

Pollo a la Brasa (BBQ Chicken)

- 1 Pollo a la Brasa** \$40
(bbq whole chicken, fries, with lettuce, avocado, grated carrot, slices beet, slices radish and tomato)
- 1/2 Pollo a la Brasa** \$20
(bbq half chicken, fries, with lettuce, avocado, grated carrot, slices beet, slices radish and tomato)
- Mostrito** \$20
(fried rice, fries, broaster chicken and salad)
- Salchipollo a la Brasa** \$20
(Hot dogs, chicken & french fries)

Parrillas (Grills)

- Anticuchos** \$14
(Steak kebab)
- Pancita, Rachi, Choncholi** \$15
(tripas, stomach with peruvian dressing, boiled potato, corn, lettuce and tomato salad on the side and hot sauce with green onions)
- Combinado Anticucho, Pancita, Rachi, Choncholi** \$20
(beef heart peruvian style, tripas, stomach with peruvian dressing, boiled potato, corn, lettuce and tomato salad on the side and hot sauce with green onions)
- Parrillada Completa** \$30
(beef, chicken, sausage, beef heart peruvian style, tripas, stomach with peruvian dressing, boiled potato, corn, lettuce and tomato salad on the side and hot sauce and green onions)

Postres (Desserts)

- Mazamorra Morada** \$4
(peruvian dessert made with purple corn, cinnamon sticks, cloves, pineapple skin, and fruit)
- Arroz con Leche** (pudding rice) \$4
- Combinado de Mazamorra y Arroz con Leche** (mix) \$4
- Arroz Zambito** \$4
(pudding rice with chancaca, cinnamon and pecans)
- Budin** \$4
(bread pudding, eggs, milk, butter, raisins, and pineapple)
- Crema Volteada** \$4
(flan, eggs, milk and caramel)
- Alfajores** \$4 / \$10
(cornstarch, butter, egg, flour and caramel sauce)
- Churros** \$2
(margarine, flour, sugar, eggs and caramel sauce)
- Gelatina (gel) Flan (gel and milk)** \$3
- Picarones** \$6
(sweet potato, squash, yeast, flour, and eggs)

Refrescos Naturales (Natural Drinks)

- Chicha Morada** \$3/7
(purple corn, cinnamon sticks, pineapple skin boiled, lemon, and sugar)
- Maracuya** \$5/10
(passion fruit and sugar)
- Limonada Frozen** \$10
(lemon, sugar and ice)



LA ESQUINA CHALACA

PERUVIAN CUISINE • BISTRO • BAR



LA ESQUINA CHALACA

PERUVIAN CUISINE • BISTRO • BAR

1824 JANE STREET
YORK, ON M9N 2T3

647.994.2205

Desayunos (Breakfast)

Desayuno Lurin <i>(bread, sweet potato, pork rind, onion salad)</i>	\$20
Café <i>(coffee)</i>	\$2
Té <i>(tea)</i>	\$2
Anís <i>(anise)</i>	\$2
Manzanilla <i>(chamomile)</i>	\$2

Jugos Naturales (Natural Juices)

Papaya <i>(papaya)</i>	\$7
Guanabana <i>(soursop)</i>	\$7
Fresa / Fresa con Leche <i>(strawberry or strawberry with milk)</i>	\$7
Plátano <i>(banana with milk)</i>	\$7
Mango <i>(mango)</i>	\$7
Surtido <i>(papaya, strawberry, banana, carrot with milk)</i>	\$7
Lúcuma <i>(lúcuma with milk)</i>	\$7

Entradas (Appetizers)

Empanadas <i>(beef, egg, raisins and olives)</i>	\$4
Papa a la Huancaína <i>(boiled potato, huancaína sauce, olives and eggs)</i>	\$7
Papa con Ocopa <i>(boiled potato, ocopa sauce, cheese, peanut and peruvian yellow pepper)</i>	\$7
Papa Rellena <i>(onion, ground beef, raisins, eggs and olives)</i>	\$8
Tamales <i>(mote dough with butter, pork or chicken, olive, peanut)</i>	\$6
Causa de Pollo <i>(potato, peruvian yellow pepper, egg, olives, chicken and vegetables)</i>	\$7
Causa de Atún <i>(potato, peruvian yellow pepper, egg, olives, tuna and vegetable)</i>	\$7



Pescados y Mariscos (Fish & Seafood)

