



Tacu Tacu

COCINA PERU

&

Cuisines of South East Asia

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Soups and Salads

(Poultry, meat, and mix seafood)
Serve with a choice of jasmine or coconut rice (\$1 extra)

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| S1. Agudito | 5 |
| Chicken soup with cilantro and rice | |
| S2. Chupe de Camarones | 7 |
| Creamy shrimp soup | |
| S3. Parihuela | 8 |
| Seafood, tomato and Peruvian spice soup | |
| S4. Lemongrass Seafood Soup | 8 |
| Mussels, squid, shrimp and mushroom in Thai spicy tom-yum broth | |
| S5. House Salad | 7 |
| Lettuce, musclun, carrots, radish, tomatoes and grill marinated chicken breast with house dressing | |
| S6. Tacu Tacu Salad | 5 |
| Mesclun, tomatoes, onions, cucumber and avocado w. vinaigrette | |
| S7. Mango Tango Salad | 7 |
| Fresh mango w. mixed greens and chili-lime dressing (chicken or shrimp) | |
| S8. Thai Duck Salad | 6 |
| Crispy duck confit w. mixed greens pineapple, apple and cashew nut in spicy lime vinaigrette | |

From the Ceviche Bar

South American style of marrying raw fresh seafood in citrus juice and spices

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| C1. Ceviche de Camarones | 10 |
| Shrimp, cilantro and spices | |
| C2. Ceviche Tradito | 9 |
| Red snapper w. ajimarillo and Peruvian spice | |
| C3. Ceviche Viagra | 11 |
| Shrimp, squid, octopus, mussels and Peruvian spices | |
| C4. Ceviche Tacu Tacu | 15 |
| All in one platter, shrimp, red snapper, squid, octopus, mussels, clams, crameats, yuca, yam and corn | |
| C5. Ceviche de Concha | 10 |
| Clams, crabmeat, covered in criolla ceviche sauce | |

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Peruvian Appetizers

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| A1. Calamari a La Plancha | 8 |
| Grilled whole baby squid in a chimichurri sauce | |
| A2. Chicharone de Calamari | 8 |
| Battered squid w. Peruvian criolla sauce and fried yuca | |
| A3. Palta Rellena | 7 |
| Avocado stuffed w. Seafood in a Peruvian mayonnaise sauce | |
| A4. Pulpo al Olivo | 8 |
| Octopus served in a Peruvian olive sauce | |
| A5. Corn Flakes Crab Cakes | 9 |
| Two crab cakes w. mesclun salad | |
| A6. Brochesta | 8 |
| Grilled scallop, shrimp, pepper and onion on skewer in a special sauce w. potato | |
| A8. Tamales | 5 |
| Corn tamales w. chicken or pork | |
| A9. Papa a la huancaína | 5 |
| Potato covered in a Peruvian cheese sauce | |
| A10. Papa Rellena | 6 |
| Potato stuffed w. beef mixed vegetables and raisin | |
| A11. Empanadas | 6 |
| Chicken or pork chili turnover w. anchoite jalapeno pepper | |

South East Asian Starter

- 1. Vietnamese Crispy Spring Roll** **4**
Shrimp, pork, vermicelli, mushroom, carrot, taro with dipping sauce
- 2. Vegetarian Crispy Spring Roll** **4**
Vermicelli, mushroom, carrots, cabbage with dipping sauce
- 3. Malaysian Satay (chicken or beef)** **5**
Marinated in curry, ginger, garlic with dipping sauce
- 4. Chicken Soothing Lettuce Wrap** **6**
Sautéed spiced minced chicken served w. fresh lettuce
- 5. Zen Vegetarian Lettuce Wrap** **6**
Wok-seared tofu, red onion, water chestnut served w. crispy lettuce
- 6. Roti Canai** **4**
Malaysia-Indian style fluffy bread with curry dip
- 7. Angel Wing** **5**
Buffalo wings, tacu tacu style
- 8. Vegetarian Dumpling** **5**
Steamed or fried
- 9. Saigon Dumpling** **5**
Steamed or fried
- 10. Rocket Shrimp** **6**
Golden fried crispy shrimp w. minced pork served w. sweet chili sauce
- 11. Pu Pu Platter (for 2)** **10**
Chef's combination of assorted appetizers included Vietnamese spring rolls, chicken and beef satay, angel wings, fried calamari and corn on the cob (\$5 for additional person)

