

# Sabor Peru

Comida Autentica Peruana  
Authentic Peruvian Food

## Starters (Aperitivos)

**Huancaina** is a cold sauce made from ricotta cheese, milk, yellow sundried pepper, and sauteed oil, garlic, and onion served w/ steamed potato or yuca.

**Potato (Papa) a la Huancaina**.....8.00      **Yuca a la Huancaina**.....8.50

**Ocopa** (Huacatay Sauce) Cold sauce made from ricotta cheese, toasted peanuts, graham crackers, fresh Huacatay sprig, yellow sundried pepper, and sauteed oil, garlic, and onion served w/ steamed potato or yuca.

**Potato (Papa)**.....8.50      **Yuca**.....9.00

**Ceviche** is one of our specialties. Our chef's pride and joy. A must try for the seafood lover. Cold mix of seafood and/or fish cooked in freshly squeezed key lime juice, seasoned with garlic, and cilantro. Served with steamed potato, sweet potato, and topped w/ fresh red onion Delicioso!!

**House Ceviche Especial** *White filet, shrimp, octopus, calamari, clams, and mussels*.....17.00

**Seafood Medley (Ceviche de Mariscos)** *Shrimp, octopus, calamari, clams, and mussels*.....16.00

**Shrimp Ceviche (Ceviche de Camaron)**.....15.50

**Octopus Ceviche (Ceviche de Pulpo)**.....15.50

**Fish and Octopus Ceviche (Mixto)**.....15.00

**Fish Ceviche (Ceviche de Pescado)**.....14.50

**Cold Seafood and Salads (Mariscos y Ensaladas Fríos)** Cold seafood salads come with seafood or fish of choice on a mixed green salad bed w/red & green peppers, red onions, tomatoes, olive oil & vinegar.

**Octopus Salad (Ensalada de Pulpo)**.....15.50

**Seafood Medley Salad (Ensalada de Mariscos)** *shrimp, octopus, calamari, clams, and mussels*.....17.00

**Shrimp Salad (Ensalada de Camaron)**.....15.50

**Peruvian Mussels or Clams on a Half Shell (Choros y Almejas)** Freshly chopped red onion, tomato, and corn marinated in freshly squeezed key lime juice and spices topped over your choice of fresh mussels or clams.

**Dozen Mussels (docena de Choros)**.....18.00      **1/2 Dozen Mussels (media docena de Choros)**.....9.95

**Dozen Clams (docena de Almejas)**.....18.00      **1/2 Dozen Clams (media docena de Almejas)**.....9.95

## Specialty Home Made Soups (Sopas)

**House Especial Parihuella** *Our house recipe of crab, shrimp, clams, mussels, octopus, calamari, and white filet, simmered in broth made from fish stock, wine, garlic, scallions, sundried red and yellow peppers, and spices. A house favorite.*

Large.....14.00      Small.....7.00

**House Kung Fu Soup** *Chicken, beef, shrimp, mussels, clams, octopus, and calamari simmered in broth made of beef, chicken, and fish stock, noodles, onions, sundried red pepper, celery, and scallions. Spiced w/ ginger, garlic, and sillao sauce.*

Large.....13.00      Small.....7.00

**Cream of Shrimp (Chupe de Camaron)** *Creamy blend of spices and vegetables w/ shrimp and rice.*

Large.....10.00      Small.....6.50

**Cream of Seafood (Chupe de Mariscos)** *Creamy blend of spices and vegetables w/ seafood medley and rice.*

Large.....10.00      Small.....6.50

**Cream of Fish soup (Chupe de Pescado)** *Creamy blend of spices and vegetables w/ white filet and rice.*

Large.....10.00      Small.....6.50

**Mussels Soup (Sopa de Choros)** *Mussels in fish broth made w/ noodles, garlic, vegetables, tomato, celery, onion, cilantro, and ginger.*

Large.....10.00      Small.....6.00

**Clam Soup (Sopa de Almejas)** *Clams in broth made of fish stock w/ noodles, garlic, tomato, celery, onion, cilantro, and ginger.*

Large.....11.00      Small.....6.50

**Sopa la Criolla (Carne)** *Chopped steak in a creamy blend of tomato, oregano, garlic, and white pepper.*

Large.....8.50      Small.....5.75

**Peruvian Beef Noodle Soup (Sustancia de Carne)** *Beef and noodles in beef broth w/tomato, scallions, white pepper, oregano, ginger, and garlic.*

