

# Acuario

## MAKE IT A MEAL...

add \$3.00 to any entrée to include your choice of either a soup, salad or papa a la huancaína, and a fountain drink.  
\$3.00 mas incluye una sopa o ensalada o papa a la huancaína y soda de maquina.

### Entradas

Papa a la Huancaína \$4  
*steamed potato with feta cheese*

Yuca a la Huancaína \$5  
*crispy cassava with feta cheese*

Choros al vapor \$8  
*steamed mussels in white wine and garlic sauce*

Anticuchos  
*two skewers seasoned with Peruvian spices*  
corazon (beef heart) \$6  
pollo (chicken) \$6  
camarones (shrimp) \$8

### Ensaladas

Ensalada Regular \$5  
*mixed green salad*

Ensalada de Pollo \$8  
*grilled chicken over mixed greens*

Ensalada Camarones \$11  
*grilled shrimp salad*

Ensalada Acuario con Pollo \$12  
*grilled chicken, salad, feta cheese,  
cranberries with balsamic vinaigrette*

Ensalada de Caesar \$7  
*caesar salad*

### Cevichitos

Pescado \$9  
*fish*

Mixto \$10  
*fish, calamari and octopus*

Camarones \$10  
*shrimp*

Mariscos \$11  
*seafood ceviche  
(calamari, octopus, shrimp)*

Tiradito Pescado \$11  
*fish*

Salmon \$11

## 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*

### Sopas

Sopa del dia \$4 sm / \$7 lrg  
*soup of the day (ask server)*

Parihuela \$11  
*seafood bouillabaisse*

Chupe de Camarones \$10  
*shrimp chowder*

Sopa de Vegetales \$7  
*Vegetable soup*

Chilcano Acuario \$10  
*Acuario own special seafood soup*

### Pollo (Chicken)

Milanesa de Pollo\* \$8  
*chicken cutlet*

Pollo a la Parrilla\* \$7  
*grilled chicken breast*

Pollo Encebollado \$8  
*chicken sautéed with onions and tomato  
served with rice and yucca*

### Carne (Beef)

Chuleta Frita\* \$8  
*fried pork chop*

Bistek Parrilla\* \$8  
*grilled steak*

Bistek a la Milanesa\* \$9  
*steak cutlet*

Bistek Encebollado \$10  
*beef sautéed with onions and tomato  
served with rice and yucca*

Churrasco a la Parrilla\* \$12  
*6oz shellsteak*

Entraña\* \$12  
*skirt steak*

\*Sides Include: rice, fries, beans, yuca,  
tostones, veggies, salad, sweet plantains  
and sweet potato fries

### **Chaufa (Peruvian style fried rice)**

Pollo (chicken) \$7  
Carne (beef) \$8  
Vegetales (vegetables) \$7  
Camarones (shrimp) \$12  
Pescado (fish) \$10  
Mariscos (seafood) \$13

### **Saltados**

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

Pollo (chicken) \$7  
Carne (beef) \$8  
Vegetales (vegetables) \$7  
Camarones (shrimp) \$12  
Pescado (fish) \$10  
Mariscos (seafood) \$13

### **Tallarines Saltado**

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

Pollo (chicken) \$7  
Carne (beef) \$8  
Vegetales (vegetables) \$7  
Camarones (shrimp) \$12  
Pescado (fish) \$10  
Mariscos (seafood) \$13

### **Peruvian Paellas**

Vegetales (veggies) \$8  
Camarones (shrimp) \$11  
Mariscos (seafood) \$13

### **Tallarines Verde**

*linguine in a creamy pesto served with huancaína sauce*

Pollo (chicken) 10      Bistek (beef) 11  
Camarones 13          Vegetales (veggies) 9

### **Guisos (Traditional Plates)**

Arroz con Pollo \$7  
*cilantro based chicken and rice served with hunacina sauce*

Asado de Carne \$8  
*our version of a hearty pot roast*

Seco de Carne \$8  
*braised beef in a cilantro sauce served with rice and salsa criolla*

Seco de Cabrito \$10  
*Peruvian style braised lamb, rice and beans*

### **Mariscos (Seafood)**

Filete de Pescado Frito / Plancha\* \$10  
*deep fried filet of fish*

Pescado Encebollado \$12  
*filet of fish sautéed in caramelized onions and tomato*

Lady's Pescado Sudado \$10  
*Mahi Mahi stewed in onion, tomato and yuca served with rice*

Camarones Empanizados\* \$12  
*bread battered shrimp*

Camarones a la Parrilla\* \$12  
*grilled shrimp*

Pescado en Salsa de Camarones \$13  
*crispy fish chunks over creamy shrimp sauce*

Salmon a la Parrilla\* \$11  
*grilled salmon*

Cau Cau Mariscos \$13  
*steamed seafood in aji amarillo, mint, curry*

Jaleita \$13  
*deep fried mixed seafood platter*

Pescado a la Macho (Rojo / Amarillo) \$13  
*crispy chunks of fish cooked over a spicy sauce that include little necks calamari, mussel, crab, shrimp  
Your choice of red or yellow sauce*

*\*If you have a food allergy please speak to the owner / manager / chef / or your server\**

*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness*

*15% tip will be added to total bill of parties of 5 or more*