

» A la parrilla «

ON THE GRILL (SERVED WITH TWO SIDES OF YOUR CHOICE)

*CHURRASCO 18

Grilled churrasco with homemade chimichurri.

PECHUGA DE POLLO 13

Grilled chicken breast with homemade chimichurri.

PULPO A LA PARRILLA 26

Grilled octopus with homemade chimichurri & anticuchera sauce.

MARISCOS A LA PARRILLA 45

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

*CHURRASCO A LO POBRE 19

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

ANTICUCHOS 13

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

» Best Lomo saltado in town «

THE PERFECT FUSION PERUVIAN/CANTONESE, WOK STIR-FRY SAUTÉED, ONIONS, TOMATOES, CILANTRO, WINE AND SOY SAUCE SERVED WITH RICE AND FRIES.

Beef or chicken 15/16

Seafood 20

» Pastas y Risottos «

*A LA HUANCAINA WITH CHURRASCO 20

Fettuccini with Huancaína sauce and churrasco cooked to your liking.

*AL PESTO WITH CHURRASCO 20

Fettuccini in a traditional Peruvian pesto sauce with churrasco.

WOK SALTADO CRIOLLO WITH CARNE O POLLO 16

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

RISOTTO DI MARE 26

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

RISOTTO A LA HUANCAINA WITH LOMO SALTADO 21

Creamy parmesan Huancaína risotto with lomo saltado.

» Carnes y pollos «

MOST POPULAR MEAT AND CHICKEN DISHES

TACU TACU

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

With churrasco or lomo saltado 19 With chicken breast 16

AJI DE GALLINA 12

Shredded chicken breast in aji amarillo cream with a touch of milk, served with a dash of parmesan cheese and botija olive.

SECO DE RES 15

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

CHAUFA

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

Beef 16

Chicken 15

Seafood 20

» Soups «

CHUPE DE CAMARONES 17

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

PARIHUELA DE MARISCOS 16

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

» Desserts «

AROMAS CREATION DESSERT

SUSPIRO LIMEÑO

TIRAMISU

PICARONES

ALFAJORES

BAVAROIS DE GUINDONES

LUCUMA CHEESECAKE

CREMA VOLTEADA

CUATRO LECHE

BLACKBERRY MOUSSE

MARACUYA MOUSSE

PERUVIAN CHOCOLATE CAKE

WE PROVIDE CATERING FOR ALL KINDS OF EVENTS



FRANCHISE
AVAILABLE



A R O M A S P E R U . C O M

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

ToGo Menu



AROMAS
DEL PERÚ
PERUVIAN CUISINE

Valid only at

KENDALL

13823 S.W. 88 Street. Miami, FL 33186.

Phone: (305) 408-5554

WEST MIAMI

5757 S.W. 8 Street Miami, FL 33144.

Phone: (786) 347-0506

HAMMOCKS

10201 Hammocks Blvd. Ste 140 Miami, FL 33196.

Phone: (305) 408-2373

WE PROVIDE CATERING FOR ALL KINDS OF EVENTS

👉 Ceviches 👈

ALL SERVED WITH GLAZED SWEET POTATO AND PERUVIAN CORN.

*CEVICHE "CLÁSICO"

Classic ceviche ancestral.

Fish 14 Mixed 15 Shrimp 16

*CEVICHE "CHOLO POWER"

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

Fish 15 Mixed 16

*CEVICHE ACHORADO

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

Fish 15 Mixed 16

*CEVICHE CHALACO (SPICY)

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

Fish 15 Mixed 16

*PIQUEO ENTRE CAUSAS CEVICHE 16

avocado causa roll topped with three armies ceviche.

*TIRADITO SALMÓN ACEVICHADO 14

Salmon carpaccio, acevichada sauce, Tiger's milk.

*LANGOSTA MIXTO 32

Classic Peruvian northbound, lobster, shrimps, octopus, fish, calamari and yellow pepper sauce.

*CEVICHE PIMENTEL 36

Fish and seafood with roasted pepper Tiger's milk, Chalaca scallops and chifles.

*COPA AROMAS 28

Fish, grilled shrimps, calamari "chicharrón" and tiger's milk.

*LECHE DE TIGRE 7

Fish, onions, fresh lime juice, and rocoto cream.

*VUELVE A LA VIDA 14

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

*CEVICHE 3 AJÍES

Limo, rocoto and yellow spice sauce.

Fish 23 Mixed 26

*TRIO DE TIRADITOS 23

Tiradito tasting in 3 authentic Peruvian sauces, olivo, aji amarillo and rocoto.

