

DELICIOUS
ALWAYS FRESH



STARTERS

- CHOROS A LA CHALACA (5)** | 13.50
Mussels marinated in fresh lime juice, onions, tomato, cilantro, salt, and pepper, served with lettuce and corn.
- CHOROS A LA CHALACA (10)** | 19.50
Mussels marinated in fresh lime juice, onions, tomato, cilantro, salt, and pepper, served with lettuce and corn.
- CONCHAS A LA CHORRILLANA** | 16.50
- CONCHITAS A LA PARMESANA** | 18.50
- PULPO AL OLIVO** | 18.50
Little pieces of octopus marinated in a black olives sauce served with crackers.
- LECHE DE TIGRE*** | 15.50
Little pieces of tilapia fish and onions marinated in fresh lime juice. Comes with fried fish on a side.
- LECHE DE TIGRE CHOP*** | 22.50
Little pieces of tilapia fish and onions marinated in fresh lime juice. Comes with fried mix seafood on a side.
- COPA MARINA "BARRA BRAVA"** | 22.50
Made with fresh seafood, onions, tomatoes, and cilantro, our copa marina is marinated in lime juice.
- CAUSA DE ATÚN** | 12.50
Stuffed potato marinated with aji amarillo, salt, lime and small amount of olive oil. Tuna mixed with mayonnaise and avocado.
- CAUSA DE CANGREJO** | 16.50
Stuffed potato marinated with aji Amarillo, salt, lime, and some olive oil. Tuna mixed with mayonnaise and avocado. Served with crab meat.
- CAUSA "BARRA BRAVA" ACEVICHADA** | 19.50
Stuffed potato marinated with aji Amarillo, salt, lime, and bit of olive oil. Tuna mixed with mayonnaise and avocado. Served with traditional ceviche on top.
- TRIO DE CAUSAS** | 19.50
- TIRADITO "BARRA BRAVA"** | 17.50



*Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

CEVICHE

- CEVICHE DE PESCADO*** | 17.50
Tilapia fish marinated in fresh lime juice, mixed with red onions, cilantro and served with camote (sweet potato)
- CEVICHE CHALACO*** | 19.50
Tilapia raw fish marinated in fresh lime juice, mixed with onions, pepper, rocoto, aji Amarillo, and aji lime. Served with yucca and Peruvian corn.
- CEVICHE MIXTO*** | 23.50
Tilapia fish with mixed seafood, marinated in freshly squeezed lime juice, mixed with red onions, cilantro served with camote (sweet potato).
- CEVICHE CARRETIILLERO*** | 24.50
Traditional ceviche marinated in fresh lime juice, onions, pepper, and rocoto. Served with fried calamari on the side, sweet potato, and Peruvian corn.
- CEVICHE "BARRA BRAVA"*** | 23.50
House signature ceviche made with tilapia fish, shrimp, and mussels, marinated in fresh lime juice, and mixed with red onions, salt, pepper, and rocoto. Served with sweet potato, yucca, and Peruvian corn.
- CEVICHE DE CAMARONES*** | 22.50
Fresh shrimp marinated in fresh lime juice, mixed with onions, cilantro, and pepper. Served with sweet potato and Peruvian corn.
- CEVICHE TRICOLOR*** | 32.50
Rocoto cream, yellow pepper cream and classic Tiradito sauce.
- CEVICHE DE PULPO*** | 24.50
Fresh octopus, combined with lime juice, onions, tomatoes, hot peppers, and cilantro.
- CEVICHE MI BARRIO*** | 20.50
Traditional yellow pepper or red pepper fish marinated with lime juice, salt, garlic, and aji limo.
- CEVICHE NORTEÑO*** | 25.50
Fish cooked in lime juice and seasoned with chili peppers, red onions, cilantro, and other spices.
- CEVICHE JOHAN*** | 49.50



JALEAS & CHICHARRONES

- JALEA MIXTA** | 23.50
Deep-fried mixture of seafood, served with fried yucca and onions salad with homemade tartar sauce.
- JALEA "BARRA BRAVA"** | 29.50
Deep-fried seafood mixture (fish, calamari, shrimp, mussels, crab, octopus) served with fried yucca, plantain chips, leche de tigre, and sarza criolla.
- CHICHARRÓN DE PESCADO** | 17.50
Deep fried chunk fish. Served with fried yucca and onion salad.
- CHICHARRÓN DE CALAMAR** | 16.50
Golden and crispy fried calamari with sarza criolla, and sauce.
- CHICHARRÓN MIXTO** | 20.50
Golden and crispy fried calamari, fish, and shrimp with salad and sauce.
- JALEA NORTEÑA** | 36.50
Whole fried red snapper. Served with fried yucca frita sarza criolla.



