

12 years & younger **KIDS MENU**

Pescadito Frito con Arroz y Papitas Fritas Fried fish filet with rice and French fries	13
Carne con Arroz y Papitas Fritas Grilled steak with white rice and French fries	12
Pollo a la Plancha con Arroz y Papitas Fritas Grilled chicken breast with white rice and French fries	12
Salchipapa Fried hot dog sliced with French fries	12

DESSERTS

Suspiro a la Limeña A mix of condensed milk, evaporated milk, egg yolk, Italian merengue, cinnamon and port wine	9
Torta de Chocolate Two-layer chocolate cake filled with dulce de leche and chocolate fudge	9
Flan Caramel custard topped with caramel syrup	9
Crocante de Lucuma Almond cookie base with a lucuma mousse topped with a chocolate shell with merengue	9
Passion Fruit Cheesecake Graham cracker base with passion fruit cheesecake topped with passion fruit sauce	9

BEVERAGES

JUICES		Jugo Surtido	8
Chicha Morada	5	Pineapple, banana, papaya, strawberry and mango	
Passion Fruit Juice		Milshake de Lecuma	9
Jugo de Maracuya	7	Lucuma Milsake	
Jugo de Mango	7	Limonada Frozen	8
Mango Juice		SODAS	
Jugo de Fresa	9	Inca Kola - Inca Kola Diet	
Strawberry Juice		Kola Inglesa - Coca Cola	
Jugo de Chirimoya	9	Diet Coke - Fanta - Sprite	3
Chirimoya Juice		SOUR'S	
WATER		Limon / Lime	12
San Pellegrino / Acqua Panna		Maracuya / Passion Fruit	12
Chica / Small	5	Mango	12
Grande / Large	8	Aguaymanto	14



PUKARA
Peruvian Cuisine
— on the beach —

Pukara: Town located south of Peru, famous for its great crafts but especially for being the home of famous "Pukara Bulls". The Pukara bulls are a traditional symbol of this community, where the inhabitants place them on the highest part of the roofs of their homes, symbolizing happiness, protection, fertility and prosperity for their homes and families.

STARTERS

Papa a la Huancaina Potato with Peruvian yellow pepper and white fresh cold cheese creamy sauce	12
Yuca a la Huancaina Yuca with Peruvian yellow pepper and white fresh cold cheese creamy sauce	12
Choros a la Chalaca Mussels served on a half shell and topped with diced tomatoes, onions, lemon juice and cilantro	16
Pulpo a la Parrilla Grilled octopus seasoned with red Peruvian pepper and olive oil	24
Anticuchose Marinated and grilled beef heart, served with roasted potatoes and Peruvian corn	17
Conchitas a la Parmesana Scallops with grated parmesan cheese, garlic, white wine and butter	23
Leche de Tigre / Carretilera Tiger's Milk, chopped fish in lime juice with aji limo and rocoto, garlic, cilantro, red onions and Peruvian corn	17 / 21
Camarones al Ajillo Sautéed shrimp with spices and a yellow pepper cream sauce	24
Vuelve a la Vida Fresh seafood mix chopped, marinated in lime juice with aji limo and rocoto, garlic, cilantro, red onion and Peruvian corn	20

CAUSAS

Causa de Pollo Mashed potatoes with Peruvian yellow pepper and lime, layered with chicken, avocado and boiled shredded egg	16
Causa de Atun Mashed potatoes with Peruvian yellow pepper and lime, layered with Atun avocado and boiled shredded egg	16
Causa de Camaron Mashed potatoes with Peruvian yellow pepper and lime, layered with shrimp, avocado and boiled shredded egg	17
Causa de Pulpo Mashed potatoes with Peruvian yellow pepper and lime, layered with octopus, avocado and boiled shredded egg	18
Causa Acevichada Mashed potatoes with Peruvian yellow pepper, lime, avocado with Ceviche on top	19

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PICKUP OR DELIVERY

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

TIRADITOS (RAW FISH)

Aji Amarillo	19
Sliced corvina fish in a creamy yellow pepper lime sauce	
Rocoto	19
Sliced corvina fish in a rocoto creamy lime sauce	
A la Crema	19
Sliced corvina fish in yellow Peruvian pepper and sour cream sauce	
Pulpo al Olivo	20
Sliced thin octopus with creamy olive sauce, avocado and crackers	

