

EL  
CHIDO

TERRAZA  
MEXICANA

CHEF FRANCO CHEF CRISTIAN

# PERUVIAN TAKEOVER

Dive into a Mex-Peru Mash-Up!

## NIKKEI SUSHI & SMALL BITES

### CEVICHE ROLL

avocado, ebi furai, thinly sliced fish, crispy sweet potato, ceviche-style citrus sauce

### TOSTADA DE SALMON NIKKEI

crispy corn tostada, diced salmon, avocado, ají amarillo-lime crema, red onion, coriander, sesame finish

## CEVICHE & TIRADITO BAR

### CLASSIC FISH CEVICHE

fresh fish, lime, red onion, coriander, ají amarillo

### TIRADITO NIKKEI

thinly sliced fish, soy-citrus dressing, sesame oil, ají amarillo

## PERUVIAN HOT KITCHEN

### ARROZ CON MORISCOS

peruvian-style seafood rice, ají amarillo base, coriander

### AJÍ DE GALLINA

creamy shredded chicken stew, nuts, cheese

### BEEF ANTICUCHO

grilled beef skewers marinated with ají panca

### CHICKEN ANTICUCHO

grilled chicken skewers with peruvian-style marinade

## DESSERT STATION

### TRES LECHEs CAKE

classic sponge cake soaked in three kinds of milk

### COCONUT ALFAJORES

buttery shortbread cookies filled with dulce de leche and coconut

Please advise us of any special dietary requirements, including potential reaction to allergens.

