Riko

PERUVIAN CUISINE

Sunnyside

II

MIHKUNA MACHAY

Riko ESPECIALES
Specials

PARGO AL AJILLO

Paella Marinera *(Mariscos/Seafood) or* **Paella Valenciana** *(Pollo, Camarón, y Chorizo/Chicken, Shrimp, and Sausage)*

Para 1 persona/ *for* 1	$ 18
Para 2 personas/ *for* 2	$ 30
Para 3 personas/ *for* 3	$ 45

Filete de Pescado en Salsa / Fish Fillet in Sauce: *con Camarón y dos acompañamientos / with Shrimp and choice of two sides*

Filete en Salsa de Coco / Coconut Sauce	$ 16
Filete al Ajo / Garlic Sauté	$ 16
Filete al Limón / Lemon Sauce	$ 16

Filete de Pescado al Vino / Wine Fish Fillet: *con Mejillones, Camarones, y Pasta de ajo / with Mussels, Shrimp, and garlic Spaghetti* $ 18

Pollada: *con arroz blanco y papa a la Huancaína /* **"Pollada"** (¼) $ 12.50

Chicken with white rice and baked potato in Huancaina sauce (½) $ 14.50

Leche de Tigre: *el concentrado "que da vida al ceviche peruano," contiene Pescado y Mariscos, jugo de limón, cebolla roja, aji y especies / Citrus-based marinade, contains Fish and Seafood, lime juice, red onion, chiles, and spices* $ 13.00

Cau Cau de Mariscos: *Estofado de Mariscos con vegetales, servido con arroz blanco y papa sancochada / Seafood stew with vegetables, served with white rice and baked potato* $ 16.50

Chaufa de Piña / Pineapple Chaufa: *Arroz Frito con Pollo y Camarón, Piña, Pasas, Servido en la Corteza de la Piña / Peruvian Style Fried Rice with Chicken and Shrimp, Pineapple, Raisins Served on a Half Pineapple* $ 14.50

Cama Suelta: *Carne, Pollo, y Pescado a la plancha con salsa de Langosta y Mariscos, Con dos acompañamientos / Beef, Chicken, and Fish fillet topped with creamy lobster and seafood sauce, served with two sides* $ 23.00

Tallarín a la Huancaína: *Tallarines en salsa Huancaína con Bistec o pechuga de Pollo* **Spaghetti in Huancaina sauce** *with Steak or grilled Chicken breast* $ 15

Pechuga en Salsa de Champiñones / Chicken Breast in Mushroom Sauce: *con dos acompañamientos / served with two sides* $ 16

Bistec en Salsa de Champiñones / Steak in Mushroom Sauce *Served with con dos acompañamientos / served with two sides* $ 17

Salmón Al Horno - *Baked Salmon Con vegetales al vapor y arroz amarillo o papa asada With steamed vegetables and yellow rice or grilled potato* $ 21.95

PARGO - RED SNAPPER

Amarinado *Arroz, Tostones, Ensalada / Red Snapper Topped w/Seafood: Rice, Green Plantains & Salad*	$ 24.95
Al Ajillo *Arroz, Tostones, Ensalada, Camarones / Red Snapper in garlic Sauce: Rice, Green Plantains, Salad & Shrimp*	$ 23.95
Frito *Arroz, Tostones, Ensalada / Fried Red Snapper: Rice, Green Plantains & Salad*	$ 21.95
Sudado *con Yuca, Tostones, Papa y Arroz/ Steamed w/Cassava, Plantains, Potato and Rice*	$ 21.95

ESPECIALES A LA PARRILLA

GRILLED SPECIALS

PLATO AGUACATALA

Bandeja Paisa *Paisa Platter .....$ 19.95*
Carne Asada o molida, Chicharrón, Chorizo, Huevo Frito, Maduro Frito, Arroz y Frijol / Grilled Steak or Ground Beef, Pork Skin, Colombian Sausage, Fried Egg, Sweet Plantain, Rice and Beans

Churrasco Marinero *Grilled Sirloin Steak Topped w/ Seafood, Rice and French Fries.....$ 27.95*

Plato Aguacatala *Aguacatala Dish.....$ 26.95*
Churrasco, Guacamole, Tostones, Arroz y Frijoles, / Sirloin Steak, Guacamole, Green Plantains, Rice and Beans

