



Mother's Day Menu

Appetizers

Rio's Peruvian Sampler 25

Ceviche de pescado, Papa a la huancaina, Tamal, Anticucho de pollo.

Picada Rios 25

Bolitas de yuca, Pao de queijo, Tequenos, Jalea de Mariscos & Duck Wontons

Causa Rellena 15

Whipped yellow potato, Peruvian Aji amarillo and lime filled with lomo saltado. (steak) GF

Papa Rellena 10

Bounteous Peruvian potatoes hand mashed, stuffed with sirloin meat, hard boiled egg, olive, onions and raisin filling; golden pan-fried topped with marinated onions

Anticuchos 15

Skewers of beef heart or chicken breast, marinated in Andean dry peppers, char-grilled and served with marinated potato. GF

Ceviche A los 3 Ajies 22 Mixed Seafood Add 4

(Chiles) specialty from Lima. Flounder slices marinated in lime, cilantro, and onions mixed with a blend of creamy Peruvian rocoto peppers and Peruvian yellow peppers. Served with sweet and Peruvian potato. GF

Ceviche Rios 22 Mixed Seafood Add 4

House specialty, flounder slices marinated in lime juice, coconut milk, cilantro, aji limo (Peruvian habanero), mango, ginger, onions and cilantro. Served with sweet potato & plantain chips GF

Empanada al Horno y Chimichurri 10

2 homemade baked Argentinean mini pies. A fresh and light pastry filled with a mixture of Sirloin beef, raisins, olives and onions served with chimichurri.

Jalea de Mariscos 14

Lightly battered and fried calamari, shrimp, octopus, and fish topped with Peruvian marinated onion.

Conchitas A La Parmesana 18

Four large Chilean scallops broiled in garlic, capers, green onion topped with parmesan cheese au gratin. GF

Soup & Salad

Chupe de Camarones 8.75

Peruvian creamy shrimp chowder, diced potatoes, peas and Peruvian corn GF

Ensalada Exótica en Vinagreta de Mango 14

Mixed greens tossed with oranges, (seasonal fresh fruits), avocado, caramelized walnuts, and grapes, in our mango, raspberry, and passion fruit vinaigrette GF

Ensalada de Casa 14

House salad. Mixed lettuce, tomato, heart of palm, avocado, onions, cucumber and our house dressing. GF



Entrees

Mar y Tierra 44

Grilled Sirloin steak topped with lobster tail, sautéed shrimp, octopus, scallops, onions, tomatoes and peppers, served with white rice. GF

Lubina al Anticucho 39

Fresh Chilean Sea Bass served with a light touch of our Anticucho creole sauce & a sautéed vegetable medley and rice GF

House Paella a la Chiclayana con Langosta 42

Cilantro based rice simmered slowly with dark beer, shrimp, squid, scallops octopus, mussels, clams, crowned with lobster topped in our house Champagne cream sauce. GF

Arroz con Pato 29

Dish from the northern coast of Peru. Aromatic rice with coriander(cilantro) dark beer and "chicha de jora" Incan corn topped with slow roasted duck. GF

Rios Chaufa Deluxe 42

Our special fried rice sautéed with lobster tail, Argentinian large shrimp, tenderloin, vegetables, omelette, ginger, onion, cilantro and toasted sesame.

Parrillada Casera 59

Center cut Sirloin, NY strip and Skirt steak grilled Argentinean style served with our house chimichurri sauce. Accompanied by our house salad and rice GF

Bife Ancho 48

Char-grilled boneless Ribeye seasoned and aged in our Argentinean and house spices. Served with a small house salad and rice. GF

Corte de Entraña estilo Rio's 35

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

Fettuccini a la Diabla 26

Fettuccini pasta mixed in our creamy blend of fresh white cheese, Peruvian yellow pepper & parmesan Served with sliced NY strip.

Lomo Saltado 27

Traditional Peruvian dish. Sautéed sirloin strips, tomatoes, onions, and potatoes, flambéed with Pisco and served with white rice. GF

Mariscos Saltado 29

Seafood combination of sautéed shrimp, squid, octopus, mussels, scallops, tomatoes, onions and fried potatoes, Flambeed with a Peruvian marinade sauce. Served with white rice. GF

Sides

Arroz blanco 4

Papas Fritas 7

Platano Frito 7

Yucas Frita 7

Patacones 7

Frejoles 5

Choclo 5

