



WELCOME BACK!



¡BIENVENIDOS!



Creaciones de Aromas

Try something new and select from our Chef's Recommendations!

Barolo Lamb Shanks 32

Lamb shanks in a red wine reduction. Served with mash of choclo in cilantro base with baby carrots and chalaquita onions.

Au Gratin Gnocchi's with Lomo Saltado 32

Delicious gnocchis in our traditional huancaína sauce; au gratin with mozzarella and parmesan cheese. Served with our delicious lomo saltado of fillet mignon.

Medallones de Filet Mignon 32

En una reducción del jugo del lomo saltado con Risotto al pesto.

Chaufa Chifero al Estilo Peruano 28

Con un filete de salmon en salsa de anguila y camarones.

Cordero Barolo 39

En reducción de vino tinto Barolo, Champillones y Risotto a la Huancaína.

Filete Sebass 39

Con Camaron al grill y Risotto en tinta de calamar.

Ceviche Cítrico 40

Con tuna, salmon, langosta, y camaron, marinado en leche de tigre cítrica (naranja, maracuya y limón).

Nuestra Barra Cevichera

All served with glazed sweet potato and Peruvian corn.

Ceviche "Clásico"

• Fish 15 • Mixed 16 • Shrimp 17

Ceviche "Cholo Power"

Seafood Tiger's milk, fresh lime juice, yellow spicy pepper and Chalaquita onions.

• Fish 16 • Mixed 17

Ceviche Achorado

Seafood Tiger's milk, rocoto and limo pepper, fresh lime juice and Chalaquita onions.

• Fish 16 • Mixed 17

Ceviche Chalaco (spicy)

Tiger's milk, spicy rocoto, limo sauce, mussels and Chalaquita onions.

• Fish 16 • Mixed 17

Leche de Tigre 7

Fish, onions, fresh lime juice, rocoto cream.

Vuelve a la Vida 16

Seafood, fish, onions, fresh lime juice, rocoto cream.

Ceviche 3 Ajíes

Limo, rocoto and yellow spice sauce.

• Fish 26 • Mixed 29

Para Degustar

Aromas Appetizer 33

Four traditional Peruvian appetizers in one dish: Ceviche fish or mix, Chalaca mussels, papa a la Huancaína, shrimp cocktail or olive octopus.

Choros a la Chalaca 14

Mussels "Callao-style", onions, tomatoes, cilantro, marinated in fresh lime juice.

Palta Gratinada con Camaron y Cangrejo 20

Avocado stuffed with au'gratin creamy crab meat and shrimp pisco bechamel sauce served with tostones.

Conchitas a la Parmesana 19

Sea scallops au' gratin with butter, white wine and parmesan cheese.

Pulpo al Olivo 18

Tender thin sliced octopus in a soft Peruvian "Botija" olive sauce.

Ensalada del Huerto 6

Lettuce, tomatoes, red onions cucumber and yellow corn.

Causas

Peruvian yellow potato, aji amarillo, lime juice, stuffed with:

- Chicken/Tuna 9 • Shrimps/Crab 11
- De Lomo Saltado 18
- Acevichada (Crab & Ceviche) 22

De Nuestras Brasas

On the Grill (served with two sides of your choice)

Churrasco 20

Grilled churrasco with homemade chimichurri.

Pechuga de Pollo 15

Grilled chicken breast with homemade chimichurri.

Pulpo a la Parrilla 27

Grilled octopus with homemade chimichurri & anticuchera sauce.

Mariscos a la Parrilla 46

Octopus, shrimp skewered, calamari, mussels, seafood, chimichurri & anticuchera sauce.

Churrasco a lo Pobre 21

Grilled churrasco served with rice, fries, sweet plantains and eggs and anticuchera sauce.

Anticuchos 15

Two grilled veal heart skewers marinated in aji panca served with golden potatoes and peruvian corn.

Los Bachiches

A la Huancaína with Churrasco 22

Fettuccini with Huancaína sauce and churrasco cook to your liking.

Al Pesto with Churrasco 22

Fettuccini in a traditional Peruvian pesto sauce with churrasco.

Wok Saltado Criollo with Carne o Pollo 18

Peruvian style fettuccini with stir-fry beef or chicken, sautéed with red onions, tomato, white wine and soy sauce.

Risotto di Mare 28

Aji panca risotto, pisco, wine, parmesan with creamy frutti di mare served with salmon, corvina or tuna grilled.

Risotto a la Huancaína with Lomo Saltado 23

Creamy parmesan Huancaína risotto with lomo saltado.

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

Del Puerto a su Mesa

Filete a lo Macho 22

Grilled or breaded fish in a spectacular seafood sauce with a touch of aji panca & pisco.

Corvina a la Plancha o al Horno 19

Grilled fish fillet with special seasoning. Fish fillet broiled with white wine and butter.

Sudado de Pescado 17

Poached fillet in a fish broth, white wine, yuca, onions and tomatoes (500 cal.)

Pargo Entero Frito 20

Fresh whole fried snapper with two sides of your choice.