Noodles and Fried Rice

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| N1. Mi Xao Don (chicken and shrimp or Vegetarian) | 9 |
| Crispy pan-fried egg noodles topped with gravy sauce and mixed vegetables | |
| N2. Singapore's Rice Noodles | 9 |
| Angel hair noodles sautéed in curry flavor with chicken and shrimp | |
| N3. Bangkok Pad Thai | 9 |
| Stir-fried rice noodles with shrimp, chicken, bean sprout, water spinach, egg and crushed peanut | |
| N4. Malaysian-Indian Mee Goreng | 9 |
| (chicken, beef, tofu, shrimp) | |
| Stir-fried egg noodles with Indian spices and sauce | |
| N5. Naughty Noodles | 9 |
| Broad rice noodles swimming in Malaysian peanuts sauce with bean sprout and cucumber | |
| N6. Fun in Black | 9 |
| Chow fun noodles stir-fried in black soy sauce with shrimp, squid, bean sprout and chive | |
| N7. House Fried Rice | 10 |
| Classic fried rice with chicken, beef, shrimp and vegetables | |
| N8. Java Coconut Fried Rice | 9 |
| (chicken, beef, tofu, or shrimp) | |
| N9. Thai Spicy Mint Fried Rice | 9 |
| (chicken, beef, tofu, or shrimp) | |
| N10. Phuket Pineapple Fried Rice | 9 |
| (chicken, beef, tofu, or shrimp) | |

Entree

(Poultry meat, and mix seafood)
Served with a choice of jasmine or coconut rice (\$1 extra)

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| E1. String Bean and Basil Chicken | 8 |
| Asian basil stir-fried w. chicken, string bean and onion | |
| E2. Lemongrass Chicken or Beef | 8 |
| Stir-fried w. bell pepper, onion and lemongrass | |
| E3. Pineapple Sampan (chicken or beef) | 9 |
| Lightly dusted, stir-fried in a sweet citron sauce | |
| E4. Malaysian Curry (vegetarian or chicken) | 9 |
| Nyonya traditional spices in a lemongrass, coconut milk curry | |
| E5. Chicken Tso | 11 |
| Crispy fried chicken slices tossed in a sweet Vinaigrette sauce surrounded by broccoli | |
| E6. Champagne Duck | 15 |
| Half crispy duck with chef's champagne apple sauce | |
| E7. Dusit Thai Duck | 15 |
| Half crispy duck with Thai yellow and red curry sauce | |
| E8. Kung Pao (scallop, shrimp or chicken) | 12 |
| Scallop, shrimp or chicken, stir-fried with peanut and dried chili pepper | |
| E9. Basket Cashew | 10 |
| (chicken, beef, shrimp or vegetable) | |
| Stir-fried mixed vegetables with cashew nuts in a crispy pastry basket | |
| E10. Mango Chicken or Beef | 10 |
| Stir-fried w. green and red peppers, onion and basil leaves in a sweet chili sauce | |

E11. Saigon Pork Chop **10**

Char grilled pork chop marinated in lemongrass, honey, and garlic lemon juice served with small salad

E12. Cha Cha Cha **14**

Mussels, shrimp, scallops and squid with mango, pineapple in a sweet chili sauce on a sizzling platter

E13. Cube Steak Saigon **14**

NY strip steak cut into cubes, marinated in a soy glaze served on a sizzling platter

