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Family Style Menu, Meant to be shared, & Food Comes as Ready.

POLLO A LA BRASA

Pollo a la Brasa Savory free-range chicken slowly roasted over open flame. All portions come with two sides of your choice and "Aji" sauces.

Whole Chicken (Cut in 4 or 8 pieces)	19.95
Half Chicken (Cut in 2 or 4 pieces)	9.95
Quarter Chicken (Cut in 2 or 4 pieces)	8.50

LIMON SOURS

ALL COCKTAILS ARE \$9

Pisco Sour: (Signature drink of Peru)

Pisco Quebranta (Peruvian brandy), lime juice, simple syrup, dash of egg white and a drop of angostura bitters.

Maracuya Sour:

Pisco Quebranta, passion fruit, lime juice, combier, simple syrup, dash of egg white and a drop of peychaud bitters.

Melocoton Sour:

Pisco Quebranta, peach puree, lime juice, simple syrup and dash of egg white.

Inca Blu Sour:

Pisco Quebranta, chicha morada (Inca Blu, Limon's Original Recipe), lemon juice, simple syrup, dash of egg white and a drop of angostura bitters.

COCKTAILS

(ALL OF OUR COCKTAILS ARE MADE WITH PISCO PERUVIAN BRANDY)

Limon Punch:

Pisco Quebranta, lemon juice and pineapple syrup.

Pisco Morado:

Pisco Quebranta, chicha morada (Inca Blu, Limon's Original Recipe), lemon juice, aperol, falernum and pineapple syrup.

Don Carlitos:

Pisco Quebranta, whiskey, fresh grapefruit, agave nectar, peychaud bitters and soda water.

Divina Pasion:

Pisco Quebranta, passion fruit, lime juice and mint leaves.

Pa Bravo Yo:

Pisco Quebranta, fresh oranges, passion fruit, diced strawberries, elderflower and soda water.

Papa-Cito:

Pisco Quebranta, potato extract, peach puree and simple syrup.

El Amarre:

Pisco Quebranta, tequila, pomegranate, lemon juice and soda water.

 **MARTIN CASTILLO**
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SMALL COLD PLATES

Cevicheria Leche de Tigre "Milk of the Tiger" is the citrus based marinade for all of our ceviches.

Leche Tigre Cocktail Served with small diced seafood and choclo 5.95

Ceviche Mixto Fish, calamari & tiger shrimp. 9.75

Ceviche de Pescado y Camaron Fish & Shrimp. 9.75

Ceviche de Pescado Fresh red snapper. 9.75

Tartara de Tuna Ahi tuna tartare with roasted peppers, pinenuts, rocoto & sesame seed oil. 8.25

Ensalada Rusa Classic Peruvian salad of fresh local root veggies, choclo, peas & green beans tossed with zesty creamy mustard dressing. 7.95

Ensalada Mixta Organic mixed greens, cucumbers and radishes tossed in our rocoto balsamic dressing. 6.75

SMALL HOT PLATES

"Lomito" Saltado Traditional Peruvian dish of stir-fried top sirloin strips, onions, tomato & soy sauce, served with fries. 9.75

Jalea Mixture of crispy seafood, yucca & salsa criolla served with huacatay tartar sauce. 9.75

Anticuchos de Res Beef heart anticuchos grilled & served with choclo & yucca. 8.25

Aguadito de Pollo Spicy chowder-like soup made of chicken, rice, huacatay & cilantro. 6.95

Chicharron de Pollo One of Limon's favorites - crispy pieces of chicken marinated in soy sauce, Garlic & aji Amarillo, served with salsa criolla. 8.95

Seco de Costillas Braised boneless beef short ribs with huacatay & cilantro, served with potatoes carrots & English peas. 8.95

Carne a la Parrilla Grilled hanger steak over tacu-tacu, salsa criolla & red wine-beef sauce. 9.75

Truffle Mac & Cheese Limon's signature creamy truffle infused macaroni and cheese 5.95

EMPANADAS

Crispy pastry dough filled with.....

Carne Hand-cut top sirloin, sweated in onions, & finished with hard boiled eggs & raisins. 7.75

Pollo Shredded roasted chicken, hard boiled eggs, olives and caipers. 7.25

Veggie Mushroom, spinach, choclo and mascarpone cheese 7.25

SIDES

Yuca fries	3.00	Vegetales Salteados	3.25
Arroz	2.00	Sweet potato fries	3.25
Tacu-Tacu	3.00	Papas fritas	3.00
Ensalada	3.00		

(Corkage fee: \$15 per bottle - 2 bottles max. Cake cutting fee: \$2 per plate. 20% gratuity added to parties of 6 or more)