



AUTENTICO
real peruvian flavor



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¡WELCOME TO AUTENTICO!

At Autentico, we celebrate the essence, diversity, and creativity of Peruvian cuisine, admired around the world. Each dish is a symphony of passion, recreating vibrant recipes that honor our rich culinary heritage.

Our story began with PIO PIO, a symbol of flavor and tradition. Today, we have transformed into AUTENTICO, embodying our commitment to authenticity, flavor, and excellence. This change is more than just a new name; it is a renewed promise to offer the true flavors of Perú. The essence of our restaurant lives in every bite, where tradition and innovation intertwine to delight your senses.

Welcome to a culinary experience that remains as authentic and delicious as ever.



Danny Pain
CHEF / OWNER

HOT APPETIZERS



ANTICUCHOS

TAMAL PERUANO

Peruvian tamal stuffed with chicken or pork, served with salsa criolla.

ANTICUCHOS DE CORAZON

Grilled beef heart skewers (2) served with papas doradas, Peruvian corn, and spicy limo sauce.

POLLO ANTICUCHERO

Grilled chicken thighs served with papas doradas, huacatay cream, and chimichurri.

PULPO ANTICUCHERO

Grilled octopus served with papas doradas, huancaína sauce, Peruvian corn, and chimichurri.

CONCHITAS A LA PARMESANA

Sea scallops (6) in shell, topped with grated parmesan, white wine, & butter broiled until bubbly & golden.

CHICHARRONES

Fried pork chunks served with papas doradas, Peruvian corn, salsa criolla, and spicy rocoto sauce.

3 SAUCE CALAMARI

Fried calamari served with three dipping sauces. (Pio Pio, ají amarillo, and spicy limo sauce).

ROCOTO SHRIMP

Fried shrimp tossed in sweet and spicy rocoto sauce with red peppers and green onions.

PERUVIAN BITES

Fried wontons filled with ají de gallina served with Pio Pio sauce.

HUACHANA BITES

Fried wontons filled with Peruvian huachana chorizo and cream cheese.

HUANCA YUCA

Crispy fried yuca served with huancaína dipping sauce.

PAPITAS RELLENAS

Fried stuffed potatoes (2) filled with seasoned ground beef, raisins, olives and eggs. Served with salsa criolla and spicy limo sauce.

CHICHARRÓN DE PESCADO

Fish fritters served with yuca, salsa criolla, and tartar sauce. (Mahi Mahi \$4)

SALCHIPAPAS

Fried hot dog slices and French fries topped with AUTENTICO sauces. (Add two fried eggs \$3).

LOMO FRIES

Lomo saltado over French fries topped with AUTENTICO sauces. (Add two fried eggs \$3).

CAUSA FRITA

Fried causa topped with choice of lomo saltado or picante de camarones.



**PULPO
ANTICUCHERO**

COLD APPETIZERS

PAPA A LA HUANCAÍNA

Sliced hard-boiled potatoes covered in huancaína sauce (Peruvian yellow pepper and cheese sauce).

12

OCOPA

Sliced hard-boiled potatoes covered in Ocopa sauce (creamy huacatay "black mint" and Peruvian yellow pepper & peanut sauce.)

12

COCKTAIL DE CAMARONES

Shrimp tossed with pisco infused golf sauce and pieces of avocado.

17

CHOROS A LA CHALACA

Steamed mussels (6) marinated with leche de tigre, diced tomatoes, cilantro, onions, corn, and canchita.

16

PALTA RELLENA

Avocado halves filled with chicken salad or vegetarian

14

CONCHITAS CHALACAS

Raw scallops in shells (4) marinated with leche de tigre, diced tomatoes, cilantro, onions, corn, and canchita.

15

PULPO AL OLIVO

Tender octopus slices covered in Peruvian botija olive sauce. Served avocado slices and crackers.

22

CAUSAS

LAYERS OF FLAVORY WHIPPED POTATOES
AVOCADO AND A FILLING OF CHOICE.

CHICKEN

14

Layers of chicken salad and avocado, topped with golf sauce.

TUNA

14

Layers of tuna salad and avocado, topped with ají amarillo sauce.

VEGETARIAN

12

Layers of mixed veggies and avocado, topped with golf sauce.

