

Ceviche House



Ceviche House

THE ADVENTURE BEGINS

Abrimos

Lunes a sábadó: 11:30 a.m.
10:00 p.m.

Domingo: 11:00 a.m.
9:00 p.m.



www.cevicheorlando.com



407.812.1717



12213 S. Orange Blossom Trail Orlando FL 32837
(OBT & South Chase in public plaza)

Appetizers



Tamales 4.50\$

Pork / Chicken wrapped steamed in banana leaf

Papa o Cassava a la Huancaína 7.50\$

Classic Peruvian dish, potatoes or cassava topped with Inca yellow pepper cheese sauce

Conchitas a la Parmesana 15.95\$

Large sweet sea scallops quickly broiled with a crispy topping of lemon butter and pamesan cheese

Anticuchos de Carne 19.95\$

Anticuchos de Pollo 13.95\$

Anticuchos de Corazón 13.95\$

Anticuchos de Calamares 13.95\$

Choice of black angus, skirt steak, chicken, heart beef or calamari, marinated in a panca red sauce, a splash of red wine vinegar, a hint of cumin and the golden touch of Inca yellow peppers. Peruvian corn and sliced golden potatoes.

Anticuchos Mixtos (Portion for two) 35.00\$

Heart beef, chicken, calamari, shrimp and black angus skirt steak anticucho style.

Calamares Fritos (Individual Portion) 13.95\$

Crispy calamari rings with Creole sauce on top and fried cassavas (yucas).

Salads



Ensalada de la Casa 5.50\$

House salad with a garlic peppercorn vinaigrette. Iceberg lettuce, slice fresh tomatoes, diced red onions, olives, feta cheese.

Tiraditos



Laminated white fish marinated in Leche de Tigre served with chococho corn and sweet potatoes

Traditional 14.00\$

Crème Aji Amarillo 15.00\$

Crème Aji Rocoto 15.00\$

Tres o Dos Colores 16.00\$

Ceviches



Ceviche de Pescado 13.95\$

Ceviche de Pescado frito 13.95\$

Classic style White fish, marinated in citrus juices, garlic, onions, cilantro and red rocoto pepper.

Ceviche de Pescado y Camarones 17.95\$

A mixture of shrimp and white fish, citrus juices, garlic, onions and red rocoto pepper

Ceviche de Mariscos 17.95\$

A seafood medley marinated in citrus juices, garlic, onions, cilantro and red rocoto pepper

Ceviche Mixto 17.95\$

(The treasure chest of the sea)

A mixture of octopus, squid, shrimp, white fish, red onions, citrus juices, cilantro and rocoto pepper

Ceviche de Camarones 17.95\$

Shrimp with with lime juice, onions, cilantro, garlic and red rocoto pepper.

Choros a la Chalaca 11.00\$

A light dish of mussels, finely diced red onions, fresh lime juice, cilantro and white corn kernels.

Choros a la Chalaca con Pulpo 13.95\$

A light dish of mussels topped with octopus, finely diced red onions, fresh lime juice, cilantro, and white corn kernels.

Vuelve a la Vida 10.95\$

Diced fish, mussels, octopus, baby calamari, shrimps, leche de tigre, red onions and cilantro olive oil.

Leche de Tigre 9.95\$

(Mother's milk has nothing on tiger's milk, feel the power of this dish). Concentrated fish

and citrus juices with a floater of chopped onions, cilantro and a touch of concha.

Ceviche de Pulpo 18.95\$

Classical ceviche ingredients featuring octopus.

Ceusas



Fusión 14.95\$

Whipped yellow potatoes, red potatoes mix with crab meat, tuna and jumbo shrimp.

Pollo 9.95\$

Whipped yellow yukon potatoes and red potatoes mixed with chicken, garlic aioli and botija olive sauce

Atun 8.95\$

Whipped yellow yukon potatoes and red potatoes mixed with tuna garlic aioli and botija olive sauce.

Please Let Your Servers Know If You Have Any Food Allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, fish *Raw Fish (Pescado Crudo), eggs, and peanuts may increase your risk of foodborne illness, especially if you have certain medical condition.

Picante de Mariscos 18.95\$

Mixed of shrimp, calamari, octopus, mussels sauteed with salsa Madre and macho cream sauce and white rice and fried cassava.

Tallarines Verdes con Filete de Pescada Frito o a la Plancha 16.95\$

Peruvian pesto with spaghetti and a touch of parmesan cheese.

Tallarín Saltado de Pescador 16.95\$

Sauteed white filler of fish, diced with spaghetti, fresh cilantro, wine reductions and a premium soy sauce reduction.

