

# mango

peruvian cuisine

**Jalea Mixta** Crispy calamari, shrimp & fish with fried yuca, salsa criolla & ají amarillo-mint aioli 15

Cocktail Suggestion: Pisco Sour

**Causa de Salmón** Ají amarillo infused potato cake chilled & layered with salmon salad, sliced egg & guacamole finished with red pepper aioli 13

Cocktail Suggestion: Chilcano

**Anticuchos** Marinated and grilled skewers served with dipping sauce  
Beef 12, Chicken 12, Beef Heart 10 Trio 14

Cocktail Suggestion: El Comandante

**Langostinos Al Ajo** Pan seared shrimp with olive oil & shaved garlic 12

Cocktail Suggestion: El Capitan

**Choros Sudados** Sautéed mussels, with white wine, aji amarillo, cilantro, onion, red pepper. Served with grilled bread 14

Cocktail Suggestion: Pasión Endrina

**Aguadito de Pollo** Rich chicken soup with rice, vegetables and Peruvian spices in citrus-cilantro broth 10

Cocktail Suggestion: Caipirinha

**Betarraga y Olluco** Salt roasted & pickled beets, pickled olluco, cancha, huancaína, aguaymanto, micro-mustard greens, huacatay pesto 12

Cocktail Suggestion: Nori's Famous Sangria

**Ensalada Exotica** Mixed greens with cilantro, roasted peppers, fresh mangos, & almonds with citrus dressing 10 / 12

Cocktail Suggestion: Lemongrass Chilcano

**Solterito** Quinoa, cherry tomatoes, fava beans, avocado, crispy potato, choclo, red onions, queso fresco, red pepper & apple cider vinaigrette 11

Cocktail Suggestion: Pina y Lima Daquiri

**Ceviche de Pescado** Traditional Peruvian dish of today's fish cold-cured in fresh squeezed citrus juices with Peruvian peppers, onions, garlic & cilantro Mkt

Make it a "Mixto" with shrimp, octopus, & mussels Mkt

Cocktail Suggestion: Top Shelf Pisco Sour

**Lomo Saltado** Beef tenderloin stir-fried with sweet onions, tomatoes, garlic & Peruvian spices tossed with steak fries and served with rice 28

Wine Suggestion: Finca Rotondo Malbec Reserva

**Lomo Fino** Beef tenderloin filet with three pan-seared shrimp, fennel queso-fresco gratin, seasonal sauce, and sautéed veg of the day 36

Wine Suggestion: Decero Cabernet

**Seco de Carne** Rich beef stew with garlic, onions, & cilantro served with frijoles atocinados & white rice 24

Wine Suggestion: Parcel 41 Merlot

**Ají de Gallina** Shredded chicken in creamy ají amarillo, parmesan & walnut sauce over baby Yukon gold potatoes and garnished with Peruvian olives & boiled egg with a side of rice 19

Wine Suggestion: Lagar de Condesa Albarino

**Pollo en Salsa de Mango** Grilled chicken breast topped with mango, red pepper and pisco sauce with white rice & golden potatoes 19

Wine Suggestion: Lagaria Pinot Grigio

**Tallarín Verde** Pasta tossed in creamy basil, walnut & spinach pesto 15  
add chicken 6, beef tenderloin 8, or shrimp 10

Wine Suggestion: Tikal Malbec

**Saltado de Champiñones** Cremini, shiitake & oyster mushrooms, sweet onions & tomatoes sautéed in white wine-olive oil reduction and served with rice or pasta 18

Wine Suggestion: Disruption Riesling

**Pescado a la Chorrillana** Sautéed fish of the day topped with sweet onions & tomatoes finished with Peruvian black olives & sliced egg along side golden potatoes and rice 28

Wine Suggestion: A/Z Chardonnay

**Pescado a lo Macho** Roasted fish of the day with mussels, calamari, octopus & shrimp in firey ají rocoto sauce with white rice & potatoes 34

Wine Suggestion: Eloucente Cava (Sparkling)

**Saltado de Langostinos** Shrimp sautéed with sweet onions, tomatoes, ají amarillo & cilantro in white wine & olive oil with white rice & steak fries 26

Wine Suggestion: Finca Rotondo Chenin / Sauv Blend

**Sides** | rice 3 | fried sweet plantains 5 | french fries 4 | yuca frita 6 | sweet potato 4 | vegetables 4 | bread & butter 3 | frijoles atocinados 4

Denotes Vegetarian Options | Please notify staff of any allergies or food concerns | Split entrees \$2 | 20% gratuity may be applied to parties of 5 or more | Consumption of raw or undercooked foods may increase risk of food borne illness