

STARTERS

PLANT-BASED TAMAL 12

Dough made with corn, quinoa, vegetable stock, and Aji Panca base; filled with mixed vegetables. Served with red onion salad. Variation: Pork filling.

PAPA A LA HUANCAINA 13

Boiled potato in a creamy *Aji Amarillo* sauce. Topped with hard boiled egg and Kalamata olive.

CAUSA RELLENA 13

Mashed potato seasoned with fresh lime juice & *Aji Amarillo* with a chicken salad topping, egg, beet sauce and olive.

ANTICUCHOS 17

Grilled veal-heart marinated with *Aji Panca*. Served with golden potatoes and *choclo*.

CHOROS A LA CHALACA (6) 13

Mussels topped with diced red onion, tomato, *choclo*: all seasoned with lime juice and *Aji Limo*.

EMPANADAS (3) 14

Homemade and baked! Choice of chicken, lomo, guava and cheese, or one of each. Drizzled with powdered sugar.

YUCA RELLENA 12

Handmade Yuca fries with mozzarella cheese filling. Add: Huancaína Sauce +3

BRASA TEQUENOS 10

Wonton wrappers filled with Rotisserie chicken and mozzarella cheese. Add: Macho sauce +5

SALADS

INCA SALAD 12.5

Quinoa, tomato, onions, avocado, asparagus, green peas, carrots, corn, olive oil and lime juice.

BRASA SALAD 14

Quinoa, lettuce, cucumber, tomato, avocado onions, asparagus, beets and lime juice. Served with rotisserie chicken on top.

CEVICHE

A classic. Barramundi, black tiger shrimp, calamari, octopus, mussel; marinated in Classic Tiger's Milk, Aji Limo and served with choclo, potato slices, red onion, and sweet potato purée. 

FISH	23
SEAFOOD	27
MIXTO (FISH AND SEAFOOD)	24
SHRIMP	24.5
FISH AND SHRIMP	26

ORGIA MARINA 30

Creation of the house: ceviche mixto, fish and calamari jalea accompanied with three Choros a la Chalaca.

VEGAN CEVICHE 18

Avocado, red quinoa, corn; all marinated in lime juice and *Aji Limo*. Served with red onions.

LECHE DE TIGRE 19

Diced barramundi, black tiger shrimp, red onion, choclo; all marinated in Classic Tiger's Milk and *Aji Limo*.

GOLDEN TIGER 25

Diced barramundi, black tiger shrimp, red onion, choclo; all marinated in *Aji Amarillo* Tiger's Milk.

CAUSACHUN CORACORA! 26

Viva Coracora! Layered mashed potato seasoned with fresh lime juice and *Aji Amarillo* with avocado filling and topped with Fish Ceviche.

TIGER'S MILK SHOT 6

Citrus based used to cure the fish in the classic Peruvian Ceviche. Made with fish, garlic, celery, ginger, lime juice, fish-stock. Choice of Classic Tiger's Milk or *Aji Amarillo* Tiger's Milk.

JALEA

Deep fried fish, calamari, black tiger shrimp and mussels; served with yucca fries and topped with red onion salad.

MIXTA	24
FISH	20
CALAMARI	20
SHRIMP	24.5

HOUSE SPECIALS

LOMO SALTADO 40

Stir-fried filet mignon, soy sauce, Aji Amarillo, onions, tomatoes and cilantro. Served over fried hand-cut fingerling potatoes and white rice.

CORA ROTISSERIE CHICKEN 22

All natural, Organic, and Farm-Raised chicken. Half chicken marinated in herbs and spices. Served with two sides of your choice.

AJI DE GALLINA 24

Shredded chicken in a creamy pecan and bread-thickened sauce made with Aji Amarillo. Served with boiled potatoes, white rice, boiled egg, Kalamata olive, and parmesan cheese.

ASADO CRIOLLO 24 ^{GF}

Flavorful Peruvian roast beef cooked with red wine, raisins, and Aji Panca. Served with mashed potato, white rice and onion salad.

TALLARIN VERDE 34

Peruvian-style homemade pesto pasta. Served with a grilled 10 oz Rib Eye Choice and golden potatoes. Allergens: pecans

BISTEC ENCEBOLLADO 35

10 oz Rib Eye Choice flambéed with soy sauce, Aji Amarillo strips, onions and tomatoes. Served with white rice and asparagus.

RIB-EYE A LO POBRE 34 ^{GF}

Grilled 10 oz Rib Eye Choice, sweet plantain, fried egg, french fries, and white rice.

CORA TACOS (3) 16

Flour tortillas with the classic 'Lomo Saltado' (sautéed beef, onions, tomatoes, cilantro).

CHAUFA

Peruvian-style fried rice mixed with scallions, red bell peppers, chopped egg; all sauteed in wok with soy sauce.

BEEF FILET MIGNON (7OZ)	40
BLACK TIGER SHRIMP	24
MIXTO	23

ARROZ CON MARISCOS 35

Peruvian paella. Mixed seafood, rice, green peas, red bell peppers; seasoned with Aji Amarillo, topped with red onion salad.

ARROZ NORTENO 35

Northern Peruvian-style cilantro rice. Mixed seafood, rice, green peas, red bell peppers, choclo; seasoned with a cilantro and Aji Amarillo base, topped with red onion salad.

PESCADO A LO MACHO 30

Fried fish fillet bathed w/ a mixed-seafood creamy-sauce made with Aji Panca, tomato, cilantro and wine. Served w/ golden potatoes, white rice, egg, olive, and topped with Parmesan cheese.

Whole Bronzini a lo Macho 41 | Salmon a lo Macho 33

SUDADO DE PESCADO 25 ^{GF}

White fish fillet, tomato, red onion; all simmered with Aji Panca and Aji Amarillo. Served with asparagus and white rice.

Whole Bronzini Sudado 41 | Salmon Sudado 33

WHOLE BRONZINI 31

Fresh and farm-raised. Whole fried seabass served with yuca fries, white rice and onion salad.

CHICHARRON DE CERDO 25

Fried pork belly seasoned with Panca pepper, served with golden potatoes and choclo.

PAN SEARED SALMON 25 ^{GF}

Served with two sides of your choice.

CHICKEN TENDERLOIN	20
SEAFOOD	26
SPECIAL	28

SOUPS

PARIHUELA "LEVANTA MUERTOS" 35

Fish, scallops, octopus, calamari, shrimp, mussels, clams; all cooked with Aji Panca base in fish consommé.

CHICKEN SOUP 20

Chicken tenderloin, angel hair pasta, potato, egg, vegetables. Coracora style!

CHUPE ANDINO: SHRIMP 25 / FISH 20

Peruvian-style chowder: potato, cheese, milk, choclo, fava beans, rice, and poached egg; all cooked in fish consommé flavored with Andean herbs.

PICK YOUR SIDES

french fries	5	a lo pobre	6
yuca fries	5	sweet plantain	5
sweet potato fries	5	tostones	5
white rice	5	asparagus	5
onion salad	4	broccoli	4
regular salad	4	avocado	6
quinoa stew	6	golden potatoes	5
sweet potato purée ...	4	mashed potato	6
chifles	4	choclo	4
		lentil stew	6

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. AN 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.