CAUSITA SAMPLER

17

Trio of causitas (chicken, tuna, and vegetarian)

ACEVICHADA

18

Classic ceviche over avocado stuffed causa.

CAUSA FRITA

17

Fried causa topped with choice of lomo saltado or picante de camarones.



CAUSA RELLENA

TUNAPALTARELLENACHOROSALACHALACAACEVICHADACAUSITASAMPLER
CAUSAFRITAPAPAALAHUANCAINACOCKTAILDECAMARONESPULPOALOLIVO

CEVICHES

FISH CURED IN LIME JUICE SERVED WITH ONIONS, CORN, CANCHITA, AND SWEET POTATO

ALL CEVICHES PRICED WITH TILAPIA (MAHI MAHI UPGRADE \$4)

CLÁSICO Classic fresh fish and ají limo ceviche.	19
MIXTO Fresh fish, calamari, octopus, and shrimp ceviche.	22
SUPER MIXTO Mixto ceviche with mussels.	24
MAHI MAHI AVOCADO Ají amarillo and avocado.	24



CEVICHE DE PULPO Creamy octopus ceviche.	22
CEVICHE DE CAMARONES Shrimp ceviche.	20
PICADITO Chopped seafood ceviche.	21
UN GUSTITO Mini classic ceviche.	14
TRES LECHES Creamy ceviche with three separate flavors (rocoto, ají limo, and ají amarillo).	22

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CEVI-CHARRÓN Ceviche clásico with fried fish chunks.	22
LECHE DE TIGRE SPICY SHOTS 3 Spicy leche de tigre shots, each one a different flavor (clásico, ají amarillo, and trilogía).	12
LECHE DE TIGRE Ceviche juice in a glass with fish, onions, corn, & cancha (Add fried calamari \$3)	17

	FISH	MIXTO
CARRETILLERO Ceviche clásico with fried calamari.	25	28
PASSION Ají amarillo and passion fruit.	20	23
HUANCAÍNA Ají amarillo and huancaína sauce.	20	23
YELLOW CREAM Creamy ají amarillo.	20	23
HUACATAY Ají amarillo and huacatay (black mint cream).	20	23
TRILOGÍA Spicy ceviche with mix of peruvian chili peppers (ají amarillo, ají limo, and rocoto).	20	23



CEVICHE DE PULPO HUACATAY TRILOGIA PASSION TRES LECHES HUANCAINA CAUSA FRITAY YELLOW CREAM SPICY SHOT MAHI MAHI AVOCADO SUPER MIXTO

SANDWICHES • SOUPS • SALADS



CHUPE DE CAMARONES

SANDWICHES

PAN CON CHICHARRÓN 15
Fried pork, ciabatta bread, sweet potatoes, and salsa criolla. Served with sweet potato fries.

POLLO A LA BRASA SANDWICH 14
Pulled rotisserie chicken, brioche bun, mayo, cheese, sautéed onions and peppers. Served with fries.
*Chicken may contain bones.

CHICKEN SALAD SANDWICH 13
Chicken salad on toasted sandwich bread. Served with fries.

CHORIPAN 13
Grilled chorizo, ciabatta bread, lettuce, huacatay mayo, and chimichurri. Served with fries.



PAN CON CHICHARRÓN

SOUPS

AGUADITO 15
Cilantro infused soup with chicken, potatoes, rice, and veggies.

SOPA CRIOLLA 18
Beef noodle soup with potatoes, milk, eggs, and angel hair.

CHUPE DE CAMARONES 25
Creamy shrimp chowder with rice, potatoes, eggs, corn, peas, and carrots.

SALADS

***SWEET GREEN SALAD** 12
Mixed greens, avocado, grapes, cherry tomatoes, dried cranberries, feta cheese, and passion fruit vinaigrette.

***QUINOA SALAD** 13
Quinoa, mixed greens, red peppers, avocado, onions, cherry tomatoes, and passion fruit vinaigrette.

LOMO SALAD 18
Lomo saltado (steak or chicken) served over mixed greens salad.

***ADD PROTEIN**

GRILLED CHICKEN 7 | STEAK BITES 8 | GRILLED SHRIMP 9

KIDS MENU

INCLUDES KIDS JUICE BOX \$8.