Tallarín Saltado de mariscos o de camarones 18.95\$

Sauteed shrimps with onions, tomatoes, and cilantro mixed with spaghetti, fresh cilantro, wine reductions and a premium soy sauce reduction.

Camarones al Ajillo 19.95\$

Sauteed shrimps with garlic butter, reduced with white wine and served with two sides.

Filete de Pescado o la Macho 19.95\$

Macho style white fish fillet, topped with seafood, Peruvian macho cream sauce, served with rice.

Tacu Tacu con Mariscos 19.95\$

Crispy fried rice and beans tortilla, topped with seafood and a milky aji crème sauce.

Sudado con Mariscos 19.95\$

Seafood poached with red onions, tomatoes, cilantro, salsa Madre in a white wine reduction and rice.

Filete en Salsa de Camarones 19.95\$

Fish fillet either fried or grilled and topped with a shrimp cream sauce, rice and fried cassava.

Jalea Mixta (Personal Size) 19.95\$

Jalea Mixta

(serves Two To Three People) 23.60\$

Fish fried in a lightly seasoned butter, along with squid, octopus, green mussels and shrimp, served on a bed of romaine lettuce, fried cassava and salsa Creole.

Chicharron de Pescado 16.95\$

Chunks of white fish lightly breaded, served with fried cassava (yuca) and salsa creole.

Pardo Entero / Frito Sudado

Market Price

With Seafood or Shrimp 8.00 extra

Whole red snapper poached with fish broth, red onions, tomatoes, fresh cilantro, salsa madre and white wine.

Chicken



Aji de Gallina \$14.50

Creamy shredded chicken with yellow Inca pepper sauce, sliced potatoes and white rice.

Chaufa de Pollo \$13.95

Peruvian style fried rice, diced chicken breast mixed in a chaufa sauce with a drizzle of sesame oil.

Pechuga de Pollo a la Parrilla \$14.95

Grilled marinated chicken breast with your choice of French fries or white rice.

Pollo Saltado \$14.95

Traditional Peruvian dish, cubes of chicken sauteed with onions, served with rice and French fries.

Milanese de Pollo \$16.95

Breaded chicken cutlet served with two sides.

Pechuga de Pollo a la Chorrillana \$16.95

Grilled chicken breast served with sauteed red onions, fresh tomatoes, wine reduction, served with white rice.

Tallarín Saltado con Pollo \$16.95

Strips of chicken breast sauteed with onions, tomatoes, wine reduction, saltado sauce, served with spaghetti.

Tacu Tacu con Pollo a la Parrilla \$17.95

Grilled chicken breast, served with fried crispy rice and beans tortilla.

Tallarines a la Huancaína con Pollo a la Parrilla \$17.95

Grilled chicken breast served with spaghetti and topped with huancaína crème sauce.

Tallarines Versed con Pollo a a Parrilla \$17.95

Peruvian pesto with spaghetti and grilled chicken breast.

Please Let Your Servers Know If You Have Any Food Allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, fish *Raw Fish (Pescado Crudo), eggs, and peanuts may increase your risk of foodborne illness, especially if you have certain medical condition.

Causa de Cangrejo 11.50\$

Whipped yellow yukon potatoes and red potatoes, jumbo crab meat with avocado puree, avocado aioli and huancaina yellow sauce

Camaron 12.50\$

Whipped yellow yukon potatoes, mixed with shrimp garlic aioli and botija olive sauce

Soups



Chilcano 8.00\$

Fish Consomme with scallions, ginger, cilantro, rice, with generous chunks of fish.

Sopa de Pollo 9.00\$

(You don't have to play sick to enjoy our version of mothers' comfort food). Chicken soup, a rich broth with diced potatoes, green peas, spaghetti and cubes of chicken breast.

Aguadito de Pescado 12.95\$

Aguadito de Pollo 10.99\$

Cubes of white Fish, green peas and rice, float in this delicate cilantro broth.

Parihuela 16.95\$

Our famous Peruvian dish of mixed seafood: fish consomme, fish cubes, shrimp, fresh calamari, octopus in a light tomato broth prepared with white wine.

Chaufa de Camarones 16.95\$

Chupe de Pescado 16.95\$

Aguadito de Mariscos 16.95\$

Mixed fresh seafood over rice in a delicate green cilantro broth served with green peas.

Sopa a la Minuta 11.99\$

Beef, spaghetti, egg and milk

Sopa Criolla 11.99\$

Beef, spaghetti and egg

SeaFood



Filete de Pescado Frito 14.95\$

Filete de Pescado a la Planch 14.95\$

Fried or grilled fillet of fish in a lightly seasoned batter, served with your choice of two side orders.