Leche de Tigre <i>(ceviche assortment, corn, chifle)</i>	\$12
Ceviche de Pescado <i>(fish, lemon, onion, corn, sweet potato, chifle)</i>	\$18
Ceviche Mixto <i>(fish, octopus y shrimp, lemon, onion, corn, sweet potato, chifle)</i>	\$20
Ceviche de Conchas Negras <i>(black scallops, lemon, onion, corn, sweet potato, chifle)</i>	\$28
Ceviche de Camarones <i>(shrimp, lemon, onion, corn, sweet potato, chifle)</i>	\$20
Ceviche de Pulpo <i>(octopus, lemon, onion, corn, sweet potato, chifle)</i>	\$20
Tiradito <i>(fish strips marinated with huancaína sauce and lemon juice, onion, corn, sweet potato, chifle)</i>	\$20
Chicharrón de Pescado <i>(fish deep fryer, cassava fried, creole sarza and tartara sauce)</i>	\$20
Chicharrón de Calamar <i>(calamari deep fryer, cassava fried, creole sarza and tartara sauce)</i>	\$20
Jalea <i>(calamari, shrimp, fish, scallops, octopus fried, cassava fried, creole sarza, and tartara sauce)</i>	\$20
Parihuela <i>(calamari, shrimp, fish scallops, octopus boiled, with cassava, lemon, spicy and corn)</i>	\$20
Chupe de Camarones <i>(shrimp, rice, yellow potato, corn, broad beans, egg with milk)</i>	\$20
Arroz con Mariscos <i>(seafood, rice, vegetables)</i>	\$20
Chaufa de Mariscos <i>(seafood, rice, green onion, soya sauce, egg)</i>	\$18
Choros a la Chalaca <i>(onion, tomato and corn)</i>	\$12/20
Picante de Mariscos <i>(seafood, potato, vegetables)</i>	\$20
Sudado de Pescado <i>(filete o entero)</i> <i>(fish boiled, rice, chicha de jora, beer y yellow pepper)</i>	\$18/20
Pescado Frito <i>(filete o entero)</i> <i>(rice, fish steak or whole fish, salad and yucca)</i>	\$18/20
Pescado a lo Macho <i>(fried fish with seafood cream and rice)</i>	\$20
Pescado a la Chorrillana <i>(fish fillet with onion and tomato)</i>	\$20
Causa Acevichada <i>(kneaded potato with mounted ceviche)</i>	\$14
Causa Acevichada con Chicharron de Mariscos <i>(kneaded potato with mounted ceviche and calamari, fish, shrimp, octopus fried)</i>	\$25

Causa en Pulpa de Cangrejo <i>(kneaded potato with crab meat)</i>	\$14
Causa en Pulpa de Cangrejo con Chicharron de Mariscos <i>(kneaded potato with crab meat and calamari, fish, shrimp, octopus fried)</i>	\$25
Ronda Marina de 2 <i>(Ceviche y Jalea)</i> <i>(ceviche fish and seafood deep fryer)</i>	\$25
Ronda Marina de 3 <i>(Ceviche, Jalea, y Arroz con Mariscos)</i> <i>(ceviche fish, seafood deep fryer and seafood rice)</i>	\$30
Ronda Marina de 4 <i>(Ceviche, Jalea, Arroz con Mariscos y Parihuela)</i> <i>(ceviche fish, seafood deep fryer, seafood rice and seafood soup)</i>	\$38
Ronda Marina de 5 <i>(Ceviche, Jalea, Arroz con Mariscos, Parihuela y Tiradito)</i> <i>(ceviche fish, seafood deep fryer, seafood rice, seafood soup and strip fish with huancaína sauce)</i>	\$45

Comida Criolla (Creole Plates)

Frejoles con Seco <i>(white beans boiled, rice, lamb stew, with onion salad on the side)</i>	\$18
Arroz con Pollo y Papa a la Huancaína <i>(chicken, green rice, vegetables, with boiled potato and huancaína sauce)</i>	\$18
Lomo Saltado <i>(stir-fried steak, white rice, tomato, onion and fries)</i>	\$18
Tallarín Saltado <i>(stir-fried steak, tomato, onion, noodles)</i>	\$18
Tallarines a la huancaína con Bistec o Lomo Montado <i>(noodles, huancaína sauce with bistec or stir-fried steak)</i>	\$20
Arroz Chaufa de Pollo <i>(fried rice with chicken)</i>	\$18
Arroz Chaufa de Carne <i>(fried rice with beef)</i>	\$18
Arroz Chaufa Mixto <i>(fried rice with chicken and beef)</i>	\$20
Bistec a lo Pobre <i>(steak, eggs, rice, plantains, fries, with lettuce and tomato salad on the side)</i>	\$20
Tallarines Verdes con Bistec y Huancaína	\$20