KIDS NUGGETS

Chicken nuggets served with rice or fries.

KIDS BOWL

Build your kids chicken bowl.

KIDS POLLO

1/4 dark chicken served with rice or fries.

KIDS SALCHIPAPA

French fries and hot dog slices.

KIDS NUGGETS AGUADITO PAN CON CHICHARRON KIDS POLLO CHORIPAN
LOMO SALAD SWEET GREENS CHUPE DE CAMARONES SOPA CRIOLLA QUINOA

SEAFOOD & SALTADOS

SEAFOOD

JALEA MIXTA

Deep fried fish and seafood over a bed of fried yuca, topped with salsa criolla. Served with tartar sauce. (Mahi Mahi \$8)

32

JALEA BRAVA

Jalea mixta served with leche de tigre or mini classic ceviche. (Mahi Mahi \$10)

45

JALEA BRAVA



ARROZ CON MARISCOS

Peruvian style seafood paella. Served with salsa criolla.

29

TACU TACU CON SALSA DE MARISCOS

Seafood in creamy seafood sauce over tacu tacu.

25

PESCADO A LO MACHO

Seafood in creamy seafood sauce over fried tilapia or Mahi Mahi filet. Served with rice and papas doradas. (Mahi Mahi \$5)

28

PICANTE DE CAMARONES

Shrimp in spicy creamy seafood sauce over potatoes. Served with rice. (Mariscos \$4.00)

25

PESCADO FRITO

Fried tilapia or Mahi Mahi filet served with rice, golden potatoes, sweet green salad, & salsa criolla. (Mahi Mahi \$5)

18

SUDADO DE PESCADO

Steamed tilapia or Mahi Mahi filet cooked with onions, tomatoes, cilantro, and chicha de jora (fermented corn beer). Served with rice and fried yuca. (Mahi Mahi \$5)

23

QUINOTTO

Choice of grilled Shrimp or Mahi Mahi filet served over huancaína quinoa risotto.

26

PASTA DEL MAR

Linguine pasta and seafood tossed in creamy seafood sauce.

25

SALTADOS

PERUVIAN STIR-FRY WITH CHOICE OF PROTEIN WITH ONIONS, TOMATOES, CILANTRO, AND PERUVIAN YELLOW PEPPERS. SEASONED WITH SOY SAUCE, VINEGAR, AND OTHER SPICES.

LOMO SALTADO

Stir-fry served over french fries with rice.

TALLARÍN SALTADO

Stir-fry tossed with linguine pasta.

QUINOTTO SALTADO*

Stir-fry served over quinoa risotto.

HUANCAÍNA SALTADO*

Stir-fry served with tallarines a la huancaína.

A LO POBRE SALTADO*

Lomo saltado with fried eggs and plantains.

TACU TACU SALTADO*

Stir-Fry served over tacu tacu.

TENDERLION STEAK 28 | CHICKEN 22 | SHRIMP 24
(*ADD 2 TO BASE PRICE)



QUINOTTO SALTADO

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

JALEA MIXTA TACU TACU DEL MAR TALLARÍN SALTADO SUDADO DE PESCADO
LOMO SALADO ARROZ CON MARISCOS PESCADO FRITO HUANCAÍNA SALTADO

BEEF & CHICKEN

ARROZ TAPADO

Upside down rice bowl with ground beef filling with raisins, olives, parsley topped with two fried eggs, and plantains.

19

SECO DE CARNE

Tender chunks of beef stewed in cilantro beer sauce. Served with rice, canary beans, and salsa criolla.

25

SECO DE CORDERO

Tender chunks of lamb stewed in cilantro and chicha de jora. (fermented corn beer). Served with rice, canary beans, salsa criolla, and yuca.

27

BISTEK A LO POBRE

Grilled skirt steak served with rice, plantains, fries, sweet green salad, and topped with 2 fried eggs.

27

CAU CAU

Traditional tender beef tripe stew with cubed potatoes, green peas, ají amarillo, and a touch of mint. Served with white rice.

24

MILANESA DE POLLO

Breaded chicken breast served with rice, fries, plantains, and sweet green salad.

22

AJÍ DE GALLINA

Shredded chicken in spicy creamy sauce over hard boiled potatoes. Served with rice.