CEVICHE (RAW FISH)

Ceviche de Pescado Clasico	20
Corvina fish marinated in lime juice with aji limo and rocoto, garlic, cilantro, red onions, sweet potato and Peruvian corn	
Ceviche al Rocoto	20
Corvina fish marinated in lime juice with rocoto sauce, garlic, cilantro, red onions, sweet potato and Peruvian corn	
Ceviche al Aji Amarillo	20
Corvina fish marinated in lime juice with aji amarillo sauce, garlic, cilantro, red onions, sweet potato and Peruvian corn	
Ceviche Mixto	23
Fresh seafood mix marinated in lime juice with aji limo and rocoto, garlic, cilantro, red onions, sweet potato and Peruvian corn	
Ceviche de Camarones	21
Shrimp marinated in lime juice with aji limo and rocoto, garlic, cilantro, red onions, sweet potato and Peruvian corn	
Ceviche Carretilero Clasico	24
Corvina fish marinated in lime juice with aji limo and rocoto, garlic, cilantro, red onions, and fried calamari on top	
Ceviche Carretilero Mixto	26
Fresh seafood mix marinated in lime juice with aji limo and rocoto, garlic, cilantro, red onions, and fried calamari on top	
Ceviche de Camarones con Avocado	24
Shrimp marinated in lime juice with aji limo and rocoto, garlic, dice avocado, cilantro, red onions, sweet potato and Peruvian corn	

SOUPS & SALADS

Parihuela	24
Fresh seafood stew with corvina fish, shrimp, calamari, mussels and octopus	
Chupe de Camarones	22
Traditional shrimp chowder made with the Peruvian spices	
Sudado de Pescado	19
A piece of corvina on a fish thick broth with tomatos, onions, ginger and cilantro	
Caesar Salad	12
Romaine lettuce with Caesar dressing	
Ensalada de la casa	14
Mix of lettuce, croutons, fresh white cheese, avocado, tomato, onion and Pukara dressing	
***Salads - Add Chicken for	6
Add Shrimp for	6
Add Filet Mignon for	12*

Before placing an order, please inform your server if you or a person in your party has a food allergy.

For parties of 5 people or more, a service charge of 18% will be applied to your bill.

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ENTREES

Arroz con Mariscos	23
Peruvian paella with a seafood mix	
Arroz con Camarones	22
Peruvian paella with shrimp	
Lomo Saltado	22
Filet Mignon sautéed with red onions and tomatoes, served with rice and French fries	
Pescado a lo Macho	24
Fried corvina fish topped with the macho seafood mix sauce	
Chaufa de Mariscos	22
Peruvian style fried rice with seafood mix, ginger, soy sauce and scrambled egg	
Chaufa de Carne	22
Peruvian style fried rice with meat, ginger and soy sauce and scrambled egg	
Chaufa de Pollo	19
Peruvian style fried rice with chicken, ginger and soy sauce and scrambled egg	
Bistec Apanado a lo Pobre	22
Breaded steak served with white rice, French fries, plantains and two fried eggs	
Chicharron de Pescado	23
Breaded corvina fish, served with fry yuca and criolla sauce	
Chicharron de Calamar	23
Breaded Calamari served with fry yuca and criolla sauce	
Jalea Mixta	23
A mix of deep-fried seafood served with yuca and criolla sauce	
Aji de Gallina	20
Shredded chicken in a creamy yellow Peruvian pepper sauce and white rice	

VEGETARIAN

Ceviche de Champiñones	18
Mushrooms marinated in lime juice with a aji limo and rocoto, garlic, cilantro, red onions, sweet potatoes and Peruvian corn mushrooms and risotto	
Champiñones Saltados	19
Mushrooms sautéed with red onions and tomatoes, served with rice and french fries	

SIDES

Arroz / Rice	5	Camote / Sweet Potato	4
Cholo / Corn	6	Canchita / Corn Nut	5
Papas Fritas / French Fries	5	Avocado	5
Yuca / Yuca	5		
Platanito / Plantains	5		
Huevos Fritos / Fried Eggs	4		