



from **Rio's**

APPETIZERS

TEQUEÑOS RELLENOS

Fried wontons filled with sautéed Tenderloin, tomatoes & onions, with our tamarind sweet sauce. 10

ANTICUCHO

Char-grilled skewers of beef heart or chicken breast marinated in Andean dry peppers. 13

JALEA DE MARISCOS

Lightly battered and fried calamari, shrimp, octopus and fish topped with a Peruvian onion sauce. 13

EMPANADAS

A fresh and light baked pastry filled with a mixture of beef, raisins, olives and onions. 9

CEVICHE A LOS 3 AJIES

A blend of Rocoto pepper & Peruvian yellow pepper. Marinated in lime, cilantro & onions. 21

RIO'S PERUVIAN SAMPLER

Ceviche de pescado, Papa a la Huancaína, Tamale, Anticucho de pollo. 23

PIGADA RIO'S

Bolitas de yuca, Pao de queijo Brazilian parmesan bread, Sirlion tequeños, Jalea de mariscos and Duck Won Tons. 23

BAO DE PATO ASADO

Seared duck breast topped with hoisin sauce in a steamed bao bun served with pickled onions, radish, bean sprouts, cilantro and toasted sesame 13.5

SOUPS

GHUPE DE GAMARONES

Peruvian creamy shrimp chowder, diced potatoes, peas and Peruvian corn. 8.75

MENESTRÓN DE POLLO

Homemade traditional Argentinian chicken minestrone basil soup, loaded with vegetables and noodles. 6.5

SALADS

ENSALADA DE CASA

Mixed lettuce, tomato, heart of palm, avocado, onions, cucumber and house dressing 13

ENSALADA BRASILEIRA

Mixed greens tossed with seasonal fruit, avocado & caramelized nuts in our fruit vinaigrette. 13

ENTREES

MOJO-BRAISED TURKEY DINNER

Slow roasted turkey breast marinated in our Latin style Mojo Criollo, stuffed with chopped sirloin, celery, carrots, walnuts, currants, peppers & seasoned bread crumbs. Served with almond green beans, garlic mashed potatoes & fresh cranberry, grape port wine sauce. 26

GHULETAS DE CORDERO EN SALSA DE SECO PIURANO

Porterhouse lamb chops grilled and simmered in a light cilantro herb stew, along with chicha de jora beer, peppers and peas. Served with rice, beans and a Peruvian northern style tamal. 26

PARRILLADA CASERA

Three hand cut grass fed Argentinian steaks individually seasoned. NY Strip, Skirt and center cut Sirloin. Served with a house side salad and rice. 52

LOMO GHINO ACHOLADO

Seasoned tender strips of sirloin, tomatoes, onion, potatoes with our own Rio's style fried rice along with sweet plantains and a fried sunny side up egg. 30

FETTUCCHINI A LA DIABLA

Fettuccini pasta mixed with our creamy blend of fresh white cheese, Peruvian yellow pepper & parmesan along with char-grilled N.Y strip steak. (Spicy) 25

RIO'S CORTE DE ENTRAÑA

Juicy skirt steak topped with grilled onions, served with white rice, black beans, fried plantains and a small house salad. 32

HOUSE PAELLA A LA CHICLAYANA

Peruvian style paella dish. Cilantro base rice simmered slowly with dark beer, shrimp, squid, scallops, octopus, mussels, clams crowned with a lobster tail topped in our house champagne cream sauce. 41

BIFE DE CHORIZO

Argentinian grass-fed boneless NY strips seasoned and aged in our house spices. Served with a side house salad and rice. 42

LUBINA A LA PLANCHA

Chilean Sea Bass pan-seared, topped in a fresh asparagus sauce served with house rice, Brazilian salad or vegetable medley. 39

PESCADO A LO MACHO

Pan fried sole covered in a light creamy creole sauce loaded with mussels, octopus, shrimp, squid and scallops. Served with our house rice. 29

Menu items are limited, Gobble it up while you can!