Jalea Mixta

Battered seafood mix, served with fried yuca and peruvian salsa criolla.

• Personal 17 • To Share 28

Arroz con Mariscos 21

Peruvian style seafood paella rice, you will love it.

Pescado Gratinado con Camarones y Cangrejo 22

Fresh fish au'gratin with shrimp and crab meat in our homemade sauce.

Suschi Maki Rolls

Nikkei combines Japanese culinary techniques with Peruvian ingredients to create a unique brand of fusion cuisine.

Acevichado 17

Panko prawns maki rolls with cream cheese, covered with fresh tuna and Peruvian acevichada sauce.

Smoked Salmon 17

Breaded prawn maki roll with cream cheese, covered with smoked salmon and creamy rocoto sauce.

Aromas Crocante 17

Crunchy roll stuffed with avocado, shrimp tempura, cream cheese and wonton strips.

Causa Nikkei 18

Causa bites with seared tuna covered with sesame seeds and seaweed salad.

Causas Roll

Traditional Peruvian causa stuffed with avocado and your choice of:

- Tuna/Chicken 14
- Crab or octopus or shrimp (w/cream cheese) 17

Piqueo Roll 32

Combination of best seller rolls, fish ceviche and crispy bites of fish.

Wok

Lomo Saltado

The perfect fusion Peruvian/Cantonese, wok stir-fry sautéed, onions, tomatoes, cilantro, wine and soy sauce served with rice and fries.

- Chicken 16
- Beef 17
- Seafood 21

Chaufa

Wok-fried rice with oriental sauces Peruvian/Cantonese style.

- Chicken 17
- Beef 18
- Seafood 21

Aromas Signatures

Most Popular Meat and Chicken Dishes

Tacu Tacu

Delicious crispy blend of peruvian white beans and rice served in a tortilla shape.

- With Chicken Breast 17
- With Churrasco or Lomo Saltado 21

Aji de Gallina 14

Shredded chicken breast in yellow pepper cream with a touch of milk, served with a quarter boiled egg and botija olive, drizzled of parmesan cheese.

Seco de Res 16

Beef stew, slowly cooked with vegetables, beer and cilantro.

Seco de Cabrito 21

Delicious Peruvian Lamb stew, seasoned with chicha de jora, cilantro Amarillo peppers.

Arroz con a la Norteña

One of the most famous dishes in Chiclayo, north of Lima, with base of cilantro and pisco.

- With Chicken 14
- With Duck 20

Sopas con Tradición

Chupe de Camarones 18

Creamy shrimp chowder with rice, choclo, egg, fresh cheese finished with a hint of milk and black mint.

Parihuela de Mariscos 17

Peruvian bouillabaisse soup with a touch of aji panca, white wine and homemade tomato base sauce.

Red Wines

	Glass	Bottle
Aromas Signature, Peru Malbec	9	30
Toro de Piedra Grand Reserve Cabernet Sauvignon	9	30
Finca La Escondida, Argentina Merlot	9	38
Luigi Bosca, Mendoza Malbec	9	39
IntiPalka Tannat		30
Chateau St. Michelle, California Merlot		35
Antigal Uno, Mendoza Malbec		36
Federalist, California Zifandel		38
Joel Gott, California Cabernet Sauvignon		38
Marques de Riscal, Spain Tempranillo		43
Cruz De Alba, Spain Tempranillo		49
Doña Paula 1100, Mendoza Blend		52

White Wines

	Glass	Bottle
Aromas signature, Peru Sauvignon blanc	9	30
Barone Fini, Italy Pinot grigio	9	30
Toro de Piedra Grand Reserve Chardonnay	9	30
Intipalka Malbec		30
Kendall Jackson Grand Reserve California Coast		39
Robert Mondavi, Napa Valley Riesling		41
Terlato, Italy Pino Grigio		42

Rose & Sparklings

	Glass	Bottle
Chapoutier Belleruch, Cotes Du Rhone, Rose	9	32
Mionetto, Italy Prosecco		32
Mionetto, Italy Prosecco Split 180ml		10

Super Postres 6

Suspiro a la Limeña

Alfajores

Picarones

Alfajores

Cheesecake de Lucuma

Cuatro Leches

Mousse de Maracuya

Peruvian Chocolate Cake

Signatures Cocktails

Pisco Sour 12

Pisco 100, fresh lime juice, Simple Syrup, Pasteurized Egg Whites.

Pasion Sour 12

Pisco 100, Pasion Fruit, fresh lime, Simple Syrup.

Chicha Sour 12

Pisco 100, Chicha morada, fresh lime, Simple Syrup.

Chilcano 12

Pisco 100, Fresh Lime Juice, Ginger Ale, Angostura Bitter.

Marajito 12

Pisco 100, Mint Leaves, Passion Fruit Pulp, Fresh, Lime Juice, Simple Syrup, Soda water

Michelada Tropical 12

Pisco 100, Orange, Pineapple and fresh Lime Juice, Syrup. Topped with Cuzquena Beer.

Lima Mule 12

Pisco 100, fresh Lime juice, cucumber, Simple Syrup, Ginger Beer 100.