Large.....8.50      Small.....5.75

**Peruvian Chicken noodle Soup (Sustancia de Pollo)** *Chicken and noodles in chicken broth w/ tomato, scallions, white pepper, oregano, ginger, and garlic.*

Large.....8.50      Small.....5.75

## Entrees (Platos)

**Stir Fried (Saltados)** All saltados are made with your choice of beef tenderloin, chicken, and/ or seafood sautéed w/ olive oil, garlic, onions, French cut potatoes, tomatoes, sillao sauce, fresh ground pepper, and special spices. Served w/ white rice.

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|--|-------|
| <b>Especial Saltado</b> <i>Beef tenderloin, chicken, and seafood medley stir fry</i> ..... | 17.00 |
| <b>Beef (Lomo)</b> <i>Saltado</i> .....  | 12.00 |
| <b>Chicken (Pollo)</b> <i>Saltado</i> .....  | 11.50 |
| <b>Mixed Beef and Chicken (Mixto)</b> <i>Saltado</i> .....                                 | 13.50 |
| <b>Shrimp (Camaron)</b> <i>Saltado</i> .....   | 15.50 |
| <b>Garlic Shrimp (Camaron Saltado al Ajo)</b> .....  | 15.50 |
| <b>Seafood (Mariscos)</b> <i>Saltado, no potato</i> .....                                  | 16.50 |
| <b>Vegetable (Verduras)</b> <i>Saltado</i> .....   | 10.00 |

**Peruvian Syle Lo Mein (Tallarine Saltado)** Stir fried noodles mixed in sillao sauce, onion, garlic, ginger, crushed laurel leave, and special spices.

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|---|-------|
| <b>House Especial Tallarine</b> <i>Beef tenderloin, chicken, and seafood medley Lo Mein</i> ..... | 17.00 |
| <b>Vegetable (Verduras)</b> <i>Tallarine</i> .....  | 10.00 |
| <b>Beef (Carne)</b> <i>Tallarine</i> .....  | 12.00 |
| <b>Chicken (Pollo)</b> <i>Tallarine</i> .....   | 11.50 |
| <b>Mixed Beef and Chicken (Mixto)</b> .....   | 13.50 |
| <b>Shrimp (Camarones)</b> .....   | 15.00 |
| <b>Seafood (Mariscos)</b> .....   | 16.50 |

**Peruvian Style Stir Fried Rice (Chaufas)** Stir fried rice mixed w/ sillao sauce, scrambled egg, chopped scallion, onions, & special spices.

|  |       |
|--|-------|
| <b>Especial</b> <i>Chicken, beef, and seafood medley stir fried rice</i> ..... | 17.00 |
| <b>Vegetable (Verduras)</b> .....  | 10.00 |
| <b>Beef (Carne)</b> .....  | 12.00 |
| <b>Chicken (Pollo)</b> .....   | 11.50 |
| <b>Mixed Beef and Chicken (Mixto)</b> .....                                    | 13.50 |
| <b>Shrimp (Camarones)</b> .....  | 15.50 |
| <b>Seafood (Mariscos)</b> .....  | 16.50 |

## From the Grill (De la Parrilla)

|   |       |
|---|-------|
| <b>Grilled Steak (Bistec a la Parrilla)</b> <i>Grilled steak w/ white rice</i> .....  | 12.00 |
| <b>Grilled Chicken Breast (Pollo a la Parrilla)</b> <i>Grilled chicken breast w/ white rice</i> .....                                 | 11.50 |
| <b>Grilled White Filet (Pescado a la Parrilla)</b> .....  | 14.50 |
| <b>Bistec a lo Pobre</b> <i>Grilled steak topped w/ 2 eggs, potatoes, sweet bananas, toast, rice and white beans</i> .....            | 16.50 |
| <b>Pollo a lo Pobre</b> <i>Grilled chicken topped w/ 2 eggs, potatoes, sweet bananas, toast, rice, and white beans</i> .....          | 16.50 |
| <b>Pescado a lo Pobre</b> <i>Grilled white filet topped w/ 2 eggs, potatoes, sweet bananas, toast, rice, and white beans</i> .....    | 17.50 |
| <b>Corvina lo Macho</b> <i>Lightly fried white filet w/ creamy vegetable seafood sauce spiced w/ garlic, ginger, and onions</i> ..... | 18.00 |