BARRA BRAVA TRIOS

- EL BRAVO** | 39.50
Ceviche, rice with seafood, and mixed seafood fritters.
- EL RICEÑITO** | 36.50
Causa rellena (stuffed potato terrine), ceviche, and fish fried rice (arroz chaufa de pescado).
- EL CHALAQUITO** | 35.50
Choros a la chalaca (mussels with lime), fried fish, and leche de tigre (a citrus-based marinade used in ceviche).
- EL NORTEÑITO** | 37.50
Arroz a la chichlayana (rice dish with seafood cooked with cilantro), fried calamari, and ceviche.
- LA RONDA BRAVA** | 37.50
Causa Rellena de Atun (stuffed potato terrine with tuna), mixed seafood fritters (jalea mixta), and ceviche.



SPECIAL RICES

- ARROZ CHAUFÁ DE PESCADO** | 16.50
Fried rice, sautéed in soy sauce, spring onions, and egg. Served with small pieces of fried tilapia fish.
- ARROZ CHAUFÁ MARISCOS** | 18.50
Fried rice sautéed in soy sauce, seafood, spring onions, and egg.
- ARROZ CON MARISCOS** | 22.50
Rice marinated in cilantro sauce, mixed with sea food, Parmesan cheese, and served with onion salad.
- ARROZ A LA CHICLAYANA** | 19.50
Rice marinated in cilantro sauce, mixed with sea food and Peruvian beans (sarandaja).
- RISSOTO AL PESTO CON CAMARONES** | 23.50
Creamy Peruvian pesto risotto with shrimp. A flavorful and satisfying dish with a perfect balance of texture and taste.



SEAFOOD SENSATIONS

- PULPO A LA PARRILLA** | 32.50
Grilled Peruvian octopus seasoned with a blend of spices. Served with roasted potatoes or salad for a delicious and flavorful dish.
- TRUCHA A LA PLANCHA** | 24.50
Grilled trout dish, seasoned with herbs and served with a variety of sides.
- SUDADO DE PERICO** | 25.50
A savory fish stew made with Perico, aji amarillo, onions, tomatoes, and other flavorful spices.
- SUDADO "BARRA BRAVA"** | 29.50
- PARRILLA MARINA "BARRA BRAVA"** | 44.50
A seafood grill platter that features a variety of grilled seafood, such as shrimp, octopus, fish, and squid.



SOUPS AND CHUPES

- CHUPE DE CAMARONES** | 19.50
Shrimp cooked in a creamy broth with rice, peas, corn, cheese, milk, and topped with poached eggs and herbs.
- CHUPE DE PESCADO** | 17.50
Fish cooked in a creamy broth with rice, peas, corn, cheese, milk, and topped with poached eggs and herbs.
- CHUPE "BARRA BRAVA"** | 26.50
Signature house soup made fresh with shrimp, calamari, mussels, and crab, cooked in a creamy broth with rice, peas, corn, cheese, and milk, and topped with a perfect poached egg and herbs.
- SUDADO DE PESCADO** | 25.50
Steamed fish, tomatoes, and onions (served w/ rice).
- AGUADITO DE MARISCOS** | 22.50
Traditional Peruvian seafood soup, bursting with flavors and textures, is made with cilantro, rice, Peruvian corn, red pepper, and canot.
- PARIHUELA LEVANTAMUERTOS** | 23.50
Spicy Peruvian seafood soup made with fish, calamari, shrimp, crab, onions, and aji panca.



