



# West Hartford Restaurant Week

For only \$30

Make the combination of your choice; COMBOS include an AP-  
PETIZER, a MAIN COURSE, a DRINK and a DESSERT  
All lunch combos are served in small portions

## APPETIZER

### •PAPA A LA HUANCAINA

Sauce of cheese and yellow peppers, served over sliced potatoes; garnished with olives, boiled egg, and lettuce.

### •CORA YUCCA RELLENA(2)

Two fried cassavas(yucca) stuffed with cheese. Accompanied with HUANCAINA SAUCE and onion salad.

### •CORA CHICKEN BRASA WRAP

Tortilla stuffed with small pieces of our tasty rotisserie chicken, served with Pico De Gallo(onion, tomato, cilantro,hot pepper)

### •CHICHARON DE CALAMAR

Fried calamari accompanied with fried casava, onion salad.

### •ANTICUCHOS (2 skewers)

Small pieces of beef heart grill on our delicious seasonings. Served with golden potatoes and Peruvian corn.

### •CORA SALAD

Fresh lettuce, tomato, cucumber, avocado, carrot, egg, red onion, and grated cheese. Served with an orange vinaigrette.

### •CORA REGULAR SALAD

Fresh lettuces, tomatos, cucumbers, radish, and beets. Served with a House Dressing.

### •CHORITOS A LA CHALACA

Tasty mussels marinated with lime juice and topped with chopped red onions, tomatoes, Peruvian corn; all seasoned in a Peruvain spicy sauce.

### •CAUSA DE POLLO

Mashed potato seasoned with fresh lime juice and yellow pepper; filled with chicken salad. Garnished with sliced egg, avocado, and olive.

### •CEVICHE DE PESCADO

Classic dish of soft fish marinated in lime juice and special Peruvian spicy sauce. Served with red onion, Peruvian corn, boiled sweet potato and potato.

### •CEVICHE MIXTO

Classical presentation of pieces of fish and seafood (shrimp, calamari, octopus and mussel) marinated in lime juice and special Peruvian spicy sauce. All served with Peruvian corn, boiled sweet potato and potato.

### •TAMAL CRIOLLO(CHICKEN)

Steamed corn dough filled with chicken, olives, and egg. Accompanied with onion salad.

### •CHICKEN SOUP

Delicious and healthy home style chicken soup. Made with potato, rice, and mixed vegetables

5% of Restaurant Week sales will be donated to Foodshare, a local nonprofit  
dedicated to solving hunger in Hartford and Tolland counties.



# West Hartford Restaurant Week

August 28th-September 3rd, 2pm-6pm

## MAIN COURSE

- **TALLARIN SALTADO ( Seafood, Beef, Chicken, or Vegetables )**

Red onion, red pepper, and tomato slices; all sautéed in intense fire with pasta and soy sauce.

\*Seafood (scallops, calamari, shrimp, octopus, mussels). Vegetables (Brocoli, red pepper and scallions )

- **ARROZ CHAUFA ( SeaFood, Beef, Chicken or Vegetables )**

Cooked fried rice mixed with scallions, red pepper, chopped egg, all sauteed in wok with soy sauce.

\*Seafood (scallops, calamari, shrimp, octopus, mussels). Vegetables (Brocoli, red peper and scallions )

- **LOMO SALTADO or CHICKEN SALTADO**

Red onion and tomatoes sautéed and flambéed with Peruvian Pisco. Served over french fries and accompanied with white rice.

- **FILETE DE PESCADO**

Delicious white fish fillet fried in a pan and served with French fries, rice and salad.

- **JALEA MIXTA**

Fried fish and seafood (calamari, shrimp, mussels) Accompanied with fried cassava (yuca), and onion salad.

- **CHICHARRON DE PESCADO**

Pieces of fried fish served with fried cassava (yuca) red onion salad.

- **PICANTE DE QUINUA**

Quinoa stew accompanied with white rice and asparagus.

- **POLLO A LA BRASA (1/4)**

Rotisserie chicken served with french fries and salad.

- **CAU CAU DE POLLO**

Chunks of chicken breast prepared in a yellow pepper stew, diced potatoes and green peas, served with white rice.

## DRINKS

- **GLASS OF CHICHA MORADA**

Peruvian drink made with Peruvian purple corn, and pineapple.

- **CAN OF SODA:** Inca Kola (Peruvian soda), Coke- Diet

Coke, Sprite, Ginger Ale, Fanta.

\*No Refills

## DESSERT

- Tres Leches Cake

- Crema Volteada (flan)

- Tiramisu

\*\$0.35 Charge for food packing\* \*per container per person\*