

PERUVIAN FOOD

EL PERUCHO

HECHO CON SAZÓN, SERVIDO CON CORAZÓN.

COLD SEAFOOD SPECIALTIES

Fresh, vibrant dishes where fish and seafood are cured in citrus and chili, celebrating the essence of the Peruvian sea.

CEVICHE DE PESCADO – 19

Fresh fish pieces marinated in lime juice, ají limo chili, and red onion.

CEVICHE MIXTO – 26 ★

Fish, squid, shrimp, octopus, crab, and mussels marinated in lime juice, ají limo chili, and red onion.

CEVICHE DE CAMARONES – 25

Shrimp marinated in lime juice, ají limo chili, and red onion.

CEVICHE DE MARISCOS – 25

Squid, shrimp, octopus, crab, and mussels marinated in lime juice, ají limo chili, and red onion.

LECHE DE TIGRE – 15 ★

Concentrated ceviche extract made with lime juice, fish, ají limo chili, red onion, and spices.

LECHE DE LEÓN – 15

A bolder, creamier version of leche de tigre with seafood and ají amarillo chili.

RONDA FRUTO DEL MAR – 60 ★

Ceviche, choros a la chalaca, arroz con mariscos, jalea, and causa served on one platter.

TRÍO MARINO – 40

Choose three: ceviche, choros a la chalaca, arroz con mariscos, jalea, or causa.

DÚO MARINO – 30

Choose two: ceviche, choros a la chalaca, arroz con mariscos, jalea, or causa.



HOT SEAFOOD DISHES

Hot seafood dishes rooted in coastal coves and fishing ports, where garlic, chili peppers, and fire turn the day's catch into soulful, comforting plates.

FILETE DE PESCADO – 21

Fried fish fillet served with two sides.

ARROZ CON MARISCOS – 25

Creamy rice cooked with a selection of seafood, ají amarillo, and special spices.

TACU TACU A LO MACHO – 28 ★

Crispy tacu tacu topped with a rich seafood sauce.

FILETE A LO MACHO – 28

Fried fish fillet covered in seafood sauce, served with white rice.

PARGO PERSONAL – 28

Whole fried fish served with two sides.

PARGO AL AJILLO – 30 ★

Whole fried fish in garlic sauce, served with white rice.

PARGO A LO MACHO – 30

Whole fried fish topped with seafood sauce, served with white rice.

CHICHARRÓN DE PESCADO – 18 ★

Crispy fried fish pieces served with yuca and criolla sauce.

CHICHARRÓN DE CALAMAR – 20

Fried calamari served with yuca and criolla sauce.

PESCADO A LA CHORRILLANA – 23

Fried fish fillet topped with a tomato, onion, and ají amarillo sauce.

CHICHARRÓN DE CAMARONES – 25

Fried shrimp served with yuca and criolla sauce.

JALEA MIXTA – 26 ★

Mixed fried seafood: fish, squid, crab, octopus, shrimp, and mussels, served with yuca and criolla sauce.



CHIFA SPECIALTIES

Chifa is born from the meeting of Chinese migration and Peruvian ingredients. The wok, soy sauce, and ginger blend with criollo seasoning to create a unique cuisine.

CHAUFA DE POLLO – 18 ★

Chifa-style fried rice with chicken, egg, scallions, and soy sauce.

CHAUFA DE CARNE – 19

Chifa-style fried rice with beef, egg, scallions, and soy sauce.

CHAUFA MIXTO – 20

Chifa-style fried rice with chicken and beef, egg, scallions, and soy sauce.

CHAUFA DE CHANCHO – 20

Chifa-style fried rice with pork, egg, scallions, and soy sauce.

CHAUFA DE CAMARONES – 24

Chifa-style fried rice with shrimp, egg, scallions, and soy sauce.

CHAUFA DE MARISCOS – 25

Chifa-style fried rice with mixed seafood, egg, scallions, and soy sauce.

CHAUFA A LO LOCO – 25 ★

Chifa-style fried rice with chicken, beef, and shrimp.

