



CHICHA

PERUVIAN BISTRO



Authentiic Peruvian flavors at your table

2 Main St, New Britain, CT 06051

For your safety, please let your server know about any food allergies

APPETIZERS

TOSTONES ACEVICHADOS

Twice-fried plantains served with classic Peruvian style ceviche on top

\$14.99

CHOROS A LA CHALACA

Mussels, rocoto, salsa chalaca, tomato, onion, cilantro, choclo, cancha

\$13.99

CALAMARI FRITO

Served with fried yuca, salsa criolla, tartar sauce

\$19.99

CHICHARRON DE PESCADO

Fried fish served with yuca fries & salsa criolla

\$16.99

LECHE DE TIGRE

Similar to the ceviche, this aphrodisiac contains small pieces of fish and seafood, marinated with lime juice and spices

\$18.99

CHICHA TIGER

Traditional leche de tigre & fried calamari

\$21.99

DUO MARINO

Fried fish & traditional fish ceviche

\$24.99

CAUSA ACEVICHADA

Mashed potatoes, marinated aji amarillo with a filling of fresh avocado, topped with traditional fish ceviche.

\$18.99

SALCHIPAPAS

French fries, juicy sausages

\$11.99

PAPA A LA HUANCAINA

Boiled potatoes, covered with huancaína sauce, topped with an olive & boiled egg

\$9.99

CROQUETAS

Risotto, cheese, huacatay sauce

\$9.99

CAUSA DE POLLO

Mashed potatoes, marinated aji amarillo with a filling of fresh avocado

\$12.99

ANTICUCHOS

Three grilled veal heart marinated with aji panca, served with golden potatoes, choclo
Anticuchos \$18.99
Mixto - anticuchos, rachi & mollejas \$22.99

JALEA TO SHARE

Fried seafood (fish, calamari, mussels, shrimp) served with salsa criolla and tartar sauce

\$23.99

YUCA CON CHICHARRONES

Fried pork belly, fried yuca, coleslaw, marinated sauce

\$11.99

NACHOS SALVADOREÑOS

Fried tortillas, pure beans, crema, queso fresco, pico de gallo, carne asada (NY steak)

\$19.99

PAPAS LOCAS

French fries, cheese, mayonnaise, salchicha, ketchup

\$11.99

FRIED PUPUSA BOWL

Cheese or Revueltas, served with curtido & salsa

\$9.99



CEVICHES

CEVICHE DE PESCADO

\$21

Classic Peruvian fish ceviche, marinated in fresh lime citrus juice garlic, onions, cilantro, sweet potato, rocoto pepper

CEVICHE MIXTO

\$24

Classic Peruvian ceviche with fish, shrimp, calamari, marinated in fresh lime citrus juice, garlic, onions, cilantro, sweet potato, rocoto pepper.

CEVICHE DE CAMARONES

\$25

Classic shrimp ceviche, marinated in fresh lime citrus juice, garlic onion, cilantro, sweet potato, rocoto pepper.



Ceviche Mixto

SALADS

CAESAR SALAD

\$8.99

Romaine lettuce, croutons, parmesan cheese.

HOUSE SALAD

\$8.99

Mixed green, shallot vinaigrette, cherry tomato, cucumber radish, carrots



Anticuchos

MAIN DISHES

AJI DE GALLINA

Chicken, aji amarillo cream, served with rice potato & a boiled egg

\$20.99 TALLARIN VERDE

BEFF

10 oz NY steak, pesto sauce, linguini, golden potato with huancaína sauce

\$29.99

CHICKEN

Chicken, pesto sauce, linguini, golden potato with huancaína sauce

\$22.99

NY STEAK A LO POBRE

10 oz NY steak, sweet plantains, rice, fried egg

\$31.99

TRIO MARINO

Arroz con mariscos, fish ceviche, chicharrón de pescado

\$31.99

LOMO SALTADO

Rice, red onion, tomato, soy sauce served with French fries.

\$27.99 TALLARIN SALTADO

Red onion, tomato, soy sauce mixed with spaghetti pasta.

Chicken \$19.99

NY Steak \$27.99

Seafood \$24.99

NY STRIP STEAK

Aji amarillo mashed potato, mushroom cream sauce.

\$28.99 SALMON

\$25.99

Mushroom risotto, asparagus, aji amarillo, lobster sauce, salsa criolla

PESCADO A LO MACHO

Filet of fish, topped with creamy seafood sauce, served with rice

\$26.99 ARROZ CON MARISCOS

\$27.99

A mix of seafood and rice, -Peruvian style paella, seasoned with aji amarillo, salsa criolla

CHAUFA DE MARISCOS

Calamary, shrimp, choros

\$24.99 PESCADO ENTERO

\$26.99

Whole fish (red snapper), served with rice, yuca fries, salsa criolla

TRES PUPUSAS

Revuelta, beans & cheese, Loroco & cheese
Lomo saltado pupusas \$13.99

\$11.99 ARROZ CHAUFA

Peruvian style fried rice mixed with chopped egg, scallions, red peppers, soy sauce.