**Steamed Seafood Dishes (Sudados)** Specially prepared in a white wine sauce mixed with crushed garlic, onion, potato, tomatoes, parsley and cilantro leaves, served with white rice.

|   |       |
|---|-------|
| <b>House Especial Sudado</b> <i>Fish and seafood medley</i> ..... | 18.00 |
| <b>Mixed Seafood (Sudado de Mariscos)</b> .....                   | 17.50 |
| <b>White filet (Sudado de Pescado)</b> .....                      | 16.50 |
| <b>Shrimp (Sudado de Camaron)</b> .....                           | 17.00 |

## Breaded Dishes (Apanados)

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|---|-------|
| <b>House Jalea Especial</b> <i>White filet, shrimp, octopus, calamari, yucca, potato breaded and lightly fried topped w/Salsa Criolla. A House Favorite!!</i> ..... | 18.00 |
| <b>Popcorn Chicken (Chicharrone de Pollo)</b> <i>Served w/ white rice or French fries</i> .....   | 11.00 |
| <b>Popcorn Shrimp (Chicharrone de Camaron)</b> <i>Served w/ white rice or French fries</i> .....  | 15.50 |
| <b>Popcorn Seafood (Chicharrone de Mariscos)</b> <i>Served w/ white rice or French fries</i> .....  | 16.50 |
| <b>Peruvian Garlic Shrimp (Camarones al Ajos)</b> <i>Breaded butterfly shrimp w/ garlic sauce Peruvian style</i> .....  | 16.00 |
| <b>Breaded Steak (Bistec Apanado)</b> <i>Served w/ white rice</i> .....   | 13.50 |
| <b>Steak Milanese Steak</b> <i>Cutlet breaded and lightly egged, served w/ white rice</i> .....   | 14.00 |
| <b>Breaded Chicken Breast (Pollo Apanada)</b> <i>Served w/ white rice</i> .....   | 13.50 |
| <b>Chicken Milanese</b> <i>Breast of chicken lightly breaded and egged, served w/ white rice</i> .....  | 14.00 |
| <b>Breaded White Filet (Pescado Apanada)</b> <i>Served w/ white rice</i> .....  | 14.50 |
| <b>Fish Milanese</b> <i>White filet lightly breaded and egged served w/ white rice</i> .....  | 15.00 |
| <b>Breaded Shrimp (Camaron Apanada)</b> <i>Butterfly shrimp breaded and lightly fried</i> .....   | 16.00 |

Continues on back

## Side Orders (Extras)

|   |      |
|---|------|
| White Rice (Arroz).....                   | 3.00 |
| White Beans (Frijoles).....               | 3.00 |
| Side Salad (Ensalada).....                | 4.00 |
| Onion and Lime Salad (Salsa Criolla)..... | 4.50 |
| French Fries (Papas).....                 | 3.00 |
| Yuca.....                                 | 4.00 |
| Sweet Bananas (Maduros).....              | 4.00 |

## Desserts (Postres)

|                                     |      |
|-------------------------------------|------|
| Alfajores.....                      | 2.00 |
| Flan.....                           | 4.00 |
| Tres Leche.....                     | 4.00 |
| Rice Pudding (Arroz con Leche)..... | 4.00 |

## Beverages (Bebidas)

|                    |      |
|--------------------|------|
| Soda.....          | 1.50 |
| Water (Agua).....  | 1.50 |
| Juice (Jugo).....  | 2.50 |
| Chicha Morada..... | 2.50 |
| Coffee (Café)..... | 2.00 |
| Tea.....           | 2.00 |
| Cappuccino.....    | 3.00 |
| Espresso.....      | 3.00 |

### Lunch Special

**\$8.95 + tax**

Stew of the Day  
w/ Rice, Beans, **FREE** Soup & Soda  
Wed, Thur, Fri.-only

**We Deliver / \$25 min**

**Open 5 Days a Week**  
**Wed, Thur, Sun 11a-9p**  
**Friday & Saturday 11a-11p**

COME AND TASTE PERU

**Sabor Peru**

8 Highland Cross, Rutherford, NJ 07070

Phone: 201-935-PERU (7378)

Web: [www.saborperunj.com](http://www.saborperunj.com)