Churrasco *Grilled Sirloin Steak.....$ 23.95*
Arroz y Frijol o Papas Fritas y Ensalada / Rice and Beans or French Fries and Salad

Entraña Marinera *Grilled Skirt Steak Topped w/ Seafood, Rice and French Fries.....$ 28.95*

Entraña Salteada con Camarones *Grilled Skirt Steak & Shrimp.....$ 25.95*
Arroz, Frijol / Topped w/Sauteed Onions and Green Peppers, Served w/ Rice and Beans

Entraña Asada - *Grilled Skirt Steak.....$ 24.95*
Arroz y Frijoles / Rice and Beans

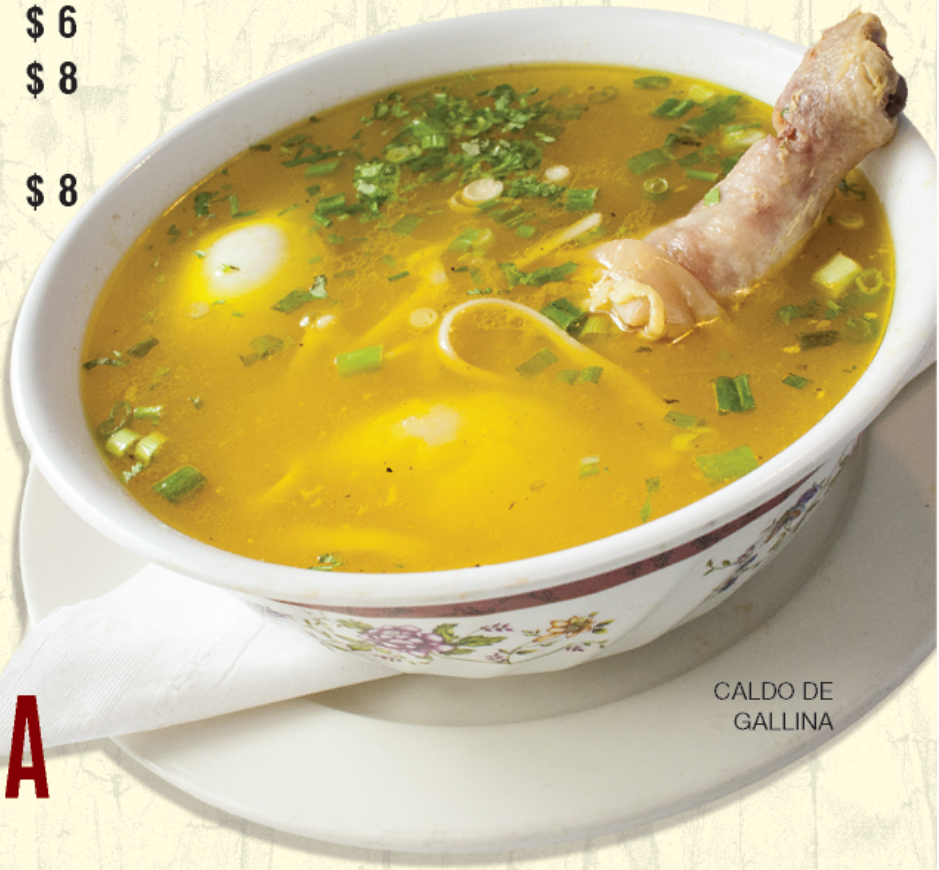
Carne Asada *Grilled Steak.....13.95*
Maduros Fritos, Arroz, Frijol / Grilled Top Round Steak w Fried Sweet Plantains, Rice, Beans

Pechuga Asada - *Grilled Chicken Breast.....$ 13.95*
Arroz y Frijoles / Rice and Beans

SOPAS TRADICIONALES

Soups

Aguadito Chicken Giblet Soup	**$ 5**
Sopa de Quinoa Quinoa Soup	**$ 6**
Caldo de Gallina Hen Soup	**$ 8**
Sopa a la Minuta Beef Soup w/ noodles	**$ 8**



CALDO DE GALLINA

SOPAS DEL DIA

Lunch Specials

Small $7.50 - large $8.50

Lunes *Monday*	Sopa de Tostones *(Fried Green Plantain Soup)*
Martes *Tuesday*	Sancocho de Costilla de Res *(Beef Rib Soup)*
Miércoles *Wednesday*	Sopa de Lentejas *(Lentil Soup)*
Jueves *Thursday*	Ajiaco Santafereño *(Chicken Soup Santaferreño Style)*

