# APPETIZERS

## CHICHARRON DE CALAMARES

*crispy fried calamari served with house tartar sauce and salsa criolla – 12.95*

## ANTICUCHO CARRETILLERO

*choice chicken or cow’s heart Peruvian style kebabs, served with Cusco corn and grilled potatoes*

*Corazon – 15.95 Pollo – 15.95*

## PALTA RELLENA

*peruvian avocado stuffed with choice of chicken or shrimp, marinated in Peruvian spices*

*Camarones – 11.95 Pollo – 8.95*

## TAMAL CRIOLLO

*peruvian chicken tamale, served with salsa criolla – 5.95*

## SALCHIPAPA

*french fries mixed with sliced hot dogs – 9.95*

## PAPA A LA HUANCAINA

*boiled potatoes, topped with ají amarillo and queso fresco sauce, egg, olives – 8.95*

## OCOPA AREQUIPEÑA

*boiled potatoes, topped with huacatay sauce and queso fresco, egg, olives – 8.95*

## EMPANADA LIMEÑA

*patties stuffed with choice of chicken or beef – 3.95*

## CAUSA

*cold mashed potato infused with key of lime juice, pressed into a cake with choice of chicken or shrimp*

*Camarones – 9.95 Pollo – 7.95*

## CHORITOS A LA CHALACA

*steamed mussels topped with diced onions, tomatoes, lime juice and Cusco corn – 10.95*

## PIQUEO OLIBAR

*Dished combined of Chicharron de Calamares,*

*Papa a la Huancaina, Choritos a la Chalaca and Causa – 19.95*

# SALADS

## ENSALADA DE LA CASA

*lettuce, tomatoes, yellow peppers and zucchini – 6.95*

## ENSALADA OLIBAR

*lettuce, tomatoes, cucumbers, red onions, carrots, radish and avocado – 7.95*

## ENSALADA CESAR

*romaine, lettuce, croutons, parmesan cheese and Olibar’s special sauce – 8.95*

# SOUPS

## AGUADITO LIMEÑO

*chicken and vegetable soup mixed with rice and cilantro*

*Large – 9.95 Small – 5.95*

## SOPA A LA MINUTA

*traditional milk and angel’s hair pasta soup, served with beef and eggs – 12.95*

## CALDO DE GALLINA

*hen broth with noodles, scallion, potatoes and hard-boiled egg – 12.95*

## CHUPE DE CAMARONES AREQUIPEÑO

*shrimp soup mixed with rice, green peas, Cusco corn, milk, eggs and Peruvian spices – 15.95*

## PARIHUELA DEL PUERTO

*classic Peruvian seafood soup – 18.95*

# CEVICHES

## LECHE DE TIGRE

*ceviche marinade in fresh lime juice – 10.95*

## TIRADITO EN SALSA DE AJI AMARILLO

*sashimi style fish in yellow pepper sauce and fresh lime juice, served with Cusco corn and sweet potatoes – 12.95*

## PIQUEO CHALACO

*dish combined of Ceviche de Pescado (Fish Ceviche) and Jalea (Fried Seafood) – 24.95*

## CEVICHE

*choice of raw fish, mixed seafood, shrimp or shrimp with octopus, marinated in fresh lime juice, served with red onions, Cusco corn and sweet potatoes*

*Pescado – 15.95 Camaron – 17.95*

*Mixto – 17.95 Camaron con Pulpo – 18.95*

# SIDES

## PAPAS FRITAS

*french fries – 3.95*

## ARROZ BLANCO O AMARILLO

*white/yellow rice – 3.95*

## FREJOLES

*peruvian canario beans – 3.95*

## MADUROS

*sweet plantains – 3.95*

## TOSTONES

*fried green plantains – 3.95*

## YUCA FRITA

*fried yuccas – 3.95*

# TRADITIONAL DISHES

## PARRILLADA MIXTA

*dish combined of grilled NY Strip steak, anticuchos (Peruvian style kebabs), pork chops and sausage – 30.95*

## CHURRASCO EN SALSA DE CAMARONES

*NY strip steak topped with shrimps on hot yellow pepper sauce, served with rice – 20.95*

## SECO NORTEÑO

*slowly cooked lamb stew in aji panka sauce, served with rice and Peruvian canario beans – 20.95*

## SECO DE PATO PIURANO

*slowly cooked duck stew in aji panka sauce, served with rice and hard-boiled yuccas – 17.95*

## TALLARINES VERDES CON CHURRASCO

*linguine pasta in Peruvian style pesto sauce served with grilled NY Strip steak – 18.95*

## TACU TACU

*peruvian canario beans mixed with rice, served with choice of NY Strip steak or wok-seared beef in soy sauce*

*Churrasco – 18.95 Lomo – 15.95*

## CHURRASCO A LO POBRE

*NY Strip steak served with fried eggs, sweet plantains, French fries and rice – 19.95*

## SALTADO

*choice of wok-seared steak or chicken, mixed with red onions, tomatoes, in soy sauce, served with French fries and rice*

*Lomo – 15.95 Pollo – 13.95*

## AEROPUERTO

*peruvian style fried rice, mixed with noodles, chicken, beef and shrimp – 18.95*

## ARROZ CHAUFA

*peruvian style fried rice mixed with choice of beef or chicken*

*Carne – 14.95 Pollo – 12.95*

## SECO DE CARNE

*beef ribs stew in aji panka sauce, served with with rice and Peruvian canario beans – 15.95*

## AJI DE GALLINA

*shredded chicken in a spicy ají amarillo creamy sauce, hard-boiled egg, olives, potatoes and rice – 11.95*

# SEAFOOD

## PESCADO A LO MACHO

*fried fish fillet topped with seafood in hot yellow pepper sauce, served with rice and yuccas – 19.95*

## PESCADO SUDADO

*corvina fish stew, in hot yellow pepper, tomatoes, onions, served with yuccas and rice – 16.95*

## ARROZ CON MARISCOS

*peruvian style paella, red rice served with seafood – 17.95*

## ARROZ CHAUFA

*peruvian style fried rice served with choice of seafood or shrimp*

*Mariscos – 17.95 Camarones – 17.95*

## TRUCHA FRITA

*deep fried Trout, served with white rice, fried yuccas and salsa criolla – 18.95*

## JALEA

*deep fried mixed seafood and fish, served with fried yuccas*

*Large – 28.95 Small – 17.95*

# CHICKEN

## 1/4 POLLO

*quarter chicken, served with two sides – 6.50*

## 1/2 POLLO

*half chicken, served with two sides – 8.95*

## 1 POLLO

*whole chicken, served with two sides – 16.95*

## POLLO LIMEÑO

*whole chicken, served with French fries, avocado salad and yellow rice – 20.95*

## POLLO CHALACO

*whole chicken, served with avocado salad, salchipapa and yellow rice – 26.95*

## POLLO OLIBAR

*whole chicken, served with avocado salad, arroz chaufa (chicken or steak) and salchipapa – 30.95*

# DESSERTS

## CREMA VOLTEADA

*Peruvian caramel custard – 5.95*

## TRES LECHES

*Butter cake soaked in three kinds of milk – 5.95*

## TORTA HELADA

*Sponge cake topped with strawberry jello – 5.95*

## TORTA DE CHOCHOLATE

*Chocolate cake – 5.95*

## PICARONES

*Peruvian style sweet potato doughnut covered with syrup – 5.95*