

LOMO SALTADO: Thin strips of beef sautéed with fresh onions, tomatoes, and French fries. Served with White Rice.

Small Tray \$45 Large Tray \$80

CHICHARRON DE POLLO: Lightly fried strips of chicken accompanied by French fries and white rice.

Small Tray \$45 Large Tray \$80

CAU CAU DE POLLO: Mix of chicken, potatoes, carrots, green beans and chopped onions with a traditional Peruvian spices, served with salsa criolla.

Small Tray \$25 Large Tray \$50

AJI DE GALLINA: Shredded chicken in a Peruvian yellow pepper sauce. Served atop sliced boiled potato and white rice. The ultimate in comfort food.

Small Tray \$25 Large Tray \$50

CARAPULCRA: This traditional stew features melt in your mouth chicken and Andean dried potatoes in a delicious peanut sauce. Served with white rice and salsa criolla.

Small Tray \$25 Large Tray \$50

SECO DE RES: Beef Chunks stewed in a cilantro sauce. Served with yucca or canary beans, white rice and salsa criolla.

Small Tray \$50 Large Tray \$85

ARROZ CHAUFA CHICKEN: Peruvian style fried rice: a glorious mix of chicken, scrambled eggs, green onion and set red pepper.

Small Tray \$35 Large Tray \$60

ARROZ CHAUFA BEEF: Peruvian style fried rice: a glorious mix of beef, scrambled eggs, green onion and set red pepper.

Small Tray \$40 Large Tray \$75

ARROZ CHAUFA MARISCOS: Peruvian style fried rice: a glorious mix of seafood mix, scrambled eggs, green onion and set red pepper.

Small Tray \$45 Large Tray \$75

ARROZ CON MARISCOS: Yellow rice cooked with a savory assortment of seafood, mixed vegetables and spices.

Small Tray \$45 Large Tray \$75

ARROZ CON POLLO: Chicken with rice dish is flavored with cilantro, chili pepper and chicken broth.

Small Tray \$25 Large Tray \$50

POLLADA: Quarter of fried Chicken

Sold by Piece \$8.50

ESTOFADO DE POLLO: Chicken Stew with potatoes and carrots in zesty tomato sauce serve with white rice.

Small Tray \$25 Large Tray \$50

MACHU PICCHU

Peruvian Cuisine SL Bar

Catering



Whether you are catering for a family gathering, a birthday party, a corporate lunch or any other special event; Machu Picchu Peruvian Cuisine & Bar brings you the freshest and exotic flavors of our so well renowned Peruvian food.

Please place your orders a week in advance.

Por favor hacer sus pedidos con una semana de anticipacion.

**315 S Polk St #4e, Pineville,
NC 28134 (704) 889-0801**

MachuPicchu

Catering Menu

ENSALADA FRESCA: Iceberg lettuce, onions, cucumbers, tomatoes and choice of dressing.

Small Tray: \$20 Large Tray: \$35

CAUSA: Layer of mashed potatoes seasoned with Peruvian spices and a hint of lemon. Topped by a layer of chicken salad. (Served cold)

Small Tray: \$35 Large Tray: \$70

PAPARELLENA: Deep-fried mashed potato puff filed with seasoned ground beef, olives, eggs, raisins, served with salsa criolla.

Sold by Piece \$6.50

TAMA L: Peruvian corn tamal generously stuffed with a piece of chicken or pork and olive, steamed in a banana leaf and served with salsa criolla.

Sold by Piece \$6.50

CHOCLO PERUANO CON QUESO: Peruvian corn served with cubes of fresh cheese.

Small Tray \$45

PAPA A LA HUANCAINA: Boiled potato slices topped with a traditional savory Peruvian cheese sauce.

Small Tray \$30 Large Tray \$60

ANTICUCHOS: Grilled tender beef hearts marinated, served with boiled potato slices. Peruvian corn and green hot sauce.

Sold by Order \$7

CHOROS A LA CHALACA: Mussels served on the half shell, marinated in lime juice and topped with red peppers, onions and fresh Peruvian corn.

Served a side of cancha. Sold by Dozen \$16

CALAMARES FRITOS: Breaded fried calamari served with fried yucca and salsa criolla.

Small Tray \$45

CAMARONES EN SALSA DE AJO: Shrimp in Garlic Sauce served with yucca. Small Tray \$50

CHICHARRON DE PESCADO: Tasty pieces of white fish fried to perfection, accompanied by golden fried yuca and salsa criolla.

Small Tray \$40 Large Tray \$75

CEVICHE DE PESCADO: Fish marinated in lime juice, onions and Peruvian rocoto chilies.

Accompanied by sweet potato, Peruvian corn, potato and cancha

Small Tray \$45 Large Tray \$75

CEVICHE DE MARISCOS: Assorted seafood mix shrimp, calamari, clams, octopus, Scallops marinated peruvian corn, potato and cancha.

Small Tray \$55 Large Tray \$85

CEVICHE DE CAMARONES: Shrimp, marinated in lime juice, onions and Peruvian rocoto chilies. Accompanied by sweet potato, Peruvian corn, potato and cancha

Small Tray \$55 Large Tray \$85

CEVICHE MIXTO: Assorted Peruvian seafood mix (fish, shrimp, calamari, mussels, clams, octopus), marinated in lime juice, onion and Peruvian rocoto chilies. Accompanied by sweet potato, Peruvian corn, potato and cancha.

Small Tray \$50 Large Tray \$85

JALEA: Lightly fried assortment of seafood mix and white fish served with a side of golden fried yucca. Served with salsa criolla.

Small Tray \$40 Large Tray \$80

CHICHARRON DE MARISCOS: Battered and deep fried seafood, Served with fried yucca and salsa criolla

Small Tray \$45 Large Tray \$85

TALLARIN SALTADO CHICKEN/BEEF: Peruvian style spaghetti artfully tossed with chicken or beef and mixed vegetables.

Small Tray \$45 Large Tray \$75

TALLARIN SALTADO MARISCOS: Peruvian style spaghetti artfully tossed with seafood mix and mixed vegetables.

Small Tray \$45 Large Tray \$75

TALLARIN SALTADO DE VEGETALES: Peruvian style spaghetti artfully tossed with mixed vegetables.

Small Tray \$35 Large Tray \$65

SALTADO DE POLLO: Thin strips of chicken sauteed with fresh onion, tomatoes, and French fries. Served with white rice

Small Tray \$40 Large Tray \$70