



ORDER ONLINE

423.396.3919

WE ARE
OPENMONDAY - THURSDAY
12PM - 7PMFRIDAY 12PM - 3 PM
SUNDAY 12PM - 7PM

STARTERS



Anticuchos



Papa rellena

Empanada

\$3.99

Filling: Spinach and Tofu, Spinach and cheese, chicken, cheesy chicken, steak, eggplant

Pupusas

\$5.75

Your choice of: Cheese, Beans, Spinach and cheese, or bean and cheese
Vegan option available

Arepa

\$5.75

Your choice of: Cheese, bean and cheese, spinach and cheese, beans.
Vegan option available

Papa Rellena

\$7.40

Potato croquette filled with diced steak or vegetarian meat; served with salsa criolla.

Tostones al Kisu

\$9.45

Savory plantains fried golden, topped with mozzarella cheese; served with tomato-avocado pico

Papa a la Huancaína

\$8.20

ENTREES

Aji de Gallina

\$13.65

Pulled chicken breast in a creamy aji amarillo sauce; served with boiled potatoes and rice.

Arroz Chaufa

\$14.95

Fried rice, sautéed steak or chicken, green onions, and eggs; with ginger and soy sauce.

Pollo Saltado (Chicken)

\$15.20

Lomo Saltado (Steak)

+\$1.50

Steak or chicken strips sautéed with onions, cilantro, tomatoes; served with fries and rice.

Sabor de Peru

\$17.50

Aji's sampler; Aji de Gallina, Pollo Saltado, and Seco Norteño; served with rice.

Coronado Special

\$16.75

Grilled steak with sautéed onions, tomatoes, cilantro; served on a bed of fries with a side of rice, topped with egg and sweet plantains.

Tallarín Verde

\$14.95

Fettuccini in Aji's basil pesto sauce; topped with grilled steak or chicken breast.

Seco Norteño

\$15.10

Beef Stew in a cilantro stock; served with rice and beans.

Rabo Encendido

\$25.00

Oxtail, slow cooked in red wine & vegetables; Served with white rice and sweet plantains



Lomo Saltado

VEGETARIAN ENTREES

Ceviche Tofu

\$13.65

Tofu marinated in lime juice and Aji amarillo. Served on a bed of mixed greens

Chaufa Vegetariano

\$14.95

Fried rice, sautéed vegetarian meat or tofu, eggs, and green onions; with ginger and soy sauce.

Saltado Vegetariano

\$15.20

Vegetarian meat or tofu sautéed with onions, cilantro, and tomatoes; served with rice, on a bed of fries.

Sabor Aji

\$17.50

Aji's sampler entree; Guiso de Quinoa, Seco Criollo, and Saltado Vegetariano; served with rice.

Guiso de Quinoa

\$14.00

Quinoa stew mixed potatoes and vegetables; served with rice.

Lima Verde

\$14.95

Fettuccini in Aji's basil pesto sauce; topped with grilled vegetarian meat or tofu sautéed.

Tacu Tacu Vegetariano

\$14.90

Rice and pinto bean patty topped with marinated tofu or vegetarian meat; with salsa criolla.

Coronado Vegetariano

\$16.75

Vegetarian steak or Tofu with sautéed onions, tomatoes, cilantro; served on a bed of fries with a side of rice, topped with egg and sweet plantains.



Coronado Special



Guiso de Quinoa



Combo#2

COMBOS

served with rice, pinto beans, sweet plantains.

Combo 1

1/4 Rotisserie chicken

\$13.50

Combo 2

1/2 Rotisserie chicken

\$15.50

Combo 3

Vegetarian meat

\$14.50

Whole Rotisserie Chicken - 3 sides

\$29.00

Choose 3: white rice, pinto beans, plantains, chaufa, fries, salad.

FISH

Ceviche \$14.32

Chunks of raw Tilapia fish marinated in lime juice; served mild or spicy

Chicharron \$15.40

Crispy fish tenders, fried in Aji's batter; served with yucca & salsa criolla.

Whole Red Snapper \$45

Fried served with your choice of two: rice, pinto beans, sweet plantains, french fries, salad, steam veggies

Grilled Salmon \$22.00

Served with your choice of two: rice, pinto beans, sweet plantains, french fries, salad, steam veggie

SANDWICHES

El Machu Picchu \$12.00

Grilled chicken or vegetarian meat, layered over cheese, fried egg, lettuce, mayonaise, tomatoes. Served on whole wheat bread

Pan con Bistec \$13.00

Thin steak, or vegetarian meat, pan seared with thinly sliced onions. Served with Mayonnaise, lettuce, tomato and Stix fries in bread.



Chicharrón



Ensalada de Quinoa



Grilled Salmon

SALADS

Add grilled chicken breast, Veggie Meat, or Tofu to any salad for \$3

Mixta \$9.00

Fresh mixed salad layered with tomatoes, broccoli, bell pepper, avocado, red onion, and sunflower seed. Seasoned with Aji dressing.

Quinoa \$9.75

A gluten-free salad with fresh tomatoes, white and green onion, lime and herbs; seasoned with Aji's dressing.

Ensalada de Col \$9.90/\$5.25

A refreshing cabbage salad mixed with quinoa, onions, tomato, cilantro, and avocado; seasoned with Aji's garlic-lime dressing.

Kale Quinoa Salad \$12.00/\$6.25

Kale with quinoa, tomato, onions, cilantro; seasoned with Aji's garlic lime dressing.

DESSERT

Flan \$5.50

A sweet, creamy, melt-in-your-mouth custard topped with soft caramel.

Cheesecake \$6.70

Creamy Passion fruit or Mango cheesecake

Picarones \$6.99

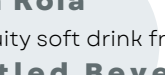
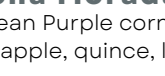
Peruvian style donut made with sweet potato and squash; topped with our in-house syrup.

Alfajor Box \$5.99

Aji's freshly baked delicate shortbread cookies; filled with rich dulce de leche.

Guayaba & Cheese or Guava Empanada \$3.99

Freshly baked empanada filled with guava, or guava and cream cheese.



SIDES

\$5.25

•Yucca frita

•French fries

•Salsa criolla

•Avocado

•Maduros

•Avocado salsa criolla

•Tostones

•Chaufa side

•Seared sliced potatoes

\$3.75sm / \$5.75 lg

White rice
Pinto beans
Black beans
Side salad

KIDS MENU

\$6.50 (12 & under)

Combrito

Chicken or vegetarian meat served with rice and pinto beans.

Pollo y papas

Chicken Nuggets served with fries

Tallarincito

Spaghetti with Aji's pasta sauce with chicken or vegetarian meat.

SOUPS

Cup \$5.50/ Bowl \$7.25

•Quinoa •Chicken

•Lentil

DRINKS

Chicha Morada \$4.50 -\$12-1/2Gal

Andean Purple corn juice blended with apples, pineapple, quince, lime juice, and spices

Juices \$4.00

Passion Fruit, Mango, Tamarind

Inca Kola \$3.75

A fruity soft drink from Peru, infused with lemon verbena.

Bottled Beverages \$3.00

Cuban Cafe con Leche* \$4.50

Cortadito Cubano* \$3.50

Cuban Americano* \$3.50

Cuban Espresso* \$2.50

Cuban coffee is served sweetened



Changes/Substitutions may be subject to additional charge