CHAUFA DE ENTRAÑA – 30

Chifa-style fried rice with juicy skirt steak.

COMBINADO – 25

Chaufa rice served with chifa-style noodles and chicken.

AEROPUERTO DE POLLO – 19

Fried rice mixed with Chinese noodles, oriental vegetables, and chicken pieces.

AEROPUERTO DE CARNE – 20

Fried rice mixed with Chinese noodles, oriental vegetables, and beef.

AEROPUERTO MIXTO – 21

Fried rice mixed with Chinese noodles, oriental vegetables, chicken, and beef.

AEROPUERTO DE CHANCHO – 22

Fried rice mixed with Chinese noodles, oriental vegetables, and pork.

AEROPUERTO DE CAMARONES – 25 ★

Fried rice mixed with Chinese noodles, oriental vegetables, and shrimp.

AEROPUERTO DE MARISCOS – 26

Fried rice mixed with Chinese noodles and a seafood medley.

AEROPUERTO DE ENTRAÑA – 30

Fried rice mixed with Chinese noodles and juicy skirt steak.

TALLARÍN CHIFA POLLO – 17

Stir-fried Chinese noodles with oriental vegetables and chicken.

TALLARÍN CHIFA MIXTO – 19 ★

Stir-fried Chinese noodles with oriental vegetables, chicken, and beef.

CHAUFA DE POLLO



AEROPUERTO DE CAMARONES



GRIOLLO CLASSICS

Peruvian Creole cuisine blends Andean, Spanish, African, and Asian influences. Bold, colorful flavors born in the streets and homes.

POLLO SALTADO – 18

Stir-fried chicken with onions and tomatoes, served with French fries and white rice.

LOMO SALTADO – 19 ★

Stir-fried beef with onions and tomatoes, served with French fries and white rice.

SALTADO MIXTO – 21

Stir-fried chicken and beef with onions and tomatoes, served with French fries and white rice.

CAMARÓN SALTADO – 23

Stir-fried shrimp with onions and tomatoes, served with French fries and white rice.

SALTADO DE MARISCOS – 23

Stir-fried seafood with onions and tomatoes, served with French fries and white rice.

TALLARÍN SALTADO – 18 ★

Stir-fried noodles with tomatoes, onions, scallions, celery, and bell peppers, served with chicken.

TALLARÍN SALTADO CARNE – 19

Stir-fried noodles with beef strips, red onion, tomato, and Peruvian-style wok sauce.

TALLARÍN SALTADO MARISCO – 25

Stir-fried noodles with seafood, red onion, tomato, and yellow chili, in a classic Peruvian-Chinese style.

SALTADO A LO LOCO – 21 ★

Stir-fried chicken, beef, and shrimp with onions and tomatoes, served with French fries and white rice.

SALTADO DE ENTRAÑA – 30

Juicy skirt steak stir-fried with onions and tomatoes, served with French fries and white rice.

LOMO SALTADO



PERUVIAN GRILL

Criollo-style grill with countryside and Spanish influences, featuring grilled meats, classic sides, and Peruvian seasoning.

PORK CHOP – 17 ★

Grilled pork chop served with two sides.

PECHUGA A LA PLANCHA – 18

Grilled chicken breast served with two sides.

MILANESA – 19

Breaded and fried chicken breast served with two sides.

FRITANGA – 20 ★

Cuajo, rachi, gizzards, and anticucho served with golden potatoes.

BEEF STEAK – 20

Grilled beef steak served with two sides.

CHURRASCO – 28 ★

Juicy grilled beef cut served with two sides of your choice.

ENTRAÑA – 30

Grilled skirt steak served with two sides.

PARRILLA PERUCHON – 60 ★

Churrasco, pork chops, anticucho, chicken skewer, ¼ chicken, chorizo, and two sides.



PERUVIAN ROTISSERIE CHICKEN

Peru's iconic dish, marinated in herbs and spices and slow-roasted over charcoal for a juicy interior and crispy golden skin.

