

Main Dishes



Platos Fuertes

Chicharrónes ~ Fried Seafood Entrées

**Jalea de Mariscos Origen Chino Peruano**.....19  
Deep-fried breaded calamari, shrimp, & fish seasoned in a mixture of spices such as siyao (soy sauce). Accompanied by salsa criolla (onion salad), corn, & fried yucca.

**Chicharrón De Pescado Origen Chino Peruano**.....17  
Deep fried strips of tilapia fillet marinated in garlic & siyao (soy sauce). Accompanied by salsa criolla, corn, & fried yucca.

**Arroz con Mariscos Origen Criollo**.....19  
Delicious shrimps, octopus, calamari, & mussels served in seasoned rice made with red peppers, green peas, cilantro, & onions.

**Filete a lo Macho (Opcion: Frito, Al Vapor, o a la Plancha)**.....19  
Deep fried, steamed, or pan seared fillet of tilapia topped with a combination of seafood that is sautéed with salsa Huancaína (cheese sauce) and Bardales's Family Recipe: Yellow chili, cream of milk, white wine. Accompanied with steamed rice.

**Salmon limeño a lo Macho**.....21  
Cook on the grill, Salmon with a combination of seafood that is sautéed with salsa Huancaína (cheese sauce) and Bardales's Family Recipe: Yellow chili, cream of milk, white wine. Accompanied with steamed rice.

**Chaufas – Fried Rice**

**Arroz Chaufa con Carne o Pollo Origen Chino Peruano**.....17  
Fried rice with beef, eggs, red peppers, & green onions. Cooked with soy sauce, sesame oil, & garlic.

**Arroz Chaufa con Mariscos Origen Chino Peruano**.....19  
Fried rice seafood, eggs, red peppers, & green onions. Cooked with soy sauce, garlic & sesame oil.

**Arroz Chaufa con Camarones Origen Chino Peruano**.....19  
Fried rice shrimp, eggs, red peppers, & green onions. Cooked with soy sauce & garlic & sesame oil.

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\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Carne y Pollo ~ Meat & Poultry

<b>Lomo Saltado Or Pollo Saltado Origen Chino Peruano.....</b>	<b>17/15</b>
Lima style sautéed lean beef, or boneless chicken breast, tomatoes, garlic, cilantro, onions on a mountain of homemade fries. Served with steamed rice.	
<b>Seco de Carne Origen Limeño.....</b>	<b>17</b>
Beef cooked with chicha de Jora (Inca corn beer), green peas, ají especial (sun-dried red chili). Accompanied by rice & frijoles canarios cooked with bacon.	
<b>Seco de Cordero Origen Norteño.....</b>	<b>19</b>
Lamb cooked with chicha de Jora (Inca beer), green peas, ají especial (sun-dried red chili). Accompanied by white rice & frijoles canarios cooked with bacon.	
<b>Ají de Gallina Origen Limeño.....</b>	<b>17</b>
Shredded breast of chicken cooked with eggs, peanuts, aji amarillo & cheeses. Accompanied by steamed rice & black olives.	
<b>Papas a la Diabla con Bistec Origen Andino.....</b>	<b>19</b>
Grilled steak with steamed “Devil” potatoes served with Huancaína - cheese & yellow pepper sauce. Accompanied by white rice.	
<b>Bistec Encebollado.....</b>	<b>17</b>
Grilled steak topped with sautéed tomatoes, cilantro, siyao, vinegar, cilantro & onions. Accompanied by steamed white rice.	
<b>Tallarines Verdes con Bistec o Bistec Apanado Origen Italiano Peruano.....</b>	<b>17</b>
Fettuccine in green albahaca sauce with grilled or breaded steak.	
<b>Churrasco a la Parrilla Origen Limeño.....</b>	<b>20</b>
Grilled sirloin steak Marinated in Bardales's Family Recipe served with a choice of fried potatoes, rice, or salad (pick two).	
<b>Pollo Al La Parrilla Origen Criollo.....</b>	<b>17</b>
Grilled Chicken breast Marinated in Bardales's Family Recipe and white wine. Served with steamed garlic rice, fried yuca and plantains.	

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