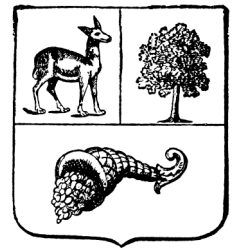




# Canggio Restaurant

Peruvian American Cuisine

Restaurant Week 2018



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Choose one item from each category. \$20.18

## First Course

### Chicharron

Braised & fried pork, sweet potato, pickled onion salsa criolla.

### Quinoa Salad

Mesclun lettuces, garbanzo, tomato, corn, olive, red onion, cucumber, lemon vinaigrette. VG VF

### Huancaina

Boiled potatoes topped with Aji Amarillo yellow pepper queso cream sauce. Served Cold. VG

### Anticucho

Spicy marinated grilled beef heart, grilled potato & choclo Peruvian corn cob.

### Pimento Cream Crudit 

Peruvian red pepper cream and crisp vegetables. VG VF\*

## Second Course

### Monkfish

Pan seared, amazonic chili salsa, sweet potato puree, seasonal vegetable. GF

### Pork & Pineapple Linguini

Slow roasted pork, pineapple, soy sauce reduction.

### Arroz con Mariscos,

Saffron scented rice, mussels, shrimp, crawfish, clams. GF

### Quinoa Chaufa

Stir-fried red quinoa, scallion, zucchini, salsa criolla. VG VF\*

## Sweet Course

### Chef Julio's Key Lime Pie

Key lime custard in a graham cracker pie crust.

### Picarones

Pumpkin & sweet potato donuts, served with a fruity & spicy molasses syrup. VG VF

### Chocolate Mousse

Bittersweet chocolate and cream. GF

### Apple Fritter & Ice Cream

Apple & spice fried batter served hot with vanilla ice cream

GF=Gluten Free VG=Vegetarian, VF=Vegan Friendly VG\* VF\* GF\* = by Request