*CAUSAS

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

Chicken /tuna 8 De lomo saltado 16 Shrimps/crab 10

** Acevichada – crab causa topped with ceviche 21*

👉 Appetizers 👈

*AROMAS APPETIZER 32

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

*QUINOA TUNA TARTARE 15

Tuna, avocado, sesame seeds, scallions, wasabi, lime juice, and red organic quinoa (290 cal.).

*PAPA, YUCA O CHOCLO DESGRANADO A LA HUANCAÍNA 7

Sliced potato or fried yuca or Peruvian corn served with Huancaína sauce.

*CHOROS A LA CHALACA 13

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

*PALTA GRATINADA CON CAMARON Y CANGREJO 19

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

*CONCHITAS A LA PARMESANA 18

Au gratin sea scallops with butter, white wine and parmesan cheese.

*COCKTAIL DE CAMARONES 12

Shrimps in a special Peruvian golf sauce infused with pisco.

*PULPO AL OLIVO 18

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

*ENSALADA DEL HUERTO 4.50

Lettuce, tomatoes, red onions, cucumber and yellow corn.

👉 Chef Specials 👈

*LOBSTER AU GRATIN 36

Au gratin lobster in a yellow pepper sauce filled with crab meat and shrimp.

*BAROLO LAMB SHANKS 32

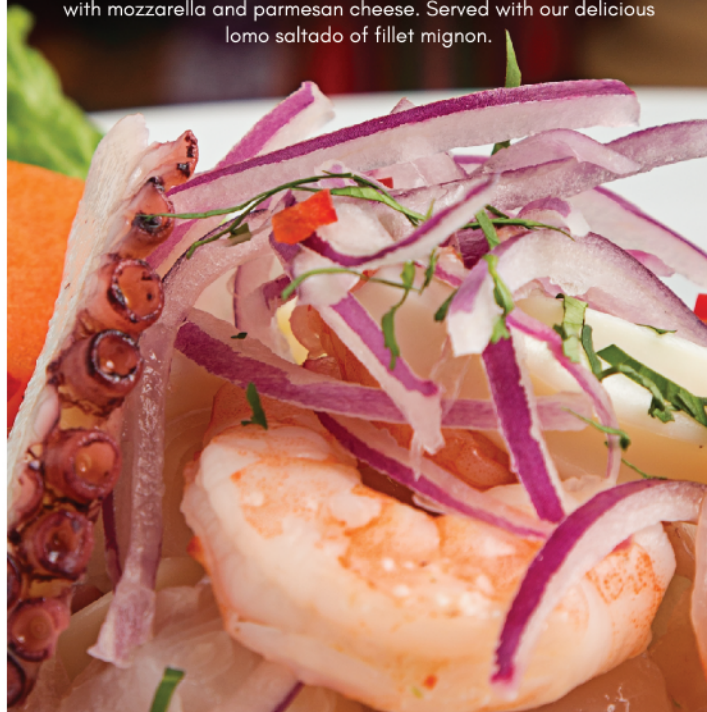
Lamb shanks in a red wine reduction. Served with risotto in a Huancaína sauce.

*JALEA ROLL 19

Panko shrimp roll filled with avocado and cream cheese topped with flash fried pieces of fish, calamari and octopus. Bathed with acevichada and oriental tartar sauce.

*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.



👉 Sushis • Makis • Rolls 👈

NIKKEI COMBINES JAPANESE CULINARY TECHNIQUES WITH PERUVIAN INGREDIENTS TO CREATE A UNIQUE BRAND OF FUSION CUISINE.

*ACEVICHADO 16

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

*SMOKED SALMON 16

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

*AROMAS CROCANTE 16

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

*CAUSA NIKKEI 16

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 or chicken 13 Crab or octopus or shrimp (w / cream cheese) 16

*PIQUEO ROLL 32

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

👉 Pescados y Mariscos 👈

*FILETE A LO MACHO 20

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

*CORVINA A LA PLANCHA 18

Grilled fish fillet with special seasoning.

*FILETE DE PESCADO AL HORNO 15

Fish fillet broiled with white wine and butter.

*SUDADO DE PESCADO 16

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

*PARGO ENTERO FRITO 19

Fresh whole fried snapper with two sides of your choice.

*JALEA MIXTA

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

Personal 16 To share 28

*ARROZ CON MARISCOS 19

Peruvian style seafood paella rice, you will love it.

*PESCADO GRATINADO CON CAMARONES Y CANGREJO 20

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

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