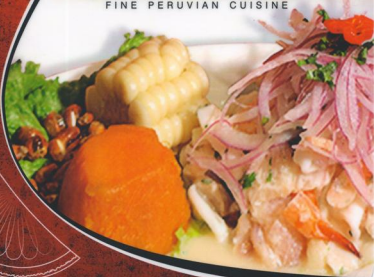




CEBI W EHOUSE

FINE PERUVIAN CUISINE





FLAVOR OF PERU, LLC

CEBICHEHOUSE

301 330 2400

www.cebichehouse.com

117 N. Frederick Ave
Gaithersburg, MD 20877

Copyright © FLAVOR OF PERU, LLC. 2010 All rights reserved
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Entrada / Appetizer

CEBICHE DE PESCADO 11.95

Fish marinated in natural lime juice served with sweet potato, onions and corn on the cob.

CEBICHE MIXTO 12.95

Fish, shrimp, scallops, octopus, and squid marinated in lime juice. Served with sweet potato, onions and corn on the cob.

CEBICHE HOUSE 13.95

Fish and seafood marinated and "cooked" in lime juice. Served with sweet potato, corn on the cob, onions and special house sauces.



CEBICHE A LA NORTEÑA 11.95

Fish marinated in natural lime juice and yellow spicy cream sauce. Served with boiled yucca, onions, plantain chips, and special Peruvian beans.

CEBICHE DE CAMARONES 12.95

Shrimp marinated in lime juice, garlic, onions and cilantro. Served with sweet potato and Peruvian corn.

TIRADITO DE PESCADO 11.95

Slices of fish marinated in natural lime juice, Served with boiled yucca

TIRADITO DE PESCADO A LO "CEBICHE HOUSE" 12.95

Slices of fish marinated in lime juice. Served with boiled yucca and special House sauces.

CÓCKTAIL DE CAMARONES 9.95

Fresh shrimp, served with avocado and special House sauce.

CHOROS A LA CHALACA 8.95

Mussels served with onions, lime juice, spices and green garnish.

PALTA RELLENA 7.95

Ripe avocado stuffed with creamy chicken.

CAUSA RELLENA 7.95

Peruvian specialty of mashed potatoes, stuffed with seasoned chicken.

PAPA A LA HUANCAINA 6.95

Sliced potatoes on a bed of fresh lettuce, topped with a mildly spicy "Viajero" cheese sauce; garnished with sliced hard-boiled eggs and marinated olives.

YUCAS A LA HUANCAINA 7.95

Special crispy yucca served with Huancaína Sauce.

TAMAL CON SALSA CRIOLLA 5.95

Typical corn tamale with chicken, served with Creole sauce.

CHICHARON CON YUCA 8.95

Delicious chunks of deep fried pork, served with fried yucca and Creole sauce.

ANTICUCHO DE POLLO EN SALSA DE PACHAMANCA & PISCO 8.95

Grilled marinated chicken skewers in a special pachamanca sauce, served with a golden potato and Peruvian corn.

ANTICUCHOS 8.95

Beef heart marinated with special spices and grilled. Served with golden potato and Peruvian corn.

CAMARONES AL AJILLO 9.95

Fresh shrimp sautéed with garlic, lemon, white wine and spices. Served with garlic bread and garnished with lettuce, and sliced tomato.

CONCHITAS A LA PARMESANA 10.95

Seasoned scallop gratinated with parmesan cheese.

Ensaladas / Salads

SPECIAL HOUSE SALAD 7.95

Diced avocado, fava beans or lima beans, white cheese, corn and tomatoes in a dressing of lemon, olive oil vinegar and cilantro.

ENSALADA DE POLLO 7.95

Marinated chicken breast salad, with lettuce, tomato, and onions. Served with ranch or Italian dressing. Olive oil and vinegar available.

*** CAESER SALAD 6.95**

Crisp, romaine lettuce, served with Parmesan cheese, croutons, and Caesar dressing.

ENSALADA ESPECIAL 6.95

Lettuce, tomatoes and avocado. Served with ranch or Italian dressing.

Vegetariano / Vegetarian

COMBINACION VEGETARIANA 11.95

Carrot, broccoli, cauliflower, onions, tomatoes, mushroom, red and green pepper, sautéed in olive oil, soy sauce and fresh herbs. Served with steamed white rice.

TALLARIN SALTADO CON VEGETALES 11.95

Spaghetti mixed with onions, peas, tomatoes, red, broccoli and green pepper, sautéed in olive oil, soy sauce and fresh herbs.

Sopas / Soups

CHUPE DE CAMARONES 12.95

Spicy shrimp chowder. Plump fresh shrimp, with fresh corn, rice, eggs and more! Hearty enough for a meal.