Pescado Saltado 16.95\$

Fish sauteed with onions, tomatoes, cilantro, Wine reduction, served with French Fries and white rice.

Filete de Pescado a la Chorrillana 16.95\$

Fried fillet of white fish topped with sourced of fresh onions, cilantro, tomatoes, and white wine reduction, served with white rice.

Saltado de Mariscos 18.95\$

Sautee of mixed shrimp, calamari, octopus, mussel, red onions, tomatoes, cilantro, wine reductions served with French fries and premium soy sauce with white rice.

Chaufa de Pescado 16.95\$

Peruvian style stir fried rice mixed with chunks of white fish in a chaufa sauce with a drizzle of sesame oil.

Chaufa de Mariscos 17.95\$

Chaufa de Camarones 17.95\$

Peruvian style stir-fried rice and your choice of seafood or shrimp, mixed in a chaufa sauce with a drizzle of sesame oil.

Arroz con Mariscos 17.95\$

Arroz con Mariscos o con 17.95\$

Camarones Verde (in Cilantro Sauce)

Traditional dish with savory rice, mixed with your choice of seafood or shrimp, in achiote oil, tasty broth, red pepper sauce, salsa madre and white wine reduction,

Camarones Empanizados 17.95\$

Lightly breaded fried shrimp served with two sides

Cau Cau de Mariscos 17.95\$

Fresh mixed seafood cooked with diced potatoes, fresh cilantro, salsa madre, achiote, inca pepper sauce and a wine reduction.

Chaufa Mixto de Mariscos,

Pollo y Carne 20.00\$

Peruvian style stir-fried rice mixed with tenderloin beef, seafood & chicken in a chaufa sauce with drizzle of sesame oil.

Filete de Pescado Sudado 17.95\$

With seafood or shrimps \$5 extra. Tender fish fillet poached with fish fume, red onions, tomatoes, cilantro, salsa Madre in a white wine reduction.

Beef



Seco de Res 16.95\$

Beef stew slowly cooked in coriander sauce, served with white rice and Peruvian white beans.

Seco de Cordero Norteño 17.95\$

Lamb stew slowly cooked with onions, tomatoes, garlic, cilantro, chicha jora, Inca yellow pepper, served with rice and Peruvian beans.

Saltado de Corazón de Carne 13.95\$

Slices of beef hearts sautéed with onions and tomatoes fresh cilantro, served with rice and French fries.

Chaufa con Carne 16.95\$

Peruvian fried rice, Black Angus beef tenderloin strips mixed in a chaufa sauce and a drizzle of sesame oil.

Lomo Saltado 16.95\$

Lomo Saltado a lo Pobre 19.95\$

(Add fried egg, fried sweet plantain)

Traditional Peruvian dish with slices of beef tenderloin sautéed with onions, and served with rice and french fries.

Tacu Tacu con Lomo Saltado 19.15\$

Fried crispy rice and beans with Black Angus beef tenderloin strips sautéed with onions, tomatoes, white wine and premium soy sauce reduction.

Tallarín Saltado con Carne 18.95\$

Black Angus beef tenderloin strips sautéed with red onions and tomatoes in a red wine sauce reductions served with spaghetti.

Bisteck Apanado 19.95\$

(With Spaghetti)

Lightly breaded and seasoned Black Angus outside skirt Tostones steak served with two sides

Churrasco a la Chorrillana 20.95\$

Outside Black Angus skirt steak topped with sautéed red slice Cancha onions, sliced tomatoes, a pinch of cilantro and white wine.

Churrasco Caribeño 20.95\$

Black Angus outside steak grilled to perfection, with sautéed onions, served with white rice, white beans and "tostones".

Churrasco a la Parrilla 19.95\$

Sizzling Black Angus Skirt steak cooked to order, served with two sides.

Churrasco a lo Pobre 20.95\$

Sizzling Black Angus outside skirt steak cooked to order, served with french fries, white rice topped with a hat of fried egg, and fried sweet plantains.

Tacu Tacu con Churrasco 20.95\$

Tender Black Angus outside skirt Steak, served with fried crispy rice and beans tortilla.

Special Orders



Tacu Tacu Solo 9.00\$

Arroz Frito 9.95\$

Tallarín Verde Solo 9.95\$

Tallarín con Huancaína Sauce 9.95\$

SeaFood



Tallarines a la Huancaína con Churrasco 20.95\$

Tender Black Angus outside Skirt steak served with spaghetti and topped with huancaína cream sauce.

