Papas A La Huancaina $13
An experience for all your senses! Native potatoes bathed in Andean yellow pepper cream, pieces of paria cheese and the secrets of Huancayo.

Yuca $13

Anticuchos
“Estadio Nacional” $17
Tender pieces of veal heart, marinated in anticuchera sauce, skewered and brought to a smoky / fire. Memories of aunt Pocha.

Filet Mignon $25 - Chicken $19

Conchas ChalacaS $24
Peruvian scallops topped with fresh chalaquita Callao style; made with onion, tomato, cilantro, limo pepper, lime and the special touch of Juan Chipoco. Unbeatable!

Pulpito Herradura $25
Tender pieces of octopus marinated in anticuchera sauce and Pisco 105. Accompanied with golden potatoes, salsa criolla and our perfect mochica sauce.

TACO TARTAR NIKKEI* $22 NEW
Crispy bites filled with avocado and fresh lettuce. Topped with Nikkei salmon tartar, tobiko and our secret touch.

Pura Tradición* $16
Thin slices of white fish and natural leche de tigre with all the flavor of yesteryear, touches of limo pepper and cilantro.

El De Carretilla* $20
Thin slices of white fish, creamy rocoto sauce, crispy calamari and a lot of passion.

ATUN TOSTADO Y JUGOS DE CVL.CHE 105* $24 NEW
Tuna tataki with crispy spices, acevichado juice with peppers from southern Peru, tobiko, and avocado.

CONCHAS ESTIRADAS* $24 NEW
Fresh scallops from Paracas bay. Creamy rocoto acevichado, crunchy octopus and cucumber chalaca.

TIRADITO APASIONADO* $25 NEW
Thin slices of salmon bathed in passion fruit leche de tigre. Accompanied with cucumber chalaca and crispy Andean bites.

TIRADITO COLEGIAL* $18
Fresh scallops of white fish. Sauce of rocoto, onion, and red pepper. Fresh chalaquita and cilantro.

MUCHAME DE PULPO Y ATÚN COMO EN EL CALLAO* $26
Octopus slices with fresh tuna, olive tomatoes, and avocado. Covered with a Mediterranean sauce with garlic and toast.

PHOTOGRAPHIC DESIGN AND CONCEPT BY: VICTOR ORTIZ

PERUVIAN FOOD STARTS HERE
TO SEE OUR MENU, PLEASE VISIT: CEVICHE105.COM

Ceviche105 - 105 A Ave Maria - San Isidro, Lima, Peru
Ceviche105 - 14 de Octubre 142, Cercado de Lima, Lima 220 Peru
Ceviche105 - 1717 Seward St, Los Angeles California 90013 USA

PAPAS A LA HUANCAINA $15
The experimental food. Simple potatoes, yellow pepper and truffle oil make this Peruvian dish pure comfort. Touches of lime and the secrets of Huancayo.

TIRADITO APASIONADO* $25 NEW
Thin slices of salmon bathed in passion fruit leche de tigre. Accompanied with cucumber chalaca and crispy Andean bites.

MUCHAME DE PULPO Y ATÚN COMO EN EL CALLAO* $26
Octopus slices with fresh tuna, olive tomatoes, and avocado. Covered with a Mediterranean sauce with garlic and toast.
**Only Fish** $19
Fresh Peruvian scallops and white fish in an aguachile sauce topped with ceviche misterioso and ceviche abusivo.

**Panamericana Amealcanada** $26
All the essence of our parihuela fused with a risotto creamy and seafood in garlic sauce.

**Lomo Saltado** $30
Steak flemish, Nikkei aioli, and crispy onion.

**Chullas** $27 - **Seafood** $32
Soft pieces of tenderloin, onion, tomato, yellow pepper aioli, chalaquita and tartar sauce topped with our perfectly pan fried catch of the day.

**Riba Y Koi** $32
Broiled fish topped with a Korean sauce and sesame seeds served with white rice. Full of flavor!

**Rice**

**El Arroz Con Pollo De Mi Abuela** $35
Chicken breast mignon, jumbo shrimp, onions and tomatoes, all bathed with our incredible spicy seafood. Served with a fresh criolla salad.

**Ribs**

**Ribeye** $44
Boneless short rib slowly cooked with chicha de jora, white rice. Served with crunchy french fries and delicious white rice.

**Pescado A Lo Macho** $30
Delicious rice with all the flavors of old school salsa criolla. Irresistible!

**Peso Y Mariscos Al Atillo** $33
Crispy rice topped with Nikkei salmon tartar, togaraste, rocoto aioli, eel sauce and truffle oil.

**Trigono De Ceviches** $19
A combination of our five most popular ceviches: classic, rocoto, yellow pepper and ganador. Mixed $48 Mixed $58

**Tetra De Ceviches** $80
A beef style ceviche, crab meat and kani crab. Covered with white rice and seafood in garlic sauce.

**Fuente Pacífico** $53
Creamy seafood, crab meat and kani crab. Perfect for groups!

**Chucuito 105** $95
Lobsters of the day marinated with Nikkei style, topped with frutos del mar* in huancaina sauce topped with fried yucas and grilled asparagus. Accompanied with a side of fried yucas and fried asparagus.

**Pasta**

**Pasta Frutos Del Mar** $31
Tender seafood tossed with truffle huancaina sauce, Peruvian peppers and paria cheese. Served with a side of steamed corn.

**Pasta Al Ajillo** $28
Topped with our perfectly pan fried catch of the day.

**Conchas Gratines 105** $28
Clams Peruvian style in huancaina sauce with our millenary tacu tacu with beans, yucas, yellow pepper aioli, chalaquita and tartar sauce.

**Mariscadas Chalaca** $23
Fresh Peruvian scallops, fried calamari, white fish, potato salad and sautéed white rice.

**Spanish Rice**

**Recuerdos** $24
Succulent preparation of rice, cilantro and Peruvian salsa criolla. Irresistible!

**El Arroz Con Pollo De Mis Abuelos** $29
Chicken breast mignon, jumbo shrimp, onions and tomatoes, all bathed with our incredible spicy seafood. Served with a fresh criolla salad.

**Armadillo de Carne** $33
Garlic and chili pepper rice with whole lobster M.P., lots of flavor! Hamachi tiradito Nikkei style, octopus ceviche, ceviche misterioso y abusivo, mixed $58.

**Jaleón Imperial** $28
Soft pieces of tenderloin, onion, tomato, yellow pepper aioli, chalaquita and tartar sauce topped with our perfectly pan fried catch of the day.

**Ceviches**

**Recuerdos** $24
Succulent preparation of rice, cilantro and Peruvian salsa criolla. Irresistible!

**El Arroz Con Pollo De Mis Abuelos** $29
Chicken breast mignon, jumbo shrimp, onions and tomatoes, all bathed with our incredible spicy seafood. Served with a fresh criolla salad.

**Armadillo de Carne** $33
Garlic and chili pepper rice with whole lobster M.P., lots of flavor! Hamachi tiradito Nikkei style, octopus ceviche, ceviche misterioso y abusivo, mixed $58.