E14. Steak au Poivre **18**

Sirloin steak coated with pepper corn and pan-seared with lemongrass butter

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Fish Entree

Served with a choice of jasmine or coconut rice

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| F1. Sizzling Salmon | 13 |
| Wok seared salmon topped with mushrooms, basil, mint leaves and ginger in a brown sauce | |
| F2. Salmon Saigon | 12 |
| Fillet of salmon pan-roasted and simmered in an iron pot with Saigon favorite caramel sauce | |
| F3. Flaming Snapper | 15 |
| Fillet of red snapper braised with special brown sauce and served in a flaming foil | |
| F4. Salmon in the Jungle | 14 |
| Fillet of salmon lost in jungle of assorted vegetables with a Thai jungle curry sauce | |
| F5. Singapore Red Snapper | 14 |
| Pan-roasted fillet of red snapper in a soy garlic ginger sauce | |
| F6. Black Bean & Ginger Tilapia | 13 |
| Tilapia fillet served w. stir-fried vegetables | |

Pollo Y Carne

(chicken and meat)

- P1. Millanesa de Pollo** **12**
Fried breaded chicken breast with creamy parmesan sauce, served with yellow rice and vegetables
- P2. Lomo Saltado (chicken or beef)** **12**
Peruvian stir-fried chicken or beef with tomato, onions, potatoes and spices, served with rice
- P3. Chicharron** **11**
Roasted pork marinated with panca hot pepper, served with cilantro rice and yam
- P4. Chicken Rolanda** **14**
Chicken breast roll stuffed with onion, asparagus, shitake mushroom, carrot and goat cheese, served with spinach mash potato and huncaine sauce
- P5. Entrana Parilla** **18**
Grilled Peruvian skirt steak served with fried yucca and chimichurri sauce
- P6. Churrasco Tacu Tacu** **18**
Grilled Peruvian sirloin steak served with French fries and chimichurri sauce

Marisco

(seafood dishes)

- M1. Pescado a La Macho** **16**
Baked white fish topped with mixed seafood in a creamy aji panca sauce served with white rice
- M2. Jalea** **15**
Battered tilapia fillet, shrimp, squid and scallop served with criolla sauce and fried yuca
- M3. Cau Cau de Marisco** **15**
Mixed seafood cooked with mint and potato accompanied with green rice
- M4. Trucha a La Plancha** **15**
Skillet roasted rainbow trout topped with chopped vegetables and shrimp in garlic lemon sauce
- M5. Paella Valenciana** **16**
Scallop, shrimp, clams, mussels, squids and chicken sautéed with Latin spices and cooked in saffron rice
- M6. Burrito Mixto (mixed seafood or chicken)** **12**
Mixed seafood or chicken, wrapped in flour tortilla served with tacu tacu risotto
- M7. Tacu Tacu de Pescado** **13**
Fillet white fish crusted with sweet potato flakes, served with tacu tacu risotto
- M8. Camarones al Ajillo** **13**
Shrimp in a creamy garlic sauce
- M9. Arroz Chaufa (shrimp, chicken, or beef)** **13**
Sautéed shrimp, chicken or beef with chopped vegetables in achiote sauce and rice

M10. Salmon Morado

14

Salmon over Peruvian mash potato served with an orange, asparagus, tomato broth



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Combination Dishes

(all combination dishes comes with ONE side dish)

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| C1. Pollo a La Brasa (Half) | 6 |
| Peruvian rotisserie chicken marinated in authentic spices and slow roasted in rotisserie pit | |
| C2. Chicken & Spicy Sausage | 12 |
| Half chicken and spicy sausage with musclun salad | |
| C3. Chicken & Skirt Steak | 14 |
| Half chicken and grilled skirt Steak with musclun salad | |
| C4. Chicken & Fish | 14 |
| Half chicken and pan-seared white fish with musclun salad | |
| C5. Fish & Skirt Steak | 17 |
| Pan-seared white fish and grilled skirt steak with musclun salad | |

Side Dishes \$3

Papa firtas (French fries)

Steamed vegetables

Maduros (fried sweet plantains)

Arroz con frijoles (rice and beans)

Yuca fritas (fried yucca)

Mash potato (green or purple)