



# HAPPY HOUR

## TAPAS 105

### ANTICUCHOS FILET MIGNON 4oz \$14

Tender pieces of filet mignon or chicken, marinated in anticuchera sauce, skewered and brought to a smoky fire. Memories of aunt Pocha.

\*Anticuchos Chicken 4oz \$10

### POLLITO CHIFERO 8oz \$12

Glazed chicken thighs in oriental Capon sauce, gracefully paired with a crunchy salad.

### ACEVICHADO 105\* (4 pcs) \$9

Crab salad, avocado and crispy shrimp. Topped with fresh tuna and bathed with our acevichada sauce and togarashi.

### SAKE ABURI\* (4 pcs) \$10

Avocado, salmon and cream cheese. Topped with smoked salmon, sweet acevichada sauce, truffle oil, and quinoa pop.

### TACO TARTAR NIKKEI\* (2 pcs) \$9

Crispy bites filled with avocado and fresh lettuce. Topped with Nikkei salmon tartar, tobiko and our secret touch.

### LA PERRICHOLI\* (3 pcs) \$12

Crispy rice bites topped with mancora tuna, rocoto aioli, eel sauce and truffle oil.

### CLÁSICO DE TODA LA VIDA\* 5oz \$9

White fish in cubes, classic leche de tigre, subtle lime and limo pepper.

### EL MISTERIOSO Y ABUSIVO\* 5oz \$11

White fish in cubes, mixed local seafood, yellow pepper leche de tigre and lots of freshness.

### PULPO ESTIRADO (4 pcs) \$11

Sliced octopus from the reef, drizzled with a Mediterranean sauce, avocado chalaquita and crispy Andean sweet potato laces.

### CAUSA LIMEÑA \$9

Hand pressed Peruvian potato, yellow pepper and lime juice. Topped with chicken salad, toasted avocado and our signature yellow pepper sauce.

## DRINKS

### WINES

#### CVI.CHE 105 \$6

Merlot, Chile

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Sauvignon Blanc, Chile

#### Toro De Piedra Gran Reserva \$7

Chardonnay, Colchagua, Chile

#### Ferrari Carano Fume Blanc \$7

Sauvignon Blanc, Sonoma, California

#### Chasing Lions \$7

Cabernet Sauvignon, Napa, California

#### Perrier Jouet Grand Brut \$13

Champagne, France

### COCKTAILS

#### Pisco Sour \$10

Pisco 105, Lime, Simple, Egg white

#### Chilcano \$10

Pisco 105, Lime, Gingerale, Angostura

#### Pasado De Moda \$10

Santa Teresa 1796, Cafecito, Orange, Chocolate

#### La Avioneta \$10

Peach Infused Dewars 12, Aperol, Amaro Montenegro, Lime

#### Chan Chan \$10

Tequila, Passion, Agave, Lime, House Made Aji Limo Bitters

#### Well Cocktails \$9 - Pilsen Beer \$5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*For groups of 5 and more, a service charge of 18% will be applied to your bill. \*Before placing an order, please inform your server if you or a person in your party has a food allergy. For more information regarding allergies, please visit [cveche105.com/allergies](http://cveche105.com/allergies).