CRIOLO DISHES

SOUPS & STARTERS

- SANCOCHADO DE RES** | 18.50
Beef and vegetable soup, made with a variety of meat cuts, potatoes, corn, yuca, carrots, and other vegetables.
- CALDO DE GALLINA** | 14.50
Traditional Peruvian chicken soup, served with noodles, potato, and egg.
- CALDO DE MOTE** | 15.50
Peruvian soup made with hearty corn, beef, potatoes, onions, and a blend of spices, often served with aji pepper sauce and lime.
- AGUADITO DE POLLO** | 12.50
Traditional Peruvian gizzard soup made with cilantro, rice, Peruvian corn, red pepper, and carrot.
- PAPA RELLENA** | 10.50
Deep fried potato croquette stuffed with meat, egg & raisins.
- CAUSA LIMENA** | 12.50
Stuffed potato marinated with aji Amarillo, salt, lime, and a little bit of olive oil. Chicharrón mixed with mayonnaise and avocado.
- PAPA A LA HUANCAINA** | 10.50
Boil potato served with a Peruvian yellow sauce made with aji Amarillo, salt, milk, and crackers.
- OCOPA** | 10.50
Slices boiled potatoes cover w/ traditional green cream.
- TAMAL** | 6.50
Stuffed corn with pork or chicken served with salad.
- YUCA FRITA** | 7.50
Fried Yucca/Cassava
- ANTICUCHO** | 13.50
Beef heart skewers served with corn and potato.



MAIN COURSE

- LOMO SALTADO** | 18.50
Steak sautéed with soy sauce, onions, and tomatoes. Served over french fries and white rice.
- POLLO SALTADO** | 15.50
Chicken sautéed with soy sauce, onions, and tomatoes. Served with french fries and white rice.
- ARROZ CHAUFÁ DE CARNE** | 18.50
Fried rice sautéed with soy sauce, spring onions, egg and steak.
- ARROZ CHAUFÁ DE POLLO** | 15.50
Fried rice sautéed with soy sauce, spring onions, egg and chicken.
- AEROPUERTO "BARRA BRAVA"** | 17.50
Fried rice sautéed in soy sauce, mixed with bean sprouts and noodles.
- SECO A LA NORTEÑO** | 19.50
Meat marinated in cilantro sauce served with beans, rice, and sarza criolla.
- TACU TACU CON LOMO SALTADO** | 22.50
Fried cannyer beans with white rice, aji Amarillo sauce, garlic, salt, and pepper. Served with lomo saltado.
- BISTECK A LO POBRE** | 24.50
Peruvian style steak, served with french plantains, french fries, fried egg, salad, and rice on the side.
- AJI DE GALLINA** | 13.50
Chicken stew made with Peruvian aji Amarillo, and milk. Served with boiled potato and lettuce with a side of rice.
- CHICHARRÓN DE POLLO** | 13.50
Chicken tenders served with French fries and rice.
- TALLARINES VERDES CON BISTECK** | 19.50
Fettuccini mixed with pesto sauce and Parmesan cheese, served with steak and papa a la huancaina.
- TALLARIN SALTADO DE POLLO** | 15.50
Sautéed spaghetti with chicken.
- TALLARIN SALTADO DE CARNE** | 18.50
Sautéed spaghetti with beef.
- FETUCINE A LA HUANCAINA CON LOMO SALTADO** | 22.50
Fusion of two Peruvian dishes, creamy fettuccine in a spicy Huancaina sauce, with beef.
- POLLADA** | 13.50
Chicken cooked in a sauce of aji peppers, garlic, cumin, and other spices, served with rice and potatoes.
- CARAPULCRA** | 14.50
Stew made with pork, chicken or beef, dried potatoes, peanuts, chili peppers, and other spices, typically served with rice.



DESERTS

- ALFAJORES** | 3.75
Peruvian cookies filled with dulce de leche and covered in powdered sugar.
- TRES LECHEES** | 5.75
Peruvian style tres leches cake. Made with milk and vanilla with cinnamon on top.
- TORTA DE CHOCOLATE** | 5.75
Peruvian chocolate cake.
- EMPANADA** | 6.75
Peruvian-style pastry turnover filled with a variety of savory ingredients and baked.
- LECHE ASADA** | 5.75
Roasted milk
- CREMA VOLTEADA** | 5.75
Peruvian cream caramel. Made with milk and eggs.
- MIL HOJAS** | 5.75
Stacked layers of puff pastry.
- TORTA HELADA** | 6.75
Peruvian frozen dessert made with layers of spiced cake and ice cream.
- SUSPIRO A LA LIMENA** | 6.75
Creamy caramel-like pudding.