Tallarines Verdes Con Churrasco (tallarín Verde Solo) 20.95\$ 9.95\$

Tender Black Angus outside skirt steak served with Peruvian Pesto spaghetti topped with Pecorino Romano cheese.

Steaks



Black Angus T-bone Steak - Market Price

The classic USDA cut prime beef full of flavor, grilled to order and served with two sides.

Black Angus Porterhouse Steak - Market Price

USDA rime cut combines the rich flavor of NY Strip steak with the tenderness of fillet mignon, grilled to order and served with two sides.

Black Angus New York Steak - Market Price

This USDA choice prime cut has full bodied texture, a hearty favor, and it is slightly firmer than rib eye, grilled to order and served with two sides.

Side Orders



Arroz Blanco (white Rice) 2.95\$

Tostones 3.25\$

Camote Sancochado 3.25\$

Cancha 2.25\$

Choclo Desgranado 3.25\$

Frijoles Blancos (White Beans) 3.25\$

Papas Fritas 3.25\$

Huevo Frito 3.25\$

Papa Sancochada 3.25\$

Platanos Fritos (Fried Plantains) 3.25\$

Salsa Criolla (Creole Sauce) 3.25\$

Queso Fresco 3.25\$

Yuca Frita (Fried Cassava) 3.25\$

Beverages



Chicha Morada (bottled) SM <small>Peruvian speciality fruit juice</small>	2.75\$
Chicha Morada Freshly Made <small>(When available) Pitcher - \$8.00. Glass</small>	4.50\$
Coffee	2.75\$
Iced Tea	1.50\$
Kola Inglesa	2.50\$
Jugo de Manzana	3.25\$
Jugo de Naranja	3.25\$
Maracuya Freshly Made	
Pitcher	6.00\$
Glass	3.00\$
Bottle	2.75\$
Nectars <small>Mango (Mango), Maracuya (Parcha, Passion Fruit)</small>	2.75\$
Sodas <small>Coke, Diet Coke, Inca Kola, Diet Inka Kola, Kola Inglesa, Sunkist, Sprite.</small>	1.75\$
Bottled Water	1.75\$
Perrier (French sparkling water)	2.75\$

House Wines



	Glass	Bottle
Chardonnay	7.50\$	25.00\$
White Wine	7.50\$	25.00\$
Merlot	7.50\$	25.00\$
Cabernet Sauvignon	7.50\$	25.00\$
Pinot Noir	7.50\$	25.00\$
White Zinfadel	7.50\$	25.00\$
Riesling	only Bottle	25.00\$

Ice Cream



Chirimoya <small>Ice cream made with the Peruvian chirimoya fruit</small>	4.95\$
Helado de Guanabana <small>Ice cream made with the Peruvian soursop fruit</small>	4.95\$
Helado de Lucuma <small>Ice cream made with the Peruvian lucuma fruit</small>	4.95\$

Special Wines



	Glass	Bottle
Borgona (Sweet Wine)	8.75\$	32.00\$
Tabernero Blanco	8.75\$	32.00\$
Chardonnay	only Bottle	35.00\$
Merlot	only Bottle	35.00\$
Cabernet Sauvignon	only Bottle	35.00\$
Pinot Noir	only Bottle	35.00\$

Beer



Domestic Beers <small>Coors Light Regular, Bud Light Yuengling</small>	4.00\$
Imported Beers <small>Cristal, Cusquena, Amstel Light, Corona Extra, Heineken, Presidente.</small>	4.00\$

Desserts



Alfajores <small>Peruvian traditional cookies</small>	2.50\$
Flan <small>Custard dessert with a caramel topping</small>	5.00\$
Picarones <small>Fried donuts with a sweet caramel sauce</small>	6.50\$
Tres Leches <small>Butter cake soaked in three types of sweetened milk</small>	5.00\$

Add scoop of ice cream to any cake for \$2.50

Kids Menu



Salchipapas - \$7.50 <small>French fries with diced "salchichas".</small>	\$7.50
Chicken Fingers with French Fries	\$8.50
Chicken Breast with French Fries	\$8.50
Pollo Saltado, no vegetables and French Fries	\$8.50
Baby Churaasco Black angus	\$18.95
Skirt Steak with French Fries	
Fish Fingers with French Fries	\$8.50

Please Let Your Servers Know If You Have Any Food Allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, fish *Raw Fish (Pescado Crudo), eggs, and peanuts may increase your risk of foodborne illness, especially if you have certain medical condition.