



**HOLA! NOUVEAU PERUVIAN MEXICAN
CUISINE - TOGO MENU**
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Entradas

Guacamole Fresco Made fresh at your table!

Tiraditos Ahi Tuna Sashimi style Peruvian ponzu (citrus-based sauce), with a truffle vinaigrette, avocado and fresh scallions

Ceviche Traditional The traditional Peruvian dish Ceviche with Ahi marinated in citrus Aji Amarillo, (Yellow Peruvian chile) and red onions Served with cancha (Peruvian corn), and sweet yams.

Ceviche Mexicano

Marinated in lime juice with onion, cilantro, tomatoes and avocado.

Prawns Halibut (options)

Empanadas de Camaron

Fresh homemade masa Turnovers Stuffed with Shrimp, cheese, tomatoes, onions and Cilantro. Served with sour cream guacamole and tomatillo sauce.

Quesadilla with Portobello and Epazote (Savory, Mexican herb)

Flour tortilla filled with seasoned Portobello mushrooms and Jack cheese. Accompanied with sour cream, pico de gallo and guacamole.

Nachos Cubano

Tortilla chips topped with cheese with black beans braised Coca-cola Pull Pork top with tomatoes, guacamole and sour cream.

Sopa de Pollo (Chicken soup)

Shredded chicken, tomatoes, onions, avocado and crispy tortilla strips simmered in a savory broth topped with cilantro and cheese.
Cup Bowl

Ensaladas

Taco Salad

Seasoned tortilla strips on a bed of fresh greens with chicken or beef. Topped with sour cream, guacamole, cheese and tomatoes.

Ensalada Mixta (Mixed salad) A healthy mix of greens, tomatoes, mango, cucumber, avocado, dressed with a hibiscus agave vinaigrette.

Add Chicken Add Halibut (options)

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Combinaciones (Combinations)

All combinations with choice of meat, chicken or shredded beef. Served with rice and beans.

1. Enchilada & Taco.
2. Three tacos.
3. Two Tacos & One Enchilada
4. Chimichanga & Enchilada
5. Tostada and Enchilada

Enchiladas

All served with rice and beans

Rojas (red)

Two Corn tortillas filled with your choice of shredded chicken, shredded beef or cheese. Topped with roasted tomato sauce and cheese.

Rancheras

Your choice of chicken, cheese, beef or seasoned potatoes. Topped with red sauce, romaine lettuce, sour cream, avocado, tomatoes and Mexican cheese.

Queretas

Corn tortillas filled with shredded chicken breast then topped with roasted tomatillo sauce, Monterrey cheese and Chorizo. Served with sour cream and avocado.

Enchiladas de Camaron

Shrimp Pacific prawns, tomatoes, onions and cilantro sautéed with white wine, rolled in corn tortillas and covered with green tomatillo sauce topped with cheese, sour cream and avocado slices.
With Dungeness Crab (option)

Platos de Peru

Tamales de Puerco

House made Peruvian style Pork Tamales cook in a banana leaves, covered with red sauce. Topped with creamy cheese sauce, pico de gallo and salsa criolla. Served with cilantro rice and black beans.

Chancho a lo Sancho

Braised pork in coca-cola with yams, onions tomatoes and Peruvian Sofrito sauce. Served with rice.

Aji De Gallina

Shredded chicken breast and peas in a creamy Peruvian Aji Chile sauce and served with rice and bolitas de Causa (Cold - Lime Infused mashed Potatoes).

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Platos de Peru (cont.)

Costillitas de Puerco con Aji Amarillo

Grilled Baby back Ribs smothered in a sweet and sour aji-amarillo BBQ sauce. Accompanied with causa (Peruvian infused key lime cold potato cake) and fresh salsa criolla.

Seco de Pollo

A traditional Peruvian stew made with tender chicken home fried potatoes, red onion, sweet yams, peas and Aji Amarillo chile-cilantro sauce.

Lomo Saltado

100% Grassfed Hormone Free Natural Beef from Breese Beef in Prineville wok-fried with red onions, Roma tomatoes, and simmered in Aji (Chile) Panca sauce, tossed with golden fried potatoes and served with rice.

Causa Limena

Tradicional preparation of Tataki spicy Tuna with Aji Amarillo pepper key lime mashed potatoes infuse pressed into a cake. Served cold with avocado, cilantro oil and scallions.

Lenguado al Chorrillo

Bay Style Halibut, Prawns, Calamari, onion and tomatoes wok-fried and Chorillana style sauce. Served with Quinotto.

Camarones Envueltos en Tocino

Pacific Prawns wrapped in an applewood smoke bacon topped with chipotle cream sauce and served with Tropical Quinoa.

Platos de Mexico

Baja Burrito - Mexico Flour tortilla filled with your choice of chicken or shredded beef. Topped with red sauce and Monterrey cheese. Served with rice and beans. With Guacamole and Sour Cream

Chile Relleno - Roasted Pasilla pepper stuffed with roasted corn and Mexican cheese with light red Chile arbol salsa. Topped with creamy cheese sauce, and pico de gallo. Served with rice, refried beans and tortillas.

Marcos Pollo - Chicken breast cut into strips and sautéed with mushrooms and simmered in a chipotle cream sauce Served with rice and black beans.

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Ahi Chile Relleno

Roasted Poblano Chile filled with seared Ahi and a white cheese cream sauce, served on a light red chile de arbol sauce dressed with guava balsamic reduction and pico de gallo, with rice and black beans.

Carne Asada

Grilled skirt steak with house seasoning. Served with rice, beans, guacamole, chimichurri sauce and tortillas.

Add Prawns

Tacos de Halibut

Three soft corn tortillas filled with grilled halibut. Topped with lettuce, sour cream, pico de gallo and avocado slices. Served rice and black beans.

Shrimp al Tequila

Wild Pacific Prawns Wrap in banana leaves with red onions, Portabello Mushroom, Fresh banana, Baked with Chipotle and a hint of anejo Tequila.

Postres

* Flan-

A light egg based custard. (Check with your server for the flavor of the day).

* Churros

- Fried sticks of tender dough, with a crispy shell and a cake like center. * Served with Vanilla ice cream and Cajeta.

Bebidas Refrescantes

Coke, Diet Coke, Sprite, Limonade and Ice Te

Bebidas Especiales

Mango or Strawberry Margarita

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THANK YOU CENTRAL OREGON!

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