Small $8.75 - large $9.50

Viernes *Friday*	Sancocho de Pescado *(Fish Soup)*
Sábado *Saturday*	Sancocho de Cola *(Oxtail Soup)*
Domingo *Sunday*	Sancocho de Gallina *(Hen Soup)*

Acompañadas de arroz y Frijól
ó Arroz y Ensalada

Served with Rice & Beans
or Rice & Salad

APPERITIVOS
Appetizers

Choclo con Queso — **$ 7.50**
Peruvian "Fat" Corn, Served with Andean white Cheese

Anticuchos *Grilled Beef Hearts* — **$ 7**

Papa a la Huancaína — **$ 8**
Sliced Baked Potato Covered in a Spicy Creamy Cheese Sauce

Tamal Peruano — **$ 8**
Stuffed Corn Meal, Chicken or Pork

Choritos a la Chalaca — **$ 11**
Green Mussels covered in tangy seafood and red onion salad

Chicharrón de Pollo — **$ 11**
Fried Diced Chicken with Fried Cassava

Calamares Fritos *Fried Calamari* — **$ 11**

Picada Limeña — **$ 14**
Anticucho, Papa a la Huancaína y Choclo Peruano con Queso - Grilled Beef Hearts, Sliced Baked Potato Covered in Spicy Creamy Cheese Sauce, Peruvian "Fat" Corn, and White Cheese

PICADA LIMEÑA

ENSALADAS
SALADS

Ensalada Mixta *Mixed Green Salad* — **$ 6**

Ensalada de Aguacate *Avocado Salad* — **$ 7**

Ensalada de Quinoa *Quinoa Salad* — **$ 8**

ENSALADA DE AGUACATE

CEVICHE BAR

Peru's national dish prepared with raw white fish, seafood, or both. Marinated in lime juice w/ red onions and a blend of spices, traditionally spicy. Served with sweet potato, "fat" corn, and canchita.

Ceviche de Pescado Diced white fish Ceviche	**$ 14**
Ceviche Mixto	**$ 15**
Diced white fish, squid, shrimp, and mussels Ceviche	
Ceviche de Camarón Shrimp Ceviche	**$ 16.50**
Ceviche de Mariscos	**$ 16.50**
Seafood combination Ceviche, no fish	
Ceviche Mixto al Coco	**$ 17.50**
Seafood combination ceviche infused with coconut flavor, served in a coconut half	
Ceviche Mixto de Mango	**$ 17.50**
Seafood combination ceviche with Mango	

CARNES Y POLLO
Meats & Chicken

Milanesa de Pollo **$ 13.50**
Breaded chicken breast Milanesa style, served with rice and french fries

Lomo Saltado **$ 14.50**
Sliced beef chunks sautéed with red onions and tomatoes, served over french fries

Pollo Saltado **$ 13.50**
Sliced Chicken chunks sautéed with red onions and tomatoes, served over french fries

Tallarin Saltado de Carne **$ 14.50**
Spaghetti with chunks of beef, onions and tomatoes.

Tallarin Saltado de Pollo **$ 13.50**
Spaghetti with chunks of Chicken, onions and tomatoes.

Arroz Chaufa de Carne **$ 14.50**
Beef fried rice Peruvian style

Arroz Chaufa de Pollo **$ 13.50**
Chicken fried rice Peruvian style

Bistec Encebollado **$ 15**
Beef steak topped with sautéed onions and tomatoes

Tallarin Verde con Bistec **$ 16**
Steak with spaghetti in a green Peruvian style basil, spinach, and cheese sauce

Bistec a lo Pobre **$ 17**
Steak served with fries, sweet plantains, hot dog, rice, and fried egg.

BISTEC A LO POBRE

PESCADO Y MARISCOS

FISH & SEAFOOD

Pescado Frito $ 14.50
Fried fish with rice and Cassava

Pescado a la Chorrillana $ 14.50
Fish Fillet, Onion, Tomato, and Rice

Picante de Mariscos $ 15.50
Seafood in spicy Peruvian sauce

Sudado de Pescado $ 15.50
Stewed Fish with Potato and Rice

Chupe de Mariscos $ 15.50
Seafood Soup with Rice and Vegetables

Tallarín de Mariscos $ 16
Spaghetti with Seafood and Vegetables

Chupe de Camarones $ 16.50
Shrimp soup with rice and vegetables.

