



CASA CHASKI'S

Home Cooked Peruvian Food



Appetizers (Piqueos)

Beef Empanada \$3.50 (each)

Pastry stuffed with seasoned ground beef.

Vegan Empanada \$3.50 (each)

Vegan version of our number one seller. Made with plant based meat.

Papa a la Huancaína \$7.00

Slices of boiled potatoes topped with a queso fresco and aji amarillo cheese sauce.

Causa Limeña \$9.00

House made chicken salad sandwiched between two layers of cold aji amarillo seasoned mashed potatoes.

Yucca a la Huancaína \$7.50

Yucca fries topped with a queso fresco and aji amarillo cheese sauce.

Chicharron de Calamar \$10.00

Fried calamari. Served with homemade tartar sauce, Peruvian corn nuts and sarza criolla.

Soup (Sopa)

Aguadito de Pollo \$11.00

Large chicken and rice soup in a cilantro broth.

Vegan

Tofu Saltado \$14.00

Tofu stir fry with onions, tomatoes and french fries. Served with rice.

Saltado de Vegetales \$14.00

Veggie stir fry with onions, tomatoes and french fries. Served with rice.

Col Saltado con Tofu \$14.00

Cabbage, tofu, red onion, and tomato stir fry. Served with white rice.

Col Saltado con Vegetales \$14.00

Cabbage, mixed vegies, red onion, and tomato stir fry. Served with white rice.

Tallarín Saltado de Vegetales \$14.00

Noodle stir fry with veggies, onions and tomatoes.



Empanada

Tallarín Saltado de Tofu \$14.00

Noodle stir fry with tofu, onions and tomatoes.

Chaufa de Tofu \$14.00

Chinese-Peruvian tofu fried rice.

Chaufa de Vegetales \$14.00

Chinese-Peruvian veggie fried rice.

Arroz con Papa a la Huancaína \$12.00

Papa a la huancaína served with a side of white steamed rice. (Contains milk, cheese and egg. Not Vegan)

Tallarines Verdes \$13.00

Creamy Peruvian pesto noodles. (Contains milk, cheese and walnuts. Not Vegan)



Papa a la Huancaína



Tallarín Saltado de Vegetales

Drinks (Refrescos)

Inca Kola \$3.50

Diet Inca Cola \$3.50

Coke \$4.00

Peach Iced Tea \$4.00

Guanabana Juice \$6.00

Maracuya Juice \$6.00

Chicha Morada \$6.00

Peruvian Purple Corn agua fresca.
Made with purple corn, fruits, and spices.

Unsweetened Iced Tea \$4.00

Passion Fruit Ice Tea \$6.00

Strawberry Lemonade \$6.00

Homemade Strawberry lemonade.
Made with real fruit.



Passion Fruit
Iced Tea



Strawberry
Lemonade



Maracuya
Juice



Chicha
Morada



Guanabana
Juice



Inca Kola



Diet Inca Kola

Dessert (Postres)

Alfajor Box \$8.00

12 Peruvian shortbread cookie sandwiches stuffed
with dulce de leche caramel.

Crema Volteada \$4.50

Homemade baked Peruvian custard.

Helado de Lucuma \$6.00

Locally Made Lucuma ice cream. Lucuma is a fruit from
the Andes of Peru.

Chaskis Lucuma Sundae \$11.00

Lucuma Ice cream sundae built in a scooner with warm
sweet plantains, whipped cream, sprinkles and Peruvian
cookies.

***Extra Charge for Bread Refills 50¢**

Ceviche

Ceviche de Pescado \$18.00

Raw fish in our spicy leche de tigre dressing. Served with giant inca corn, yams and Peruvian corn nuts.

Ceviche Mixto \$20.00

Raw fish, fully cooked shrimp, calamari and a mussel in our spicy leche de tigre dressing. Served with giant inca corn, yams and Peruvian corn nuts.

Farm to Table

Did you know...? We are the only restaurant in Long Beach with a farm on premise! Please ask our wait staff about our seasonal Farm to Table Menu.

Sides

White Rice \$3.00

Yucca Fries \$3.00

Sweet Plantains \$4.00

Side Salad \$3.00

Sarza Criolla \$3.50

French Fries \$4.00

Side Huancaína Sauce \$3.00

Peruvian Beans (small) \$3.00

Wawitas (Kids Menu)

Kids Pollito \$10.00

Breaded chicken pieces. Served with rice and fries.

Kids Salchipapas \$10.00

Fries and hot dog pieces

Kids Pescadito \$10.00

Pieces of fried fish. Served with rice and fries

Kids Apple Juice \$2.00



Kids Pollito



Ceviche de Pescado

Chicken (Pollo)

Pollo Saltado \$14.00

Chicken stir fry with onions, tomatoes and fries.
Served with rice.

Col Saltado Con Pollo \$14.00

Sautéed cabbage, chicken, onions, and tomatoes.
Served with white rice.

Tallarín Saltado de Pollo \$14.00

Noodle stir fry with chicken, onions and tomatoes.

Tallarín Verde con Pollo \$17.00

Peruvian pesto noodles with pan fried chicken breast.
(Contains milk, cheese, walnuts)

Pollo a lo Pobre \$20.00

Grilled thin chicken breast. Served with rice, fries,
sweet plantains and two sunny side eggs.

Picante de Pollo \$13.00

Pieces of chicken and potatoes simmered in a spicy aji
panca gravy. Served with white steamed rice.