22

ARROZ CON POLLO

Cilantro infused rice and chicken confit served with papa a la huancaína and salsa criolla.

22

CARAPULCRA

Papa seca "dehydrated potatoes" & pork stew with Peruvian spices and peanuts, topped with Chicharrones. Served with white rice & salsa criolla.

24

*TALLARINES VERDES

Peruvian pesto tossed with linguine pasta with choice of protein. Served with papas doradas covered with huancaína sauce.

*TALLARINES A LA HUANCAÍNA

Huancaína sauce tossed with linguine pasta and choice of protein.

CHOOSE YOUR PROTEIN

TENDERLOIN BITES	25
LOMO SALTADO	30
FILETE DE NEW YORK (12OZ)	29
MILANESA DE POLLO	23
ANTICUCHOS	25

*ARROZ CHAUFÁ

Stir fried rice with asian spices, eggs, peppers, snow peas, and green onions.

*AEROPUERTO

Stir fried rice and noodles with asian spices, eggs, peppers, snow peas, diced plantains, and green onions.

CHOOSE YOUR PROTEIN

CHICKEN	20
STEAK	22
SHRIMP	24
SEAFOOD	26
MIXED	23

*VEGETARIAN OPTION AVAILABLE



TALLARINES VERDES

POLLO A LA BRASA & BOWLS



POLLO A LA BRASA

POLLO A LA BRASA

CHICKEN OPTIONS	SIDES	PRICE	WHITE MEAT
1/4 CHICKEN	2 SIDES	13	+0.50
1/2 CHICKEN	2 SIDES	16	+0.50
1 WHOLE CHICKEN	2 SIDES	29	+2.00
1 WHOLE CHICKEN	4 SIDES	37	+2.00
2 WHOLE CHICKENS	6 SIDES	62	+4.00

CHOOSE YOUR SIDES

*FRIED YUCA | *PLANTAINS | *SWEET POTATO FRIES | FRENCH FRIES
 CILANTRO LIME RICE | BLACK BEANS | HOUSE SALAD
 COLESLAW | FAJITA VEGGIES | WHITE RICE
 *EXTRA CHARGE

AUTENTICO BOWLS

SIGNATURE BOWL 13
 Cilantro lime rice, pulled rotisserie chicken, black beans, plantains, fajita veggies, lettuce, cheese, & choice of sauce.

VEGGIE BOWL- MAKE IT YOUR WAY 12
 cilantro lime rice, black beans, plantains, lettuce, fajita veggies, onions, tomatoes, cilantro, cheese

CHOOSE SAUCE: YELLOW | SPICY GREEN | JALAPENO CREAM
 ADD AVOCADO TO ANY BOWL \$3

BEVERAGES

CHICHA MORADA GLASS 4.5 PITCHER 16
 Traditional drink made with purple corn and lime.

MARACUYÁ 4.5 16
 Passion fruit juice.

FOUNTAIN SODA GLASS 3.75
 Coke products
 CAN 2.5 BOTTLE 3.5
 Inka Kola

COFFEE | TEA 3
JARRITOS BOTTLE 3.5
MILKSHAKES 7
 (Lúcuma, mango, strawberry or chocolate).



CHICHA MORADA

POLLO A LA BRASA CHICHA MORADA VEGGIE BOWL MARACUYA COFFEE
 SIGNATURE BOWL FRIED YUCA FOUNTAIN SODA MILKSHAKES JARRITO BOTTLE

BAR MENU

**HAPPY
HOUR
(M - F)
3 pm - 7 pm**



PERUVIAN COCKTAILS

PISCO SOUR 12
(Classic, maracuyá, mango or chicha).
Pisco, lime, egg white, and syrup.

CHILCANO 12
(Classic, maracuyá, mango or pineapple).
Pisco, lime, syrup, and ginger ale.

PISCO PUNCH 12
Pisco, white wine, triple sec, and peach schnapps.

CHOLITO ICED TEA 13
Pisco, vodka, rum, tequila, gin, triple sec,
lime, syrup, and coke.

CHICHA COOLER 11
Pisco, bacardí, malibu, chicha morada, maracuyá,
and pineapple juice.

ALGARROBINA COCKTAIL 13
Pisco, milk, and algarrobina syrup.

