

Ceviche House



Ceviche
THE ADVENTURE
BEGINS
House

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 Publix plaza)

Appetizers



Tamales

Pork / Chicken wrapped steamed in banana leaf

\$5.00

Yuca a la huancaína

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

\$8.00

Papa a la huancaína

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

\$8.00

Chonchitas a la parmesana

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

\$18.00

Anticuchos de Carne

\$19.95

Anticuchos de Pollo

\$15.95

Anticuchos de Corazón

\$14.95

Anticuchos de Calamares

\$16.00

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)

\$45.00

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

Calamares Fritos (Individual Portion)

\$14.00

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

Salads



Ensalada de la Casa

\$8.00

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

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Causas



Fusión Causas

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

\$15.95

Causa de Pollo

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

\$10.95

Causa de Atun

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

\$9.95

Causa de Cangrejo

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

\$13.00

Causa de Camaron

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

\$12.50

Tiraditos



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

Traditional

\$16.00

Crème Aji Amarillo

\$16.00

Crème Aji Rocoto

\$16.00

Tres o Dos Colores

\$17.00

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Ceviches



Ceviche de Pescado	\$14.95
Ceviche de Pescado frito	\$14.95
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	\$19.95
Classical ceviche ingredients featuring octopus.	

SeaFood



Filete de Pescado Frito	\$14.95
Filete de Pescado a la Plancha	\$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.	
Chicharron de Pescado -	\$16.95
Chunks of white fish lightly breaded, served with fried cassava (yuca) and salsa creole.	
Pargo Entero / Frito Sudado (Market Price)	
Pargo Frito Small	\$17.95
Pargo Frito Medium	\$21.95
Pargo Frito Large	\$24.95
Whole red snapper poached with fish broth, red onions, tomatoes, fresh cilantro, salsa madre and white wine.	
With Seafood or Shrimp \$12.00 extra	

SeaFood



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 Camarones Verde
(in Cilantro Sauce) \$17.95

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,

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 \$20.95

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.

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 pescado
(Frito O Ala Plancha) \$16.95

Peruvian pesto with spaghetti and a touch of parmesan cheese.

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SeaFood



Tallarín Saltado de Pescado	\$16.95
Sauteed white filler of fish, diced with spaghetti, fresh cilantro, wine reductions and a premium soy sauce reduction.	
Camarones Empanizados	\$17.95
Lightly breaded fried shrimp served with two sides	
Filete de Pescado Sudado	\$17.95
Tallarín Saltado de Pescado	\$17.95
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	\$18.95
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)	\$20.00
Jalea Mixta (serves Two To Three People)	\$25.00
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.	

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Beef



Seco de Res

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

\$16.95

Seco de Cordero Norteño

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

\$17.95

Saltado de Corazón de Carne

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

\$14.95

Chaufa con Carne

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

\$16.95

Lomo Saltado

\$16.95

Lomo Saltado a lo Pobre

(Add fried egg, fried sweet plantain)

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

\$19.95

Tacu Tacu con Lomo Saltado

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

\$21.95

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.

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Beef



Tallarín Saltado con Carne	\$19.95
Black Angus beef tenderloin strips sautéed with red onions and tomatoes in a red wine sauce reductions served with spaghetti.	
Bistec Apanado(With Spaghetti)	\$21.95
Lightly breaded and seasoned Black Angus outside skirt Tostones steak served with two sides	
Churrasco a la Chorrillana	\$21.95
Outside Black Angus skirt steak topped with sautéed red slice Cancha onions, sliced tomatoes, a pinch of cilantro and white wine.	
Churrasco Caribeño	\$21.95
Black Angus outside steak grilled to perfection, with sautéed onions, served with white rice, white beans and "tostones".	
Churrasco a la Parrilla	\$20.95
Sizzling Black Angus Skirt steak cooked to order, served with two sides.	
Churrasco a lo Pobre	\$21.95
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	\$21.95
Tender Black Angus outside skirt Steak, served with fried crispy rice and beans tortilla.	
Tallarines a la Huancaína con Churrasco	\$21.95
Tender Black Angus outside Skirt steak served with spaghetti and topped with huancaína creme sauce	
Tallarines Verdes Con Churrasco	\$21.95
Tender Black Angus outside Skirt steak served with Peruvian Pesto spaghetti and topped with Pecorino romano Cheese.	
Tallarines Verde Solo	\$12.00

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Side Orders



Arroz Blanco (white Rice)	\$3.00
Tostones	\$3.25
Camote Sancochado	\$3.25
Cancha	\$2.85
Choclo Desgranado	\$3.50
Frijoles Blancos (White Beans)	\$3.50
Papas Fritas	\$3.25
Huevo Frito	\$3.25
Papa Sancochada	\$3.25
Platanos Fritos (Fried Plantains)	\$3.50
Salsa Criolla (Creole Sauce)	\$2.85
Queso Fresco	\$3.50
Yuca Frita (Fried Cassava)	\$3.25
Salsa Huancaína	\$3.50

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Chicken



Aji de Gallina

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

\$14.95

Chaufa de Pollo

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

\$14.95

Pechuga de Pollo a la Parrilla

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

\$14.95

Pollo Saltado

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

\$14.95

Milanesa de Pollo

Breaded chicken cutlet served with two sides.