COMBO FAMILIAR – 50 ★

Whole chicken, three sides, ¼ chicken, and sal-chipapa.

MEGACOMBO – 37 ★

Whole chicken, three sides, and a 2.5L soda.

POLLICOMBO – 27

Whole chicken with two sides.

½ CHICKEN + 2 SIDES – 17

Half rotisserie chicken served with two sides.

WHOLE CHICKEN – 18

Whole rotisserie chicken.

½ CHICKEN – 13

Half rotisserie chicken.

¼ CHICKEN – 8

Quarter rotisserie chicken.



CHOOSE YOUR PROTEIN

Choose your protein and freely combine it with any of the four dishes below.



CHURRASCO
31



BISTECK
23



CHULETA
22



MILANESA
22



PECHUGA
20



ENTRAÑA
35



LOMO AL JUGO
25

PASTA A LA HUANCAINA

Pasta coated in a creamy aji amarillo and cheese sauce—smooth, bold, and gently spicy.



LOMO AL JUGO

TAGU TAGU

A classic Afro-Peruvian dish made from rice and beans pressed and seared until golden—crispy outside, soft inside.



LOMO AL JUGO

LINGUINI AL PESTO

Peruvian-style pesto with fresh cheese and basil, inspired by Italian tradition.



BISTECK

A LO POBRE

White rice, fries, sweet plantain, and egg—an iconic, hearty Lima classic.



MILANESA

ANTICUCHOS

A traditional Afro-Peruvian street classic from Lima: grilled skewers, marinated and packed with bold flavor.

BROCHETA DE POLLO - 15
Grilled chicken skewer.

ANTICUCHO - 16 ★
Grilled marinated beef heart.

BROCHETA DE CAMARÓN - 21 ★
Grilled shrimp skewer.



ANTICUCHO



BROCHETA DE CAMARÓN

SIDES

Perfect add-ons to complement any dish in the house.

WHITE RICE - 4/8
(Pequeña/Grande)



FRESH SALAD - 4/8
(Pequeña/Grande)



FRIED RICE - 4/8
(Pequeña/Grande)



FRENCH FRIES - 4/8
(Pequeña/Grande)



MADUROS - 4/8
(Pequeña/Grande)



FRIED YUCA - 4/8
(Pequeña/Grande)



PATACONES - 4/8
(Pequeña/Grande)



BEANS - 4/8
(Pequeña/Grande)



SEAFOOD SOUPS

Hearty, warming soups rooted in fishermen's tradition—made with whatever the sea brought in that day.

SOPA DE PESCADO – 18

Homestyle fish soup with vegetables, light and comforting.

SUDADO – 21

Traditional fish stew with garlic, onion, tomato, ají amarillo, and cilantro, served with white rice.

PARIHUELA – 25 ★

Hearty seafood soup with shrimp, crab, mussels, squid, and octopus.

SOPA LEVANTA MUERTOS – 25 ★

Bold and intense seafood soup served with a portion of ceviche.



TRADITIONAL SOUPS

Homestyle, comforting soups—real Peruvian flavor, just like home.

SUSTANCIA DE POLLO – 12

Comforting chicken soup with noodles and vegetables.

SUSTANCIA DE CARNE – 12 ★

Homestyle beef soup with noodles and vegetables.

SOPA WANTÁN – 16

Chicken broth with wontons, noodles, napa cabbage, and scallions.

CALDO DE GALLINA – 17 ★

Traditional hen soup with vegetables, noodles, potato, and egg.

SOPA A LA MINUTA – 18

Creamy soup with beef, noodles, egg, milk, and oregano.

SOPA CRIOLLA – 18 ★

Beef soup with ají panca, milk, vegetables, noodles, and a poached egg.



PERUVIAN BREAKFASTS

Classic, hearty Peruvian breakfasts—full of flavor and made to start the day with energy.

PAN CON CHICHARRÓN – 10

Classic sandwich with fried pork, sweet potato, and criolla sauce.