INKA TINI 13
Vodka, peach schnapps, lime, and Inka Kola.

BEER BOTTLE

CRISTAL (PERÚ)	ANGRY ORCHARD	7
PILSEN (PERÚ)	CORONA	
HEINEKEN	MILLER LITE	
LAGUNITAS IPA		

DRAFT BEER

VODOO RANGER	MODELO NEGRA	SHORT	TALL
MODELO SPECIAL	BLUE MOON	5.5	8

SANGRÍAS

CHICHA SANGRÍA	GLASS	PITCHER
Red wine, chicha morada, pisco, triple sec, syrup, and fruit.	11	35

FIESTA SANGRÍA
White wine, triple sec, pisco, rum, and fruit.

SIGNATURE COCKTAILS

MOJITO (Classic, maracuyá or mango). 12
Rum, muddled limes, sugar, and mint leaves.

CAIPIRINHA 11
Cachaça, muddled limes, and sugar.

PIÑA COLADA 13
Rum, coconut cream, and pineapple juice.

CUBA LIBRE 11
Rum, muddled limes, sugar, and coke.

GIN & BASIL 11
Gin, lime, syrup and basil.

LIMA MULE 13
Vodka, moscato, maracuyá, lime, ginger
beer, and basil.

MARGARITA (Classic, maracuyá, mango or chicha). 12
Tequila, triple sec, lime, and syrup. (PATRON 15).

WINE BY THE GLASS

WHITE	Chardonnay, Pinot Grigio, and Moscato.	9
RED	Cabernet Sauvignon, Merlot, and Pinot Noir.	9

PISCOPUNCH CAIPIRINHA WINES LIMA MULE CHILCANO SINKA TINI MARGARITAS
CHICHA COOLER PIÑA COLADA SANGRIAS PISCO SOUR ALGARROBINA CUBA LIBRE

SHARING MENU



CAUSITA SAMPLER

Trio of causitas (chicken, tuna, and vegetarian).

17

PIQUEO FRÍO

Cold appetizer sampler consisting of ceviche clásico, papa a la huancaína, causa de pollo, causa de atún, and palta rellena (veggie).

35

PIQUEO CALIENTE

Hot appetizer sampler consisting of papa rellena, peruvian bites, rocoto shrimp, huanca yuca, and huachana bites.

35

PIQUEO ANTICUCHERO

Anticuchero sampler consisting of grilled anticuchos, octopus, chicken thighs, and shrimp in anticuchera sauce. Served over papitas doradas and corn covered in huancaína, huacatay, and chimichurri.

40



PIQUEO CALIENTE

DON CRIOLLO

Trio criollo of ají de gallina, arroz con pollo, and seco (beef or lamb).

BEEF

65

LAMB

70

EL GRAN MARINO

Seafood trio of ceviche clásico, jalea mixta, and arroz con mariscos.

TILAPIA

75

MAHI MAHI

85

SEÑOR JALEA

Super sized jalea mixta (fried fish, calamari, shrimp, and mussels on a bed of fried yuca, topped with sarza criolla).

TILAPIA

55

MAHI MAHI

65

DÚO MARINO

Ceviche clásico and arroz con mariscos. (Mahi Mahi \$4)

45



PIQUEO FRÍO



PIQUEO ANTICUCHERO

DESSERT MENU



ALFAJORES (2 IN A BOX)

Sweet shortbread cookies filled with dulce de leche.

7

CHEESECAKE DE LÚCUMA

Creamy cheesecake with lúcuma flavor.

7

CHEESECAKE DE MARACUYÁ

Creamy cheesecake with passion fruit flavor.

7

CHOCOFLAN

Chocolate cake layered with caramel flan.

7

FLAN

Smooth caramel custard dessert.

7

TRES LECHES

Sponge cake soaked in three kinds of milk, topped with whipped cream and cinnamon.

7

MOUSSE DE LÚCUMA

Light, airy dessert with lúcuma flavor.

6

MOUSSE DE MARACUYÁ

Light, airy, sweet, and tangy dessert with passion fruit flavor.

6

PIONONO

Rolled sponge cake filled with dulce de leche.

6

MIL HOJAS

Flaky pastry layered with dulce de leche.