CHUPE DE PESCADO 10.95

Spicy fish chowder. Plump with fresh corn, rice, eggs and more!

PARIHUELA DE MARISCOS 15.95

Fresh mixed seafood soup with Peruvian spices, in a savory broth. Hearty enough for a complete meal.

AGUADITO DE POLLO 4.95

Chicken gizzard soup made with cilantro broth.



CHILCANO DE PESCADO 4.95

Concentrated fresh fish soup.

CALDO DE GALLINA 6.95

Special Peruvian Chicken Noodle Soup.

SOPA DEL DIA 5.95

Please ask your server about our special Soup of the Day.

Especiales / Specials

LECHE DE TIGRE 4.95

Ceviche juice

CHOCLO ENTERO CON QUESO 4.50

Traditional Peruvian corn served with white cheese.

PAPA RELLENA 7.95

(Only on weekends)

Mashed potatoes filled with sautéed ground beef, hard boiled egg, olives and raisins, rolled in seasoned potato flour and deep fried. Served with Creole sauce.

Carnes / Meats

CHURRASCO A LA PARRILLA 15.95

Special N.Y. steak (10 oz), grilled to your taste served with French fries, rice, lettuce and tomatoes.

CHURRACO A LA CUBANA 16.95

Special NY. steak (10 oz), grilled to your taste, and served with plantain, fried egg, rice and beans.

BISTEAK A LO POBRE 15.95

Steak grilled to your taste, served with rice, plantain, French fries, fried egg, and beans.

LOMO SALTADO 12.95

Succulent marinated beef sautéed in olive oil and red onions. It is tossed with ripe tomatoes, French fries, herbs. Served with white rice.

TALLARIN SALTADO DE CARNE 12.95

Spaghetti and fresh beef sautéed in olive oil, red onions, tomatoes, red and green pepper and fresh herbs

SECO DE CARNE 13.95

A generous slab of beef, prepared in a cilantro stew with peas. It is served with soupy white beans, yucca and steamed white rice

CAU CAU A LA CRIOLLA 9.95

Beef tripe stew served with rice.

TACU TACU CON BISTEAK 15.95

Beef steak seasoned with breadcrumbs, and served with mixed rice and beans.

TALLARINES VERDES CON BISTEAK 13.95

Spaghetti mixed with basil pesto sauce, and served with steak grilled to your taste.

ARROZ CHAUFA DE CARNE 11.95

Peruvian fries rice mixed with beef, spring onions and scrambled eggs.

SPAGHETTI A LA HUANCAINA CON MEDALLONES DE LOMO 14.95

Special Peruvian dish. Spaghetti mixed with huancaína sauce & beef and mushroom sautéed.

ADOBO DE CERDO 9.95

Delicious spice of chunks pork stew served with sweet potatoes and rice on the side.



LOMO SALTADO A LO CEBICHE HOUSE 14.95

Strip of NY steak sautéed in olive oil, and red onions, It is tossed with ripe tomatoes, French fries and fresh herbs and spices. Served with white rice.

Pescados y Mariscos / Seafood

TRUCHA FRITA 13.95

Fresh whole trout, de-boned, dipped in seasoned flour, and deep-fried. Served with rice, fried potato and Creole sauce.

PESCADO A LA PLANCHA 14.95

Grilled filet of Mahi-Mahi fish, served with fried potato, rice and Creole sauce.

PESCADO A LA MILANESA 14.95

Breaded and Grilled filet of Mahi-Mahi fish. Served with French fries, rice, lettuce and tomatoes.

PESCADO A LO MACHO 16.95

Grilled filet of Mahi-Mahi fish, with fresh mix seafood cooked on special cream sauce. Served with potato, rice and marinated olive.

PESCADO SUDADO 14.95

Your choice of Mahi-Mahi filet or a fresh, whole, de-boned trout. Cooked with onions, tomatoes, white wine, and spices. Served with rice.

SALMON A LA PARRILLA 15.95

Grilled filet of salmon, served with rice, potato and vegetables. Limon and butter sauce is served over salmon.

PICANTE DE CAMARONES 15.95

Fresh shrimp, sautéed with a special cream sauce, and served with rice.

PICANTE DE MARISCOS 14.95

Fresh shrimp, octopus, squid, and scallops, are piled high under a zesty cream sauce. This exciting mixture is served over potatoes and served with white rice. Feel free to mix it all together!

SALTADO DE MARISCOS 15.95

Fresh shrimp, squid & scallops sautéed in olive oil, red onions, tomatoes and herbs. Served with French fries and rice.

ARROZ CON MARISCOS 16.95

Delicious fresh seafood, mixed with rice and vegetables and sautéed.



