

BARRA CEVICHERA

Peruvian food



3572 17th St Sarasota, FL 34235
941-217-6006

ENTRADAS / APPETIZER

CHORITOS A LA CHALACA <i>Criolla sauce w/ tomato, corn, mussels</i>	\$14.0
LECHE DE TIGRE DE LA BARRA <i>House tiger 's milk w/ fried squid</i>	\$15.0
CHICHARRON DE CALAMAR <i>Fried squid</i>	\$15.0
CHICHARRON DE PESCADO <i>Fried fish</i>	\$15.0
CHICHARRÓN DE CERDO <i>Fried pork belly</i>	\$10.0
EMPANADAS DE POLLO /CARNE <i>Chicken or Beef turnovers (2 units)</i>	\$10.0
ANTICUCHOS DE CORAZÓN <i>Beef heart skewers marinated in peruvian sauce (2 units)</i>	\$14.0
PAPA O YUCA A LA HUANCAINA <i>Potato or yuca in peruvian huancaína sauce</i>	\$12.0
PULPO ANTICUCHERO <i>Octopus skewers</i>	\$17.5
TAMALES <i>Tamales</i>	\$7.50

CAUSAS

Peruvian Potato mixed with Yellow Pepper and Lime

DE CAMARÓN <i>Shrimp Causa</i>	\$18.0
DE PULPO ACEVICHADO <i>Octopus causa w/ ceviche sauce</i>	\$20.0
ACEVICHADO CON PESCADO <i>Fish causa w/ ceviche sauce</i>	\$18.0
DE PULPO AL OLIVO <i>Octopus causa w/ olive sauce</i>	\$22.0

POLLOS A LA BRASA

Rosttisiere chicken



COMBO COMPLETO Whole chicken w/fries, salad, rice chicken cilantro soup, soda and sauces	\$45.0
1/2 BRASA 1/2 chicken w/fries, salad, and sauces	\$27.0
1/4 BRASA CON CHAUFA 1/4 Chicken w/fried rice, salad and sauces.	\$18.0
1/4 BRASA CON TACACHO 1/4 chicken w/ tacacho, salad, sauces	\$19.0
1/4 BRASA CON PLÁTANOS FRITOS 1/4 chicken w/ fried plantains, salad and sauces	\$17.0
1/4 BRASA CON ARROZ, FRIJOLE Y ENSALADA 1/4 chicken w/ white rice, fried sweet plantains, beans, salad, and sauces	\$20.0

CEVICHE

Fish or seafood marinated with lime juice and cilantro



DE PESCADO Fish ceviche	\$17.0	MIXTO Seafood and fish ceviche	\$20.0	DE CAMARÓN Shrimp ceviche	\$19.0
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MÁS CEVICHE / MORE CEVICHE

DE PULPO Octopus ceviche	\$19.0
DE MARISCOS Seafood ceviche	\$19.0
DE PESCADO Y CAMARÓN CON AJI Fish w/ shrimp yellow sauce Ceviche	\$20.0
DE PULPO AL OLIVO Octopus in olive Sauce Ceviche	\$18.0
DE PESCADO Y CAMARÓN CON MANGO mango, fish and shrimp ceviche	\$22.0



SALTADOS / SÁUTES

SALTADOS DE BARRA

The Sautés of the bar

LOMO SALTADO Sautéed beef strips w/ rice and fries	\$24.0
POLLO SALTADO Sautéed chicken w/ rice and fries	\$18.0
MARISCOS SALTEADOS Sautéed seafood strips w/ rice and fries	\$22.0
CAMARÓN SALTADO Sautéed Shrimp w/ rice and fries	\$22.0
PESCADO SALTADO Sautéed fish strips w/ rice and fries	\$20.0



TALLARINES

Sautéed Noodles

CON RES Sautéed linguini w/ beef	\$20.0
CON POLLO Sautéed linguini w/ chicken	\$17.0
CON CAMARÓN Sautéed linguini w/ shrimp	\$20.0
CON MARISCOS Sautéed linguini w/ seafood	\$19.0
MIXTO DE POLLO Y RES Sautéed linguini w/ beef and chicken	\$20.0
EN SALSA PESTO Y FILET MIGNON Linguini in pesto sauce w/ filet mignon	\$21.0
EN SALSA HUANCAINA Y LOMO SALTADO Linguini in huancaína sauce w/ lomo saltado	\$28.0



TACU TACU

TACU TACU EN SALSA MARISCOS Tacu - Tacu w/ seafood sauce	\$24.0
TACU TACU CON LOMO SALTADO Tacu - Tacu w/ sautéed beef strips	\$22.0



Impuesto no Includo / TAX not included

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PARRILLAS / FROM THE GRILL



FILET MIGNON Grilled filet mignon	\$25.0
FILET MIGNON CHIMICHURRI Grilled filet mignon w/ chimichurri sauce and fried	\$28.0
FILET MIGNON EN SALSA AMERICANA CON CAMARÓN Grilled filet mignon w/ garlic shrimp sauce	\$29.5
BISTEC A LO POBRE Steak w/ eggs, fried sweet plantains, rice, salad, beans and fries	\$23.0
ANTICUCHO, RACHI Y MOLLEJA 2 Grilled beef belly, beef guizzards, fries and peruvian spicy sauce	\$23.0
RACHI, MOLLEJA Y POLLO Grilled beef belly, beef and chicken guizzards, fries, corn and creams	\$19.0