\$17.95

Pechuga de Pollo a la Chorrillana

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

\$16.95

Tallarín Saltado con Pollo

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

\$16.95

Tacu Tacu con Pollo a la Parrilla

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

\$17.95

Tallarines a la Huancaína con Pollo a la Parrilla

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

\$17.95

Tallarines Verdes con Pollo a La Parrilla

Peruvian pesto with spaghetti and grilled chicken breast

\$17.95

Chicharrón de Pollo

\$16.95

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Soups



Chilcano

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

\$10.50

Sopa de Pollo

(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.

\$12.95

Aguadito de Pescado

\$13.95

Aguadito de Pollo

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

\$13.95

Parihuela

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

\$17.95

Chaufa de Camarones

\$17.95

Chaufa de Pescado

\$16.95

Aguadito de Mariscos

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

\$17.95

Sopa a la Minuta

Beef, spaghetti, egg and milk

\$11.99

Sopa Criolla

Beef, spaghetti and egg

\$11.99

Ice Cream



Chirimoya

Ice cream made with the Peruvian cherimoya fruit

\$4.95

Helado de Guanabana

Ice cream made with the Peruvian soursop fruit

\$4.95

Helado de Lucuma

Ice cream made with the Peruvian lucuma fruit

\$4.95

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Special Wines



	Glass	Bottle
Borgona (Sweet Wine)	\$9.00	\$32.00
Tabernero Blanco	\$9.00	\$32.00
Chardonnay	Only Bottle	\$35.00
Merlot	Only Bottle	\$35.00
Cabernet Sauvignon	Only Bottle	\$35.00
Pinot Noir	Only Bottle	\$35.00

House Wines



	Glass	Bottle
Chardonnay	\$8.50	\$25.00
White Wine	\$8.50	\$25.00
Merlot	\$8.50	\$25.00
Cabernet Sauvignon	\$8.50	\$25.00
Pinot Noir	\$8.50	\$25.00
White Zinfadel	\$8.50	\$25.00
Riesling	Only Bottle	\$25.50

Beer



Domestic Beers Coors Light Regular, Bud Light Yuengling	\$4.00
Imported Beers Cristal, Cusquena, Amstel Light, Corona Extra, Heineken, Presidente.	\$4.50

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Beverages



Chicha Morada	\$2.75
Bottled Peruvian speciality fruit juice	
Fresh Chicha Morada (Glass)	\$4.50
(When available) Pitcher - \$9.00.	
Coffee	\$2.95
Iced Tea	\$2.50
Kola Inglesa	\$2.95
Jugo de Manzana	\$3.25
Jugo de Naranja	\$3.25
Fresh Maracuya Pitcher	\$8.00
Fresh Maracuya Glass	\$4.00
Nectars	\$2.75
Mango (Mango), Maracuya (Parcha, Passion Fruit)	
Sodas	\$2.50
Coke, Diet Coke, Inca Kola, Diet Inca Kola, Sunkist, Sprite.	
Bottled Water	\$2.25
Perrier (French sparkling water)	\$3.25

Special Orders



Tacu Tacu Solo	\$11.00
Arroz Frito	\$9.95
Tallarín Verde Solo	\$12.00
Tallarín con Huancaína Sauce	\$12.00

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Kids Menu



Salchipapas

French fries with salchichas

\$8.95

Chicken Fingers with French Fries

\$8.95

Chicken Breast with French Fries

\$8.95

Pollo Saltado, no vegetables and French Fries

\$8.95

Baby Churaasco Black angus Skirt Steak with French Fries

\$18.95

Fish Fingers with French Fries

\$8.95

Desserts



Alfajores

Peruvian traditional cookies

\$2.95

Flan

Custard dessert with a caramel topping

\$5.00

Picarones

Fried donuts with a sweet caramel sauce

\$6.50

Tres Leches

Butter cake soaked in three types of sweetened milk Add scoop of ice cream to any cake for \$2.25

\$5.50

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