Pollo Apanado \$14.00

Breaded chicken breast served with two sides, rice,
french fries or salad.

Combinado de Pollo \$15.00

Sautéed chicken with onions and tomatoes.
Served with white rice and Peruvians beans.

Chaufa de Pollo \$14.00

Chinese-Peruvian chicken fried rice.

Chaufa Especial \$19.00

Chicken, beef, and shrimp Chinese-Peruvian fried rice.

Pollo a la Parrilla con Papa a la Huancaína \$17.00

Thin grilled chicken breast served with rice and papa
a la Huacaina.

Apanado con Papa a la Huancaína \$17.00

Breaded chicken breast served with papa a la
Huancaína and white rice.



Apanado con Papa
a la Huancaína



Pollo Apanado



Pollo a lo Pobre



Pollo a la Parrilla con Papa
a la Huancaína



Beef (Carnes)

Lomo Saltado \$15.00

Steak stir fry with onions, tomatoes and fries.
Served with rice.

Tallarín Saltado de Carne \$15.00

Noodle stir fry with beef, onions and tomatoes.

Combinado de Carne \$15.00

Sautéed steak with onions and tomatoes.
Served with white rice and Peruvian beans.

Chaufa Especial \$19.00

Chicken, beef, and shrimp Chinese-Peruvian
fried rice.

Chaufa de Carne \$15.00

Chinese-Peruvian beef fried rice.

Col Saltado con Carne \$15.00

Sautéed cabbage, beef, red onions, and tomatoes.
Served with rice.

Bistec a la Parilla con Papa a la Huancaína \$17.00

Thin grilled steak served with rice and papa a la Huancaína.

Tallarín Verde con Bistec \$17.00

Peruvian pesto noodles with pan fried steak.
(Contains milk, cheese, walnuts)

Bistec Apanado \$15.00

Breaded steak served with two sides, rice,
french fries or salad.

Bistec a lo Pobre \$20.00

Grilled Steak. Served with rice, fries, sweet plantains
and two sunny side eggs.

Shrimp (Camarón)

Saltado de Camarón \$18.00

Shrimp stir fry with onions, tomatoes and fries.
Served with rice.

Tallarín Saltado de Camarón \$18.00

Shrimp and noodle stir fry with onions
and tomatoes.

Col Saltado de Camarón \$18.00

Sautéed cabbage, shrimp, onions, and tomatoes.
Served with white rice.

Chaufa de Camarón \$18.00

Chinese-Peruvian fried rice with shrimp.

Chaufa Especial \$19.00

Chicken, beef, and shrimp Chinese-Peruvian fried rice.

Chaskis Shrimp Scampi \$18.00

Shrimp linguine in a rich aji panca, slightly-spicy
cream sauce.

Picante de Camarón \$18.00

Shrimp and potatoes in a spicy Aji panca gravy.
Served with rice.



Tallarín Verde con Bistec



Lomo Saltado



Chaufa de Camarón

Fish (Pescado)

Saltado de Pescado \$14.00

Pieces of fried fish stir fried with onions, tomatoes and fries. Served with rice.

Col Saltado con Pescado \$14.00

Crispy pieces of fried fish stir fried with cabbage, red onions, and tomatoes. Served with white rice.

Tallarín Saltado de Pescado \$14.00

Pieces of fried fish stir fried with noodles, onions and tomatoes.

Pescado Frito con Frijoles \$15.00

Fried fish fillet served with peruvian beans, rice and sarza criolla.

Tallarín Verde con Pescado Frito \$17.00

Creamy Peruvian pesto noodles. Served with a fried fish fillet. (Contains milk, cheese, and walnuts)

Pescado Frito \$14.00

Fried fish fillet. Served with yucca fries, rice, homemade tartar sauce and sarza criolla.

🍷 Pescado a lo Macho \$22.00

Fried fish fillet topped with an aji panca spicy seafood cream sauce. Calamari, mussel, shrimp, clams and a scallop. Served with rice.

Seafood (Mariscos)

Saltado de Mariscos \$19.00

Shrimp, fish, calamari, clams and a mussel stir fried with onions, tomatoes and fries. Served with rice.

Col Saltado con Mariscos \$19.00

Fish, calamari, mussel, clams, shrimp, cabbage, red onion, and tomato stir fried. Served with white rice.

Tallarín Saltado de Mariscos \$19.00

Shrimp, fish, calamari, clams and a mussel stir fried with noodles, onions and tomatoes.

Arroz con Mariscos Norteño \$22.00

Seafood paella seasoned with beer and cilantro. Fish, shrimp, calamari, clams, a mussel and a scallop. Topped with sarza criolla.

Chaufa de Mariscos \$20.00

Chinese-Peruvian seafood fried rice.

🍷 Picante de Mariscos \$19.00

Shrimp, fish, calamari, clams, muscle in a spicy aji panca, creamy gravy.

Jalea \$35.00

Fried seafood platter. Shrimp, calamari, fish, mussels, clams and scallops fried with Peruvian seasonings. Served with yucca fries, papa dorada, aji Amarillo sarza criolla, homemade tartar sauce and Peruvian corn nuts.

🍷 Chaskis Seafood Scampi \$19.00

Fish, calamari, shrimp, mussel, clams, and scallop linguine in a rich, slightly-spicy, aji panca cream sauce.



Tallarín Verde con Pescado Frito




Pescado Frito





Arroz con Mariscos Norteño




CASA CHASKI'S

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