

SOMOS PERÚ

RESTAURANT

MENU



Ceviches

- Traditional / Classic** 🌶️🌶️ **18.50**
Fresh raw rooiebaars marinated in lime juice, spiced with leche de tigre, coriander, and onions. Served with sweet potato and white corn
- Carretillero** 🌶️🌶️🌶️ **20.00**
Ceviche traditional served with chifles and mixed crunchy fish and calamari
- Mixto** 🌶️🌶️ **21.50**
Classic ceviche mixed with local seafood. Served with sweet potato and white corn
- Tiradito de Aji Amarillo** 🌶️🌶️🌶️ **20.00**
Fresh raw red rooiebaars in leche de tigre with aji amarillo and lime juice. Served with white corn, sweet potato, coriander and red onions
- Camarones** 🌶️🌶️ **20.50**
Fresh shrimp marinated in lime juice, spiced with leche de tigre and served with sweet potato and white corn
- Champignons (Vegan)** 🌶️🌶️ **16.50**
The perfect substitute for our classic ceviche. Fresh champignons marinated in lime juice and leche de tigre served with avocado, sweet potato, and white corn
- Nikkei (Peruvian-Japanese Fusion)** 🌶️🌶️🌶️ **19.50**
Fresh raw rooiebaars marinated in lime juice with black soy, spiced with leche de tigre. Served with onion, cucumber, and avocado

Classics

- Papa a la Huancaína** 🌶️🌶️🌶️ **12.00**
Traditional dish from the Andes. Made of boiled potatoes covered in mild spicy, creamy aji amarillo cheese sauce, accompanied with boiled egg and black olive
- Anticuchos** 🌶️🌶️ **21.00**
Tender veal heart pieces marinated in our homemade panca pepper marinade, sautéed on the wok. Served with Peruvian white corn and golden potatoes
- Calamares Fritos** 🌶️ **18.50**
Crunchy fried calamari accompanied with sarsa criolla and our delicious homemade dipping sauce
- Choros a la Chalaca** 🌶️🌶️ **14.00**
Colorful and flavorful appetizer highlighting Peru's coastal and Andean ingredients. A traditional dish made with green mussels topped with homemade fresh salsa
- Chicharrones de Cerdo** 🌶️🌶️ **18.00**
Crispy and tender pork marinated with our homemade spices served with sarsa criolla, fried cassava and delicious homemade dipping sauce

Causas

- Limeña** 🌶️🌶️ **11.50**
Mashed yellow potatoes style mixed with lime juice and aji amarillo. Layered with chicken salad and avocado, topped with egg and olive
- Camarones** 🌶️🌶️🌶️ **14.00**
Our famous causa layered with tasty shrimp, avocado, golf sauce mix, and a fried shrimp, topped with egg and olive
- Acevichada** 🌶️🌶️ **16.50**
Our famous causa layered with traditional ceviche, canchita, and choclo. A perfect fusion of two iconic Peruvian flavors
- Atún** 🌶️🌶️ **11.50**
Causa layered with our homemade creamy tuna salad, topped with avocado, egg, and olive
- Veggy** 🌶️🌶️ **9.50**
Causa layered with a tasty sauce filled with carrots, peas and chopped onion, topped with egg and olive

Side Dishes

- Yuca Frita** 🌶️🌶️🌶️ **8.50**
Fried cassava including our homemade dipping sauce
- Papas Fritas** 🌶️🌶️🌶️ **5.95**
French fries including a dipping sauce
- Canchita** 🌶️🌶️🌶️ **5.50**
Toasted peruvian corn
- Arroz** 🌶️🌶️🌶️ **3.00**
White rice
- Sarsa Criolla** 🌶️🌶️ **2.50**
Fresh mix of julienned red onions, tomatoes, coriander and lemon juice
- Rocoto** 🌶️🌶️🌶️ **3.50**
Homemade spicy cream sauce made of peruvian red pepper
- Mayo/Ketchup** **2.50**

VEGETARIAN 🌿	VEGAN 🌿	MILD SPICY 🌶️	FISH 🐟	CRUSTACEANS 🦞	MEAT 🍖	CHICKEN 🐔	EGG 🥚	MILK 🥛	GLUTEN GLUTEN FREE 🌾
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KITCHEN CLOSSES AT 21:30

SOMOS PERU | JAVA STRAAT 13, 2585 AB DEN HAAG

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Saltados

- Lomo Saltado** By choice    28.50
Tender stir-fried tenderloin strips with soy, oyster sauce, red onions, and tomatoes in a wok. Served with fries and white rice
- Tallarín Saltado con Lomo**   28.50
Tender stir-fried tenderloin strips sautéed with soy and oyster sauce, red onions, bright tomatoes and spaghetti in a wok
- Camarón Saltado**   29.50
Fresh black tiger shrimps sautéed with soy and oyster sauce, red onions, and tomatoes in a wok. Served with fries and white rice
- Tallarín Saltado con Camarón**   29.50
Fresh black tiger shrimps sautéed with soy and oyster sauce, red onions, bright tomatoes and spaghetti in a wok
- Champignon Saltado**   21.50
Champignons sautéed with soy and oyster sauce, red onions, and bright tomatoes in a wok. Served with fries and white rice

Classics

- Seco de Cabrito**   29.95
Lamb shank marinated in dark beer, stewed with vegetables, cilantro sauce and served with rice, white beans and sarsa criolla
- Arroz con Pato**   26.00
Duck served with aromatic cilantro-infused rice. Lightly fried duck legs cooked with broth, coriander and dark beer, accompanied with sarsa criolla
- Pescado a lo Macho**    31.50
Fried Nile perch filet covered with seafood sauce, served with white rice
- Sudado de Pescado con Mariscos**   31.50
Fresh kabeljauw fish with local seafood poached with white wine, garlic, onions, fresh coriander and tomatoes, served with cassava
- Arroz con Mariscos**   31.50
Aromatic rice infused with flavorful spices mixed with fresh local seafood. A classic Peruvian seafood delight
- Jalea Mixta Personal**    31.50
Plate of crispy fried seafood served with fried cassava, cancha, white corn and sarsa criolla

Combos

- Trio Somos Perú** 59.95
A flavorful trio of Anticuchos, Lomo Saltado, and Chicharrón served with fried cassava, golden potatoes, white corn, sarsa criolla and dipping sauce
- Con Bocados** 49.50
Five classic entrees in one. Traditional Ceviche, Papa a la Huancaína, Causa Limeña, Tiradito, and mix of fried calamari and fish
- Trio Frio** 35.50
Delightful mix of coastal and Peruvian flavors: Causa Limeña, Traditional Ceviche and Papa a la Huancaína
- Mar y Tierra** 39.50
Surf & Turf, a combination of the classic Lomo, and Camarón Saltado
- Jalea Mixta Familiar** 54.00
Family-sized platter of crispy fried seafood served with fried cassava, cancha, white corn and sarsa criolla

Desserts

- Crema Volteada** 11.50
Peruvian style homemade caramel flan
- Suspiro a la Limeña** 11.50
Homemade dessert with manjar blanco (flavor chosen by the chef), topped with a Port wine flavored meringue, and sprinkled with a touch of cinnamon
- Cheesecake** 9.95
Exquisite cheesecake topped with fruit sauce (sauce is selected by the chef)
- Dessert of the Day** 11.50
Dessert is selected by the chef
- Copa de Helado** 9.95
Ice cream sundae (4 ice balls)

VEGETARIAN 	VEGAN 	MILD SPICY 	FISH 	CRUSTACEANS 	MEAT 	CHICKEN 	EGG 	MILK 	GLUTEN GLUTEN FREE 
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