de Chorizo \$ 14
Bread with chorizo, lettuce, tomatoes, french fries and Peruvians Sauces.

Sandwich de Milanesa de Pollo \$ 14
Bread with chicken milanesa, egg, platano, french fries and Peruvians Sauces.

Sandwich de Chicharron \$ 15
Deep fried pork whith sweet potatoes topped witch a crisp red onion relish on a French roll.

POLLO SALTADO \$ 19
Chicken stir fried dish sauteed with onions, tomatoes and French fries served with White rice

POLLO BROASTER \$ 16
Fried Chicken Peruvian Style with fresh French fries and salad.

MILANESA DE POLLO \$ 17
Peruvian chicken cutlet served with a side of sweet plantains, crispy fries, white rice topped with fried egg.

CHAUFA DE POLLO \$ 17
Chicken served with rice scallons, ginger and soy sauce.

CHAUFA MIXTO \$ 25
Chicken + beef + shrimp served with rice, scallons ginger and soy sauce.



Appetizer

Papa huancaína \$ 12
Pouched potato with fresh cheese, yellow peruvian peppers and evaporated milk

Yuca a la huancaína \$ 14
Yuca with fresh White cheese yellow peruvian peppers and evaporated milk

Papa rellena \$ 12
Stuffed potatoes with ground beef and rainsins

Anticucho \$ 16
Grilled beef heart kabob, served with half fried potato

Choros a la Chalaca \$ 18
Fresh mussels topped with diced onions and tomatoes, marinated in lemon juice.

Empanadas \$ 5
Stir Lomo – Roast Chicken – Ground Beef aji de pollo

Leche de tigre \$ 16
Shrimp paiched glasses containing a ceviche's juice with chunks off fish

Chicken Wings
6pc (\$ 11.99) 12pc (\$ 17) 18pc (\$ 26) 24pc (\$ 34)
Celery and choice of sauce

Buffalo sauce	
Acevichado Sauce	BBQ Sauce

Salchipapas

Salchipapa \$ 13 Hot dogs french fries & Salad
Choripapa \$ 17 Argentinean Chorizo, french fries, fried egg & Salad

Salchi Royal \$ 18 Argentinean Chorizo, hot dogs. 2 fried eggs french fried & salad.
SalchiBrasa \$ 21 Salchipapas + ¼ Rostisere chicken & saled

Salchi Pobre \$ 18 Hot dogs, maduros 2 fried eggs, french fries & Salad



Sauces

- Olive Sauce
- Huancaína Sauce
- Rocoto sauce (spice)
- Tratar Sauce
- Clantro sauce
- Ketchup
- Mustard
- Mayonnaise
- Golf

SOPAS

Chilcano \$ 12 | **Sopa de Pollo** \$ 13

Chupe de Camarones \$ 23

Pescado a lo Macho \$ 29
Crispy chunks of fish over spicy red sauce with little necks, calamari, mussels and shrimp.

Pescado Sudado \$ 30
Fish stewed in a tomato and beer sauce with onions, peppers, and yuca.

DESSERTS

Flan \$ 5 | **Pionono** \$ 5
Alfajores \$ 3.50 | **Torta de chocolate** \$ 5
Tres leches \$ 6

SeaFood

Ceviche is cooked lemon juice (raw fish)

Ceviche Mixto \$ 20 | **Ceviche** \$ 18

Ceviche Carretilero \$ 25 | **Ceviche de Camarones (shrimps)** \$ 25

Fresh Fish marinated in freshly squeezed lime juice and aji, Sprinkled with herbes and served with sweet potatoes and bed of lettuce and onions.

Jalea

Small seafood platters served with clams, crab, mussels, shrimp and calamari served over onions marinated in fresh lemon juice and cilantro.

Personal \$25 | Grande \$40

Chicharrón de Pescado \$ 21

Crispy, golden-brown battered fish fillets, fried to perfection. Served with a side of tangy salsa criolla, fries, and a refreshing salad for a delicious and satisfying dish.

Causa Acevichada \$ 28

Camaron Saltado \$ 20

Shrimp stir fried dish sauteed with onions, tomatoes and French fries served with white rice.

Arroz con Mariscos \$ 23

Peruvian style paella seafood served with yellow rice and mixed vegetables

Chaufa de camarones \$ 22

Shrimp served with rice, scallions, ginger and soy sauce

Chaufa de Mariscos \$ 21

Seafood served with rice, scallions ginger and soy sauce

Pescado Entero Frito \$ 35

Deep fried red snapper served with white rice, fried yuca and red onion salad.

Filete de Pescado Empanizado \$ 20

Crispy breaded fish fillet served with a tangy, fresh salsa criolla made of onions, tomatoes, and cilantro. Accompanied by fluffy rice and crispy yuca.

Saltado de Mariscos con Papas \$ 20

seafood stir-fry with shrimp, squid, and mussels, sautéed with onions, tomatoes, and spices in a savory soy sauce. Served with crispy fries and rice.

Tacu Tacu De Mariscos \$ 30

Infusion of assorted seafood cream, rice, and beans. Served with salsa criolla.

Trio Marino

Sea mix Jalea, Ceviche, Arroz con Marisco \$ 37



Ronda Marina \$ 58

Fish and calamari jalea, arroz con mariscos. Fish ceviche, drimp causa, papa a la huancaína



Beef

Lomo Saltado \$24

Beef stir fried dish sauteed with onions, tomatoes and french fries served with White rice (+ \$ 5 chaufa)

Bistec a lo pobre \$ 19

Fried thin steak with egg, rice, sweet plantain and French fries

Lomo Saltado a lo Pobre \$28

Fried thin steak with egg, rice, sweet plantain and French fries

Chaufa de Carne \$ 18

Steak served with rice, scallions, ginger and soy sauce

tacu Tacu con Lomo Saltado \$ 25

A classic Peruvian dish combining crispy, savory rice and bean cake (tacu tacu) with tender strips of marinated beef sautéed with onions, tomatoes, and fresh herbs in a flavorful soy sauce. Served with a side of golden fries

Chaufa con Pork Belly Chicharrón \$ 22

Peruvian fried rice with crispy, tender pork belly chicharrón, stir-fried with vegetables, eggs, and soy sauce

Vegetarian Choice

Chaufa de tofu or Portobello \$ 17

Tofu o portobello mushroom served with rice, scallions, ginger and soy sauce.

Anticucho Portobello \$ 20

Grilled portobello mushroom kabeb, served with half fried potato and corn in grain.

Tallarín Saltado \$ 17

Spaguetti and Tofu with soy sauce scallions, ginger, onions and tomatoes

Saltado de Tofu or Portobello \$ 17

Tofu o potobello stir fried dish sauteed with onions, tomatoes and French fries served with White rice.

Vegan Ceviche \$ 20

Asparragus, avocado, cremini mushroom, carrot, chulpi, choclo cauli flowers.

DRINKS

Jarra chicha / maracuyá \$ 13

Vaso chicha / maracuyá \$ 5

Water \$ 2

Inca Cola can \$ 3

Coca cola can \$ 3

Coffe or Tee \$ 2

LIQUOR

Beer

Pilsen Callao \$ 8

Cristal \$ 7

Corona \$ 7

Modelo \$ 7

Cocktails

Sangria

Wine