6

TORTA DE CHOCOLATE

Rich, dense and flavorful chocolate cake.

7

FIRENZES GELATO

Gelato with superfruits from the Peruvian Andes and the Amazonia. (Lúcuma, mango, strawberry or chocolate).

5



ALFAJORES



TORTA DE CHOCOLATE



MOUSSE DE MARACUYÁ

ALFAJORES MIL HOJAS FLAN GELATO CHOCO-FLAN TRES LECHES PIONONO
CHEESECAKE DE LÚCUMA TORTA DE CHOCOLATE CHEESECAKE DE MARACUYÁ

ON THE GRILL



PARRILLADA AUTENTICO

Two Short ribs, two New York strip steaks, two flap steaks, two chorizos, one anticucho skewer, and two chicken breasts. Served with papas doradas, chimichurri, cilantro lime rice, and sweet green salad.

75

PLANCHITA

One short rib, one steak, two hot dogs, two fried eggs, plantains, yuca, sauteed onions, peppers, and tomatoes. Served with rice.

35

FILETE DE NEW YORK

Grilled New York strip steak (12oz) served with white rice, French fries, and sweet green salad.

28

ASADO DE TIRA CON HUESO

Grilled beef short ribs (2) served with white rice, French fries, and sweet green salad.

30

POLLO AL GRILL

Grilled chicken breast served with white rice, french fries, and sweet green salad.

22



PARRILLADA
AUTENTICO



PLANCHITA



FILETE DE
NEW YORK

LOS ANTICUCHEROS

PIQUEO ANTICUCHERO

Anticuchero sampler consisting of grilled anticuchos, octopus, chicken thighs, and shrimp in anticuchera sauce. Served over papitas doradas and corn covered in huancaína, huacatay, and chimichurri.

40

ANTICUCHOS DE CORAZÓN

Two grilled beef heart skewers served with papas doradas, Peruvian corn, and spicy limo sauce.

19

PULPO ANTICUCHERO

Grilled octopus served with papas doradas, huancaína sauce, corn, and chimichurri.

27

POLLO ANTICUCHERO

Grilled chicken thighs served with papas doradas, huacatay cream, and chimichurri.

21

ADD CHORIZO TO ANY ORDER \$2.50

PARRILLADA AUTENTICO BIFE DE CHORIZO PIQUEO ANTICUCHERO POLLO AL GRILL
ANTICUCHO DE CORAZÓN PULPO ANTICUCHERO POLLO ANTICUCHERO PIQUEO

PERUVIAN FOOD GLOSSARY

AJI - Chilli pepper.

AJI LIMO - Aromatic chili pepper native to Perú.

ANTICUCHERA SAUCE - Peruvian marinade for grilling.

BISTEC - A thin cut of beef.

CANCHA - Toasted corn.

COMIDA CRIOLLA - Fusion of Andean, Spanish, African, Chinese, & Japanese Cultures.

CHALACA - Diced onion & cilantro salsa.

CHICHARRON - Protein fried in it's own fat.

CHICHA DE JORA - Fermented corn beer.

CHICHA MORADA - Purple corn lemonade.

CHIFA - Chinese influenced Peruvian cuisine.

CHOCLO - Peruvian corn.

CHORO - Mussels.

HUACATAY SAUCE - Black mint, chili pepper sauce.

HUANCAINA SAUCE - Ají amarillo chili, creamy sauce.

KION - Peruvian word for ginger.

LECHE DE TIGRE - Citrus marinade for cebiche.

LUCUMA - Tropical fruit found in Andes, tastes like butterscotch.

MANJAR BLANCO - Dulce de leche.

MARACUYA - Passion Fruit.

MONDONGO - Beef tripe.

PALTA - Avocado.

PAPAS DORADAS - Fried soft boiled potatoes.

PARRILLADA - Barbecue of grilled meats.

QUINOTTO - Quinoa huancaína risotto.

ROCOTO - Spicy Peruvian chili, looks like a red pepper.

SALSA CRIOLLA - Red onion, cilantro, lime juice .

SALSA GOLF - Mayonnaise and Ketchup.

SPICY LIMO SAUCE - Aji limo mayo.

TACU TACU - Seared bean & rice patty.

TALLARIN - Pasta, usually linguini.



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