PAN C/ MILANESA – 10

Chicken milanese sandwich.

PAN C/ LOMO – 10

House-style lomo saltado sandwich.

PAN C/ POLLO A LA BRASA – 10 ★

Sandwich with shredded rotisserie chicken.

TAMALES – 10

Traditional Peruvian tamales.

EL PERUCHÓN – 28 ★

Fried pork, sweet potato, blood sausage, tamal, criolla sauce, hominy, and bread.



CLASSIC APPETIZERS

Small portions full of flavor, perfect to start your experience. Classic and seafood preparations with an authentic Peruvian touch, ideal for sharing or awakening your appetite.

SALCHIPAPA – 10

Crispy French fries topped with sliced, golden-browned sausage, perfect for sharing.

PAPA A LA HUANCAINA – 10

Boiled potatoes covered in a creamy Peruvian cheese and yellow chili sauce.

YUCA A LA HUANCAINA – 10

Boiled cassava served with our classic huancaína sauce.

CAUSA DE POLLO – 12 ★

Seasoned yellow potato mash layered with a savory chicken filling.

CHOCLO CON QUESO – 10

Tender Peruvian corn served with fresh cheese.

CHORITOS A LA CHALACA 1/2 / 1DC – 15 / 25 ★

Fresh mussels topped with a traditional Peruvian mix of finely chopped red onion, tomato, corn, cilantro, and lime juice. A refreshing coastal appetizer.

CAMARONES AL PANKO 1/2 / 1DC – 13 / 18 ★

Crispy panko-breaded shrimp, golden on the outside, served with French fries.



camarones al panko



FAMILY PLATTERS

Generous portions made for sharing. A bold selection of our most iconic dishes, crafted to enjoy with family and friends.

| | SMALL | MEDIUM | LARGE |
|----------------------|-------|--------|-------|
| PAPA HUANCAINA ★ | 70 | 143 | 160 |
| CHAUFA DE VEGETALES | 60 | 100 | 150 |
| CHAUFA DE POLLO | 70 | 120 | 160 |
| CHAUFA DE CARNE | 75 | 140 | 180 |
| CHAUFA MIXTO | 78 | 145 | 183 |
| CHAUFA DE MARISCOS ★ | 80 | 150 | 190 |
| CHAUFA DE CAMARÓN | 80 | 150 | 190 |



DESSERTS

The perfect sweet touch to end your experience. Classic Peruvian desserts and creamy creations, crafted to leave you with the best aftertaste.

3 LECHES – 7.5 ★

Soft and fluffy sponge cake soaked in a blend of three milks, sweet, moist, and perfectly balanced.

CREMA VOLTEADA – 7

Classic Peruvian flan with a smooth, silky texture, topped with golden caramel that melts in every bite.

ALFAJOR – 4

Soft cookies filled with rich dulce de leche and dusted with powdered sugar. A traditional sweet that never disappoints.

PAQUETE DE ALFAJORES – 8.5 ★

Perfect for sharing or taking to go. Alfajores filled with dulce de leche, ideal with coffee or as a sweet Peruvian treat.



DRINKS


| | GLASS | PITCHER 1LT | PITCHER 1 ¹ / ₂ LT |
|---------------|-------|-------------|--|
| CHICHA MORADA | 3.5 | 16 | 18 |
| MARACUYA | 3.5 | 16 | 18 |
| QUINOA | 4 | 16.5 | 18.5 |
| LINAZA | 4 | 16.5 | 18.5 |
| AGUA | 1.5 | | |



| | CAN ¹² onz | BOTTLE ²⁰ onz | 2 LT ^{TO GO} | 2LT ^{DINE-IN} |
|------|-----------------------|--------------------------|-----------------------|------------------------|
| SODA | 1.5 | 3.8 | 6 | 8 |



 [el.perucho.peruvianfood](https://www.instagram.com/el.perucho.peruvianfood)

 732-317-4021

2143 WOODBRIDGE AVE. EDISON, NJ 08817