DRINKS

- CHICHA MORADA** | 4.99
Purple Peruvian corn with cinnamon, sugar, apple, and lime juice.
- JUGO DE MARACUYÁ** | 3.99
Passion fruit juice.
- INCA KOLA CAN** | 2.50
Peruvian Soda in a can.
- INCA KOLA BOTELLA** | 3.50
Peruvian Soda in a bottle
- SODA CANS (COKE, SPRITE, PEPSI, DIET COKE)** | 2.50





BREAKFAST

SUNDAYS ONLY



PAN CON CHICHARRON

Sandwich made with crispy pork, sweet potato, and sarza criolla.

| 9.50

PAN CON TAMAL

Sandwich made with tamal and served with sarza criolla.

| 8.50

PAN CON RELLENO

Blood sausage sandwich with slices of sweet potato, and sarza criolla.

| 9.50

PAN CON SALCHICHA HUACHANA

Sandwich made with spicy sausage and eggs served with sarza criolla and aji pepper sauce.

| 10.50

PAN CON PESCADO

Sandwich made with crispy fried fish, onions, lettuce, and mayonnaise.

| 7.50

LOMO AL JUGO

Tender sliced steak cooked in a flavorful gravy of onions, tomatoes, and spices served with bread.

| 14.50

CEVICHE MIXTO*

Tilapia fish with mixed seafood, marinated in freshly squeezed lime juice, mixed with red onions, cilantro served with camote (sweet potato).

| 23.50

CEVICHE DE PESCADO*

Tilapia fish marinated in fresh lime juice, mixed with red onions, cilantro and served with camote (sweet potato)

| 17.50

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CALDO DE GALLINA

Traditional Peruvian hen soup served with noodles, potato, and egg.

| 14.50

CALDO DE MOTE

Soup made peeled and grained mote, beef, mondongo beef, and served with chinese onions and lime.

| 15.50

SANCOCHADO DE RES

Beef soup made with vegetables and corn served with rice.

| 18.50

TAMAL

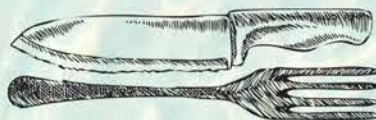
Stuffed corn with pork or chicken served with sarza criolla.

| 7.50

CAMOTE FRITO

Deep-fried sweet potatoes often served as a side dish or snack.

| 5.50



TRIO DESAYUNO "LURIN"

Chicharrones, Tamal, Relleno, Fried Sweet Potato, Sarza Criolla with 1 Bread Roll.

| 28.50

RONDA DESAYUNO "BARRA BRAVA"

Chicharrones, Tamal, Huachana Sausage, Fried Sweet Potato, Sarza Criolla with 2 Bread Rolls.

| 42.50



DRINKS



CAFE

Coffee

| 2.50/3.50

JUGO DE FRUTA

Fruit juice

| 8.50



COMBOS TO-GO

COMBO #1

Chicharron, Fried Sweet Potato, Sarza Criolla, 1 Tamale, 2 Bread Rolls.

| 24.50

COMBO #2

Chicharron, Fried Sweet Potato, Salsa Criolla, Huachana Sausage or Relleno, 2 Tamales, 4 Bread Rolls.

| 36.50

COMBO #3 FAMILY SIZE

Chicharron, Fried Sweet Potato, Salsa Criolla, Huachana Sausage or Relleno, 3 Tamales, 6 Bread Rolls.

| 48.50

KIDS Menu



Chicharron De Pescado

Deep fried chunk fish. Served with fried yucca or fries.

\$12.50



Chicharron De Pollo

Chicken tenders served with French fries.

\$11.50



Salchipapa

Delightful crispy French fries and hotdogs.

\$10.50



Apple Juice

Bottled apple juice

\$3.50



Orange Juice

Bottled orange juice

\$3.50

