Pappa Gallo Restaurant Week \$46 Prix Fixe Menu

Appetizers

Short Rib Empanada (1)

Braised short rib, blend of 3 cheeses, potatoes, cilantro, tomatoes, onions with a hint of truffle served with our homemade salsa verde

Ceviche Mixto |

White fish cubes, shrimp, calamari, baby scallops and octopus in a spicy lime "leche de tigre", topped with red onion and served sweet potatoes and Peruvian corn

Chicharron de Pollo |

Crispy golden chicken cutlets served over yuca fries with our homemade salsa verde and roasted garlic aioli

Chanchito Chifa |

Crunchy Pork Belly skewers tossed in a "Japanese Peruvian" glaze topped with salsa criolla

Ensalada Mixta |

Romaine lettuce, beefsteak tomatoes, cucumber, shaved carrots and avocado served with house dressing

Entrees

Lomo Saltado |

Wok seared hanger steak slices, onions, tomatoes, aji Amarillo, stir fried, served over French fries served with white rice

Tallarines Verdes |

Peruvian Style basil-spinach and fresco cheese pesto, fettuccine, parmesan cheese served with ½ rotisserie chicken

Pappa Gallo Fried Rice |

Chopped small pieces of our rotisserie chicken, eggs, scallions, diced red pepper, bean sprouts, snow peas and soy sauce topped with sesame seeds

Pollo a La Brasa 1/2 Chicken, White Rice & Pinto Beans |

Our Rotisserie chicken is double marinated for 24 hours and slowly cooked in our French Rotisserie oven to keep the juicy flavor and crunchy texture served with white rice and pinto beans

Honey Aji Panka Glazed Salmon |

Seared and glazed with aji Panka-honey served with yuca mash, broccolini topped with crispy onions

Dessert

Churros |

Golden and crisp fried dough dusted cinnamon sugar, served with caramel sauce

Chocolate Lucuma |

Signature peruvian fruit mousse and cookie crumbs covered with dark chocolate

Dulce de Leche Layered Cake |

Vanilla Sponge cake, dulce de leche mousse, manjar de mango topped with chocolate covered cereal

DRINKS

Red or White Sangria \$10 Pisco Punch \$14 Beer \$8