SIDES

SERVES 8-10 18-20

Frijoles Peruanos 25.00 40.00

Peruvian beans

Platano Frito 40.00 70.00

Deep fried plantains

Arroz Blanco 20.00 30.00

Garlic white rice

Dinner Rolls 50 for 20.00

CATERING MENU

DRINKS

Chicha Morada 25.00 per Gallon

Made from scratch, Inca Purple Corn Drink—believed to have healing powers & super rich in antioxidants!

Maracuya 25.00 per Gallon

Made from scratch, Passion Fruit Juice—rich in antioxidants & vitamins!

Miti Miti 25.00 per Gallon

A beautiful and tasty combination of our two homemade drinks, Chicha and Maracuya.

CONTCT US

10264 SAN PABLO AVE EL CERRITO, CA 94530

510-778-8884

WWW.ELMONRESH.COM
ELMONOFRESH@GMAIL.COM





APPETIZERS

SERVES 8-10 18-20

Fish Ceviche [Popular] 70.00 120.00

A spicy dish of fresh raw fish, cured and cooked in lime juice and spices, served cold with sweet potatoes and Peruvian toasted corn. Ask for mild preparation

Ceviche Mixto 80.00 140.00

A spicy dish of mixed seafood, cured and cooked in lime juice, Peruvian Rocoto chili and spices, served cold with sweet potatoes Peruvian corn and Peruvian toasted corn. Ask for mild preparation

Causa Balls 50.00 90.00

Whipped yellow potatoes made with Aji Amarillo (Peruvian yellow chili) and seasoning, served with a tasty layer of tuna salad or chicken in between topped with our spicy aji verde sauce

Pollo Redondo 50.00 90.00

Delicious chicken croquette balls server with our refreshing marinated chopped cilantro side

Platano Frito 40.00 70.00

Deep fried plantains served with a couple of our special Peruvian sauces

Papa a la Huancaina 60.00 100.00

Sliced Potatoes, served cold with our delicious spicy Peruvian cheese Sauce

Kale Salad 25.00 40.00

Kale, tomatoes, carrots, sunflower seeds, mushrooms, and lime vinaigrette

House Salad 20.00 30.00

Romaine lettuce, tomatoes, carrots, mushrooms, and lime-mustard vinaigrette

VEGETARIAN

SERVES 8-10 18-20 HALF TRAY FULL TRAY

Arroz con Frijoles 70.00 120.00

Peruvian beans served with rice and a side of zesty salsa criolla in lime. (Vegetarian & Vegan)

Saltado de Vainitas 70.00 120.00

Stir fried green beans, onions, tomatoes and cilantro served with garlic white rice.

Tallarin Verde 70.00 120.00

Spaghetti served with our delicious homemade pesto sauce topped with feta cheese.

CHICKEN

SERVES 8-10 18-20 HALF TRAY FULL TRAY

Chaufa de Pollo 80.00 140.00

Peruvian style chicken fried rice with mixed scrambled eggs and green onions

Aji de Gallina [Popular] 80.00 140.00

A creamy chicken stew made with shredded chicken breast cooked with aji amarillo (Peruvian yellow chili), cheese, milk, garnished with walnuts and served with potatoes and rice

Saltado de Pollo 80.00 140.00

Stir fried chicken, onions, tomatoes, fried potatoes and cilantro served with rice

Tallarin Saltado de Pollo 80.00 140.00

Spaghetti served with stir fried chicken, onions, tomatoes, fried potatoes and cilantro.

Vainitas de Pollo 80.00 140.00

Stir fried chicken, green beans, onions, tomatoes and cilantro served with rice

BEEF

SERVES 8-10 18-20
HALF TRAY FULL TRAY

Lomo Saltado

90.00 160.00

A Peruvian classic! Strips of succulent stir fried Black Angus beef, onions, tomatoes, fried potatoes and cilantro served with rice

Tallarin Saltado de Carne 90.00 160.00

Spaghetti served with stir fried beef, onions, tomatoes and cilantro

Vainitas de Carne 90.00 160.00

Stir fried Black Angus beef, green beans, onions, tomatoes and cilantro served with rice

Chaufa de Carne

90.00 160.00

Peruvian style beef fried rice with mixed scrambled eggs and green onions and soy sauce

SFAFOOD

SERVES 8-10 18-20 HALF TRAY FULL TRAY

Arroz con Mariscos 100.00 180.00

Mixed seafood with rice cooked in a Peruvian aji panca sauce served on a sizzling platter

Tallarin Saltado de Camarones 100.00 180.00

Spaghetti served with stir fried shrimp, onions, tomatoes and cilantro

Saltado de Camarones 100.00 180.00

Stir fried shrimp, onions, tomatoes and cilantro served with garlic white rice.

Chaufa de Mariscos 100.00 180.00

Chinese inspired Peruvian style seafood fried rice mixed with scrambled eggs, green onions and soy sauce