Arroz con Mariscos $ 16.50
Seafood rice served w/ salsa criolla

Chaufa de Mariscos $ 16.50
Peruvian style Seafood fried rice

Parihuela $ 17.50
Peruvian style seafood soup

Pescado a lo Macho $ 22
Filled fish with seafood in spicy Peruvian sauce.

Jalea $27
Deep fried pieces of squid, shrimp and fish topped with hot spicy onions salads, mussels and crab meat.

JALEA

POLLO A LA BRASA

ROTISSERIE CHICKEN

1 Pollo Entero
(Whole Chicken)
$11

½ Pollo
(½ Chicken)
$ 7

¼ Pollo
(¼ Chicken)
$ 4.50

FAMILY COMBOS

Combo Chalaco

1 Pollo + Ensalada de Aguacate + Papas Fritas + Arroz & Frijoles.....$ 28
1 Chicken + Avocado Salad + French Fries + Rice & Beans

Combo Limeño

1 Pollo + Salchipapas, Tostones + Ensalada Mixta + Arroz & Frijoles.....$ 32
1 Whole Chicken + Hot-Dog Slices w/French Fries platter + Fried Green Plantains + Mixed Green Salad + Rice & Beans

PERSONALES

Personal Combos

#1 ¼ POLLO (¼ Chicken) **$ 7.50**
Papas Fritas & Ensalada ó Arroz Blanco & Frijoles
French Fries & Salad or White Rice & Beans

#2 ½ POLLO (½ Chicken) **$ 10.50**
Papas Fritas & Ensalada ó Arroz Blanco & Frijoles
French Fries & Salad or White Rice & Beans

ACOMPAÑAMIENTOS
SIDES

Papas Fritas French Fries	$ 4
Maduros Fritos Fried Sweet Plantains	$ 4
Yuca Frita Fried Cassava	$ 4
Tostones Fried Green Plantains	$ 4
Arroz y Frijoles Rice & Beans	$ 4
Salsa Criolla	$ 4
Traditional red onion salad	
Salchipapas	$ 8
Hot Dog Slices with French Fries Platter	
Arroz Tacu Tacu	$ 8
Refried/scrambled Rice and Beans with Butter	

BEBIDAS ALCOHOLICAS
Alcohol Drinks

BEER
Cuzqueña • Cristal • Pilsen
Corona • Aguila • Saporo
Heineken • Coors Light

WINE
Red and White by the glass or Bottle

SANGRIA
by the glass, pitcher and 1/2 pitcher
red or white
classic or flavors: maracuya/passion fruit, tamarindo, guayaba, cherry, and more

BEBIDAS
Soft Drinks

Coke • Diet Coke • Sprite • Inca Kola • Ginger Ale
Seltzer Water • Water • Postobon Soda

LIMONADA
home made Lemonade

CHICHA MORADA
Traditional purple corn drink, served w/ chopped fruit

BATIDOS
Shakes

en agua o leche - water or milk base
Mango, Maracuya/passion fruit),
Mora (blackberry), Guanabana,
Lulo (naranjilla)

COCKTAILS

CANELAZO
MOJITOS
GIN TONIC
PINA COLADA
MIMOSA
WHISKEY SOUR
Cucumber GIN and Tonic
Parcha VODKA Craberry
AGAVE Sour
AGAVE Sunrise
FROZEN Lemonade Spritzer (white wine)

TRES LECHES

POSTRES
DESSERTS

COMBINADO

Helado de Lúcuma *Lúcuma Ice Cream*

Arroz con Leche *Rice Pudding*

Combinado *Arroz con Leche & Mazamorra Morada*

Leche Asada *Baked Peruvian Flan*

Crema Volteada *Flan Pudding*

Mazamorra Morada *Peruvian purple corn and fruit dessert*

Alfajores *Round pastry filled with caramel sauce*

Tres Leches *Sponge cake soaked in a sweet mixture of three different milk types*

Tiramisu *Classic coffee flavored dessert*

AXIS MEDIA | 347.730.4238 • 10.28.19