ARROZ CHAUFA DE MARISCOS 15.95

A Peruvian combination of fresh seafood with fried rice.

TALLARIN SALTADO DE MARISCOS 15.95

Spaghetti fresh shrimp, squid & scallops sautéed in olive oil, red onions, tomatoes and herbs.

JALEA DE MARISCOS 19.95

This "Jalea" is a unique and tasty Peruvian speciality. A specially seasoned seafood dish, dipped in flour and breadcrumbs, and deep-fried. Served with fried yucca, Creole sauce and tartar sauce.

CHICHARON DE CALAMARES 12.95

Squid seasoned, dusted with special flour and deep fried. Served with fried yucca, tartar sauce and Creole sauce.

CHICHARON DE PESCADO 13.95

Seasoned pieces of fish dusted with special flour and deep fried. Served with fried yucca, tartar sauce and Creole sauce.

CAU CAU DE MARISCOS 14.95

Fresh mixed seafood & potatoe stew served with rice.

Poultry / Aves

POLLO SALTADO 11.95

Fresh chicken thigh sautéed in olive oil, red onions and herbs. It is tossed with tomatoes, French-fried and served with white rice.

TALLARIN SALTADO DE POLLO 11.95

Spaghetti mixed with fresh chicken, and sautéed in olive oil, red onions, red and green pepper, tomatoes and fresh herbs.

CHICHARRONES DE POLLO 7.95

Tasty fried chunks of chicken, served with fried yucca.

POLLO A LA MILANESA 12.95

Chicken breast breaded and fried. Served with French fries, rice and lettuce tomatoes salad.

ARROZ CHAUFA DE POLLO 10.95

Peruvian chifa fried rice mixed with chicken, spring onions and scrambled eggs.

POLLO A LA PARRILLA EN SALSA DE CHAMPIÑONES 13.95

Fresh boneless grilled chicken, sautéed in wine and mushroom sauce. Served with steamed rice and vegetables.

AJI DE GALLINA 9.95

Peruvian traditional chicken stew in a spicy nutty cheese sauce. Served with potatoes, broiled egg, black olive and steamed rice.

Kid's Menu

GRILLED CHEESE SANDWICH 3.95

Served with French fries.

CHICKEN TENDER 5.95

Served with French fries.

SALCHIPAPA 4.95

French fries mixed with pieces of hot dog.

POLLO Y PAPA 4.95

French fries mixed with sliced of Rotisserie chicken.

Side Orders

- Arroz Blanco / White Rice 2.00
- Platano Frito / Fried Plantain 2.75
- Yuca Frita / Fried Yucca Strips 3.95
- Papa Dorada / Fried Potatoes 2.00
- Huevo Frito / Fried Egg 1.50
- Frijoles / Beans 3.00
- Palta / Avocado 3.00
- Camote / Sweet Potatoes 2.55
- Cancha / Tosted Corn 2.00
- Papas Fritas / French Fries 2.50
- Salsa Criolla/ Creole Sauce 2.00
- Salsa Huancaína 2.50
- Cebiche House Special sauce 3.00
- Vegetales / Vegetables 3.00

Postres / Dessert

CREMA VOLTEADA 3.95

Peruvian style flan.

ARROZ CON LECHE 2.95

Peruvian classic rice pudding.

HELADO DE LUCUMA 4.25

Tropical fruit ice cream, Peruvian style.

ALFAJOR 2.50

Traditional Peruvian cookie - Flaky crust with caramel filling dusted with powdered sugar.

Bebidas / Beverages (Non-Alcoholic)

- Coke 1.75
- Diet Coke 1.75
- Sprite 1.75
- Orange Soda 1.75
- Club Soda 1.75
- Cranberry 1.75
- Milk 1.50
- Inca Kola (Bubblegum-flavored) 1.95
- Orange Juice 2.10
- Maracuya (Passion fruit juice) 2.25
- Pineapple Juice 2.25
- Chicha Morada 2.25
- Lemonade 1.75
- Ice Tea 1.75
- Bottle of Water 1.75
- Coffee / Tea 1.25
- Virgin Piña Colada 4.95
- Virgin Strawberry Daiquiri 4.95



Alcoholic Beverages

BEER

- Cuzqueña
- Cristal
- Corona
- Heineken
- Miller Lite
- Budweiser
- Stella
- Modelo

RED WINE

- Merlot
- Cabernet Sauvignon Merlot
- Queirolo (Borgoña Semi Sweet)

WHITE WINE

- Chardonnay
- Zinfandel

MIX DRINK

- Pisco Sour
- Maracuya Sour
- Mango Sour
- Peru Libre
- Margarita
- Piña colada
- Algarrobina
- Daiquiri

more...