Chicken \$19.99

Steak \$23.99

Special (steak, chicken and shrimp) \$26.99



Lomo Saltado

POLLO A LA BRASA

1/4 ROASTED CHICKEN

Served with french fries and salad

\$11.99

1/2 ROASTED CHICKEN

Served with french fries and salad

\$17.99

WHOLE ROASTED CHICKEN

Served with french fries and salad- ONLY TO GO

\$32.99

MOSTRITO

1/4 roasted chicken, chicken chaufa, french fries

\$14.99

SOUPS

PARIHUELA

Fish, calamari, mussels, shrimp, clams

\$26.99

CHUPE DE CAMARONES

Shrimp soup, vegetables, rice, egg, milk

\$24.99

SOPA A LA MINUTA

Carne, cabello de angel, egg, milk

\$18.99

SIDES

Rice

\$4.50

A lo pobre

\$6.99

Yuca fries

\$5.99

Tostones

\$5.99

French fries

\$4.99

Asparagus

\$6.99

Sweet plantains

\$6.99

WEEKEND SPECIALS

Please ask your server for our weekend specials - available only for limited time



Parihuela

DRINK MENU

COCKTAILS

CUSCO 13.50
Barsal pisco, chicha morada, lemon juice & rock candy

MI CAUSA 13.95
Barsol pisco, lemon juice, huacatay syrup

YA PEE 13.95
Barsol pisco, granadine, lime juice & grape fruit soda

NEW BRIS SUNSET 13.95
Tito's vodka, mix fresh juice, honey & aperol

PISTOLAS 13.00
Mi gente tequila, lemon juice, rock candy & apple cider

JAMAICA SOUR 13.00
Tequila reposado, lemon juice, agua de Jamaica

GUANACHAPI 14.95
Run diplomático reserva, lemon juice, ginger syrup

CHUPA TIO 13.50
Old overhold rye, aperol, ají limo, lime juice

BEER BOTTLE

BUD LIGHT
BUDWISER
MICHELOB ULTRA
CORONA
VICTORIA
MODELO ESPECIAL
PACIFICO
HEINIKEN
STELLA
BLUE MOON
ANGRY ORCHARD
COORS LITE
MILLER LITE

BEER CANS

TWO JUICE IPA
CAPTAIN DAUGHTER
HEADWAY IPAA
SIP OF SUNSHINE IPA

ALCOHOL FREE

SAM ADAMS JUST THE HAZE
CHICHA MORADA 4.00
INKA KOLA 4.00
WATER BOTTLE
HORCHATA 4.00
AGUA DE JAMAICA 4.00



LUNCH MENU

CHICHA
PERUVIAN BISTRO

APPETIZERS

JALEA TO SHARE **23.99**

Calamari, shrimp, fish, mussels, yuca fries

PAPAS LOCAS **11.99**

French fries, hot dog slices, mayonnaise, ketchup

ANTICUCHOS

Three grilled veal heart marinated with aji panca, served with golden potatoes and choclo

Anticuchos 18.99

Mixto - Anticuchos, rachi & mollejas 22.99

CEVICHES

Marinated in fresh lime citrus juice, garlic, onion, cilantro, sweet potato, rocoto pepper

Fish 20.99

Mixto 23.99

Shrimp 24.99

SALADS

CAESAR SALAD **8.99**

Romaine, garlic croutons, parmesan

HOUSE SALAD **8.99**

Lettuce, tomato, radish, onions tossed in our house dressing

Add salmon 12.00

Add chicken 5.99

Add shrimp 9.99

ENTREES

HAMBURGER **12.99**

7 oz ground beef, lettuce, tomatoes, red onion, cheddar cheese, garlic, aioli, french fries

CHICKEN SANDWICH **11.99**

Breaded chicken, mix green lettuce, pickles, tomato, chipotle mayo sauce

LINGUINI A LA HUANCAINA

Chicken breast, huancaina sauce, sun dried tomato **14.99**

PUPUSAS **11.99**

Revueltas, bean & cheese, loroco & cheese

-Three pupusas per plate

LOMO SALTADO **18.99**

Rice, red onion, tomato, soy sauce, served with french fries

POLLO SALTADO **13.99**

Rice, red onion, tomato, soy sauce, served with french fries

TALLARIN SALTADO

Red onion, tomato, soy sauce, mix with spaghetti pasta

Chicken 13.99

Beef 18.99

ARROZ CHAUFA

Fried rice mixed with chopped egg, scallion red pepper, soy sauce

Chicken 13.99

Beef 18.99

Mar y tierra - shrimp, chicken, beef 18.99

FILETE DE PESCADO

FRITO **17.99**

Served with rice & salsa criolla

Every day from 11:00 am to 3:00 pm

If you have any allergies or dietary restrictions, please let your server know before ordering