Huarike

PERUVIAN CUISINE

In Peru, a huarike is more than just a place to eat.
It's a hidden spot, often off the map,
where food is made with love, flavors run deep,
and regulars keep the secret between friends.
At Huarike, we're inspired by this spirit.
We cook with fresh ingredients from the sea, the land,
and the mountains, honoring the roots of Peruvian cuisine
while giving it a bold, modern twist.
Our dishes are designed to be shared,
because for us, the table is a place to connect,
to celebrate, and to share stories between bites.

We want to be the place you always
want to come back to.

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PERUVIAN CUISINE

APPETIZERS

Empanadas 16
Peruvian-style golden empanadas with lomo saltado and mozzarella cheese.

Acevichada Causa 19 - GF
Aji amarillo causa with fish ceviche, avocado and acevichada sauce.

Acevichada Wings 17
Crispy wings tossed in acevichada sauce, finished with green onions and togarashi.

Burrata Salad 14
Creamy burrata, peaches, cherry tomatoes, avocado, quinoa and peruvian corn over mixed greens with balsamic glaze.

Wagyu Sliders 16
Wagyu burger with muenster cheese, sweet plantain and cilantro garlic aioli.

Mussels a la chalaca 16 - GF
Green mussels topped with onions, tomatoes, peruvian corn and cilantro, finished with fresh lime and tiger milk.

Papa a la Huancaina 15 - GF
Potato with huancaina sauce, boiled egg and botija olives.

SUSHI ROLLS

Acevichado Roll 19 - R
Shrimp tempura, cream cheese and avocado, tuna on top, drizzled with acevichada sauce, and chalaquita.

Crab Roll 18
Shrimp, cream cheese, and avocado, topped with delicate crab salad, masago, finished with eel sauce.

Rainbow Roll 18 - R
Cream cheese, avocado, and sweet plantain, topped with salmon and tuna, finished with spicy mayo and eel sauce.

CEVICHE BAR

Huarike Ceviche 25 - R
Fish, octopus, shrimp, and crispy calamari in rocoto tiger milk, onion, cilantro, sweet potato and peruvian corn.

Aji Amarillo Ceviche 23 - GF | R
Fish, shrimp, octopus and calamari in aji amarillo tiger milk, with onion, cilantro, sweet potato and peruvian corn.

Traditional Ceviche 22 - GF | R
Fish, traditional tiger milk, onion, cilantro, sweet potato and peruvian corn.

Trilogia Ceviche 41 - R
Huarike ceviche, Aji amarillo ceviche and Traditional ceviche. An invitation to taste it all.

Huarike Guest Favorite | R Raw | GF Gluten Free

A 20% service charge will be added to parties of 6 or more for your convenience.
3% credit card processing fee applies to credit card transactions.

These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

SELECTIONS FROM THE SEA

Tuna Tartare 19
Tuna bites with spicy mayo, avocado, sesame seeds, eel sauce and crunchy wonton chips.

Scallops a la Parmesana 20
Scallops with parmesan cheese, butter and cream, gratinéed to a golden finish.

Salmon a lo macho 31
Salmon topped with prime seafood in a creamy aji amarillo sauce, served with jasmine rice.

Octopus Carpaccio 19
Octopus with traditional tiger milk, extra virgin olive oil, avocado, chalaquita and quinoa, finished with peruvian olive sauce.

Grilled Octopus 33
Grilled octopus with anticuchera sauce, yuca sticks, fresh cherry tomato and peruvian corn salad, served with cilantro-garlic aioli.

MAIN COURSE

Jalea 25
Breaded fried seafood and fish, served with fried yuca, salsa criolla and aioli sauce.

Rack of Lamb 37
Grilled lamb with sweet potato purée, asparagus and our secret sauce.

Sea of Fire 40
8 oz beef tenderloin medallions, shrimp skewers, potato purée, asparagus, and our signature sauce.

Lomo Saltado 28
Stir-fried tenderloin with red onions, tomatoes, soy sauce, cilantro, served with peruvian potatoes and jasmine rice.

Add a lo pobre +5
(sweet plantains + fried egg)

Parihuela 29
Traditional peruvian soup with white fish, prime seafood, and ají panca.

Seafood Fried Rice 27
Wok-seared seafood with chinese-style fried rice, soy sauce, ginger, poached egg and sprouts.

HANDCRAFTED PASTAS

Mar Peruano 29
Handcrafted fettuccine tossed with prime seafood in a creamy aji amarillo sauce, finished with cherry tomatoes.

Huarike Lo Main 29
Handcrafted linguine wok-tossed with prime seafood, peppers, bean sprouts, egg, scallions and soy sauce.

Fettuccine Alfredo 28
Salmon topped with anticuchera butter, served over handcrafted fettuccine in our own version of alfredo sauce with mushrooms and parmesan cheese.

Fettuccine Huancaina 29
Lomo saltado served over handcrafted fettuccine, finished with a creamy huancaina sauce.

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ACCOMPANIMENTS

Jasmine Rice 7 | Yuca Sticks 7 | Sweet Plantains 7 | French Fries 7 | Salad 8

CRAFTED DRINKS & SODAS

Blueberry Lavender Lemonade 10 | Coconut Lemonade 10 | Mint Lemonade 10
Passion Fruit Juice 10 | Pepsi Selections 3.5 | Inca Kola (can) 5
Aqua Panna (bottle) 7.5 | San Pellegrino Sparkling Water (bottle) 7.5

KIDS MENU

Salchipapa 13 | Chicken Tenders with Fries 13 | Grilled Chicken with Fries 13

THERE'S ALWAYS ROOM FOR DESSERT

DESSERTS

Chocolate Cake 14
Chocolate cake filled with dulce de leche, topped with ganache and served with lucuma ice cream.

Tres Leches Tiramisu 13
Tres leches cake soaked in espresso and rum, topped with mascarpone and finished with cocoa dust.

Flan 12
Peruvian caramel flan with a soft, creamy texture and a glossy caramel top.

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