

Acuario

Entradas

Papa a la Huancaína 6
steamed potatoes with feta cheese sauce

Yuca a la Huancaína 7
Crispy cassava with feta cheese sauce

Tamales 7
choice of pork or chicken tamales

Yuca Frita 6
crispy cassava & salsa criolla and garlic sauce

Tostones 7
green plantains & salsa criolla and garlic sauce

Cocktail de Camarones 17
Shrimp cocktail

Choritos a la Chalaca 13
New Zealand mussels topped with diced onions, tomatoes, corn in a lime juice

Scallops a la Chalaca 15
Pan seared scallops, diced onions, tomatoes, corn and lime juice

Chicharrón de Calamar 12
Fried calamari

Choros al vapor 12
Steamed mussels

Almejas al Vapor 15
Steamed clams

Ceviches

Ceviche Sampler 30
Pescado, mussels, mixto & shrimp

Ceviche "Acuario" 21
shrimp, fish, calamari, octopus mussels, clams & crab

Pescado (fish) 12 / 17

Mixto 13 / 18
fish, calamari & octopus

Camarones y Pescado 13 / 18
shrimp and fresh fish

Camarones (shrimp) 13 / 18

Mariscos 14 / 19
calamari, octopus, shrimp, mussels, little neck clams & pulpo

Tiradito
thin sliced w/ Peruvian yellow pepper and lime served with a piece of sweet potato
Pescado 17 Salmon 17 Tuna 18

Leche Tigre 8
citrus-based marinade that marinates the seafood in a ceviche

*All Ceviches are marinated in fresh lime juice, cilantro and spices
Served with a steamed potato, Peruvian corn & sweet potato.*

Ensaladas

Ensalada regular 7
mixed green salad

Ensalada de Palta 11
watercress and avocado salad

Ensalada de Pollo 11
grilled chicken salad

Ensalada de Camarones 15
grilled shrimp salad

Ensalada de Calamar Frito 13
fried calamari w/ mixed green salad

Ensalada Acuario 14
mixed green salad, chicken, feta cheese, cranberries with balsamic vinaigrette

Ensalada Caesar 10
Caesar salad
Add chicken 4 Add shrimp 6

Sopas

Sopa del día 7 / 9
soup of the day (ask server)

Parihuela 14 / 19
seafood bouillabaisse

Chupe de Camarones 14 / 18
shrimp chowder

Sopa a la Minuta 12
chicken or beef chowder

Sustancia de Carne o Pollo 11
homemade beef or chicken noodle soup

Sopa de Vegetales 8 sm/12 lg
vegetable soup

Sopa de Pescado 17
fish soup w/ veggies

Chilcano Acuario 19
Acuario seafood soup

Anticuchos

**3 skewers seasoned with Peruvian spices*

Corazón (beef heart) 9

Camarones (shrimp) 10

Pollo (chicken) 9

Mixto (beef, chicken, shrimp) 11

Peruvian Paellas

Mariscos (seafood) 22

Camarones (shrimp) 18

Vegetales (veggies) 13

Parilla (Grill)

Pollo (*chicken*) 12
Bistek (*steak*) 13
Churrasco (*NY strip*) 22
Entraña (*skirt steak*) 23
Salmon 18
Pargo entero (*whole red snapper*) 23
Pescado (*mahi mahi*) 18
Camarones (*shrimp*) 18

Grill Options

Encebollado add 3
Sautéed onion & tomato w/ rice & yuca
Mango or Garlic Sauce add 3
A lo Pobre add 4
includes rice, fried plantains, fried eggs, french fries

Mariscos (Seafood)

Sudado Acuario 24
assorted seafood & fish stewed in a tomato & beer sauce w/ onions, peppers & yuca

Lady's Sudado 18
Mahi mahi stewed in a tomato, onions and yuca served with rice

Pescado a lo Macho (rojo -o- amarillo) 22
crispy chunks of fish cooked over a spicy sauce that includes little necks, calamari, mussels, crab and shrimp your choice of yellow or a red sauce

Pargo Entero Frito 23
whole red snapper deep fried or grilled

Filete de Pescado Frito o a la Plancha 18
*deep fried filet of fish or pan seared style served with 2 sides**

Pescado en Salsa de Camarones 20
crispy fish chunks over creamy aji panca sauce served over shrimp sauce

Camarones al Ajo 18
*shrimp scampi served with 2 sides**

Camarones Empanizados 18
*Breaded shrimps served with 2 sides**

Lomo de Mariscos 28
grilled steak over seafood & sautéed veggies

Cau Cau de Mariscos 24
fresh seafood steamed in aji amarillo, mint & curry sauce

Picante de Mariscos 22 / Camarones 18
seafood in creamy aji amarillo sauce OR with just shrimp

Tacu Tacu de Mariscos 25
Infusion of assorted seafood, rice and beans

Jalea
(Peruvian fisherman platter)
Personal 20 Grande 30
Fish, crab, mussels, calamari, shrimp, clams, yuca & salsa criolla

Mar y Tierra 35
(Surf & Turf)
Skirt steak and shrimp with garlic sauce. Served with 2 sides

Sides

Rice, salad, french fries, beans, fried yuca, tostones, platanos, veggies and sweet potato fries

Pollo a la Brasa

is considered one of our primary culinary dishes in Peru. It's one of those things that define us as Peruvians, so we at Acuario wanted to bring this experience to our customers.

Charcoal Chicken 1/4 \$7 1/2 \$13 Whole \$20
rotisserie chicken with 2 sides

Chaufa (Peruvian style fried rice)

Pollo (*chicken*) 12
Carne (*beef*) 13
Vegetales (*vegetables*) 11
Camarones (*shrimp*) 18
Pescado (*fish*) 17
Mariscos (*seafood*) 20

Saltados

choice of meat sautéed with onions, tomato, soy sauce & vinegar over fries and served with rice

Pollo (*chicken*) 12
Carne (*beef*) 13
Vegetales (*vegetables*) 11
Camarones (*shrimp*) 18
Pescado (*fish*) 17
Mariscos (*seafood*) 20
Cadillac (filet mignon served medium rare) 25

Tallarines Saltado

Choice of meat with linguine sautéed with onions, tomato, peppers, celery in a soy and ginger sauce

Pollo (*chicken*) 12
Carne (*beef*) 13
Vegetales (*vegetables*) 11
Camarones (*shrimp*) 18
Pescado (*fish*) 17
Mariscos (*seafood*) 20

Platos Tradicionales

Arroz con Pollo 12
Cilantro chicken & rice served with huancaína sauce

Seco de Carne 13
Braised beef in a cilantro sauce with rice & beans

Chuletas 15
2 deep fried pork chops

Milanesa (fried milanese)*
Pollo (chicken) 14 Bistek (steak) 15 Vegetales (veggies) 13

Tallarines Verde
linguine in a creamy pesto served with huancaína sauce
Pollo (chicken) 15 Bistek (beef) 16 Vegetales (veggies) 13

Bistek Frito 13
Pan seared steak *

Seco de Cabrito 17
Peruvian style braised lamb w/ rice & beans

Extras

Arroz 3	Ensalada 4
Platanos 3	Yuca Frita 3
Salsa Criolla 3	Frijol 3
Cancha 2	Fries 3
Camote 3	Veggies 4
Aji (8 oz) 5	Tacu Tacu 7
Huancaína Sauce 3	Chaufa rice 3
Sweet Potato Fries 3	Avocado 4