MAR PERUANO / PERUVIAN SEA

ARROZ CON MARISCOS Peruvian seafood rice	\$19.0
PESCADO SUDADO LO MACHO CON AJI Steamed fish filet w/ yellow pepper sauce	\$21.0
PESCADO FRITO ENTERO Whole fried fish	\$28.0
PICANTE DE MARISCOS Spicy seafood stew	\$19.0
FILETE DE PESCADO EN SALSA DE MARISCOS Fish filet w/ seafood sauce	\$22.0
SPAGUETI A LA MARINERA Noddles and seafood w/ tomato sauce	\$19.0
JALEA MIXTA FAMILIAR Fried fish and seafood to share	\$28.0
JALEA PERSONAL Fried fish and seafood	\$19.0

PORCIONES / SIDES

ARROZ BLANCO/ WHITE RICE	\$4.50	CANCHITA / PERUVIAN FRIED DRY CORN	\$3.00
PAPAS FRITAS / FRENCH FRIES	\$5.50	CHIFLES / PLANTAINS CHIPS	\$4.00
CAMOTE FRITO / SWEET POTATO FRIED	\$4.50	CHOCLO / SOFT CORN	\$3.00
CAMOTE SANCOCHADO / BOILED SWEET POTATO	\$4.50	HUEVO FRITO / FRIED EGG	\$2.50
YUCAS FRITAS / FRIED YUCCA	\$4.50	SALTEADO DE VERDURAS / SAUTEED VEGGIES	\$6.50
YUCA/PAPA SANCOCHADA/ BOILED YUCCA/POTATO	\$3.00	VERDURAS SANCOCHADAS /STEAMED VEGGIES	\$5.00
PLÁTANO FRITO (VERDE)/ FRIED PLATAIN	\$4.00	PORCIÓN DE ENSALADA / SMALL SALAD	\$4.50
PLÁTANO MADURO/ FRIED SWEET PLATAIN	\$3.50	CREMA HUANCANA / YELLOW PEPPER SAUCE	\$3.50
TOSTONES FRITOS/ FRIED TOSTONES	\$5.00	SALSA HUACATAY / PERUVIAN SPICY SAUCE	\$3.50
SALSA CRIOLLA/ CRIOLLA SAUCE	\$3.50	TACACHO / PRESSED FRIED PLANTAIN	\$7.00
CREMA DE AJI/ PERUVIAN SPICE SAUCE	\$2.50	FRIJOL CANARIO /PERUVIAN CANARIO BEANS	\$5.00

CHAUFA / SAUTEED RICE

DE MARISCOS Seafood fried rice	\$19.0
DE POLLO Chicken fried rice	\$16.5
DE RES Beef fried rice	\$19.5
DE CAMARONES Shrimp fried rice	\$21.5
REGIONAL AMAZÓNICO Amazonian fried rice with Smoked pork, sausage, and sweet plantains.	\$23.0



PLATOS REGIONALES

Regional Dishes

TACACHO C/LOMO Mashed green plantains w/ sauted beef strips	\$22.0
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TACACHO MIXTO Mashed green plantains w/smoked sork, peruvian sausage, ribs	\$22.0
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SOPAS/ PERUVIAN SOUPS

CHUPE CAMARONES Peruvian shrimp chowder	\$19.0
PARIHUELA Seafood and fish soup	\$18.5
AGUADITO Rice, cilantro, and chicken soup	\$10.0
CALDO DE GALLINA (SAB-DOM) Hen soup (only Saturday and Sunday)	\$18.0



BEBIDAS / BEVERAGES

Chicha Morada (botella) / Purple corn drink (bottle)	\$9.50
Chicha Morada (vaso)/ Purple corn drink (glass)	\$3.50
Maracuya (botella) /Passion fruit drink (bottle)	\$10.0
Maracuya (vaso) / Passion fruit drink (glass)	\$4.00
Mango (botella) / Mango juice (bottle)	\$10.0
Mango (vaso) / Mango juice (glass)	\$4.00
Limonada (botella) / Lemonade (bottle)	\$9.00
Limonada (vaso) / Lemonade (glass)	\$3.00
Refresco de Piña (botella) / Pineapple juice (bottle)	\$10.0
Refresco de Piña (vaso) / Pineapple juice (glass)	\$3.50
Cerveza importada(botella) / Imported beer (bottle)	\$5.00
Cerveza (vaso) / Beer (glass)	\$3.80
Sangria (botella) / Sangria (bottle)	\$30.0
Gaseosa (lata) / Soft drinks (can)	\$2.50
Agua (botella) / Water (bottle)	\$2.00

POSTRES / DESSERTS

Arroz con Leche / Rice pudding	\$7.00
Mazamorra Morada / Purple corn pudding	\$7.00
Combinado / Rice pudding & purple corn pudding	\$7.00
Arroz zambito / Brown rice pudding	\$7.00
Leche Asada / Milk custard	\$7.50
Crema Volteada / Flan	\$8.00
Suspiro de Limeña / Suspiro de Limeña	\$9.50
3 Leches / 3 Leches	\$8.50
Picarones / Peruvian donuts	\$9.00



Impuesto no Includido / TAX not included

*PROTECCION AL CONSUMIDOR El Departamento de Salud Pública advierte que el consumo de alimentos de origen animal crudos o poco cocidos, como carne de res, huevos, pescado, cordero, cerdo, aves o mariscos, puede aumentar el riesgo de enfermedades transmitidas por los alimentos. Las personas con ciertas condiciones de salud pueden correr un mayor riesgo y deben consultar a su médico para obtener más información.

*CONSUMER ADVISOR The Department of Public Health advises that consumption of raw or undercooked food of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*Estimado cliente mesas con cinco o mas personas se incluirea un cargo de 20% por el servicio.