

## CEVICHE \$7

### **Camarones al estilo Ecuatoriano**

Shrimp ceviche Ecuadorian style, with fresh lime juice, blood orange juice, tomato puree, onions, cilantro and ají peppers

### **Pescado Clásico\***

Classic Peruvian style ceviche, with white fish, fresh lime juice, onions, cilantro and ají peppers and sweet potato garnish

### **Ceviche Mixto\***

A mixture of shrimp, calamari, and white fish fresh lime juice, onions, cilantro and ají peppers

### **Ceviche de Atun Asia-Latino\***

Ahi in a soy-lime marinade with scallions, ginger, onions, toasted sesame, and topped with tobico wasabi

### **Champignones y Palmitos**

Mushrooms and hearts of palm in fresh lime juice, white wine, onions, cilantro and ají peppers

### **Ceviche Sampler\* \$12**

Your choice of four ceviches

## SOUPS \$6

### **Sopa de Lentejas**

Yellow lentil soup with a hint of toasted cumin

### **Sopa de Choclo**

Creamy corn soup made with potatoes, onions and chipotle peppers; served with yucca croutons

## SALADS \$7

(Add grilled shrimp, calamari, chicken or steak \$5)

### **Ensalada Caesar**

Romaine lettuce, with yucca croutons; tossed in Caesar dressing and parmesan cheese

### **Ensalada Campesina**

Diced avocado, cherry tomatoes, and queso fresco; with toasted cumin-lime vinaigrette

### **Ensalada de la Casa**

Mixed greens, cucumbers, cherry tomatoes and feta cheese; with sweet cilantro dressing

### **Ensalada del Chef**

Spinach, orange slices, and toasted sliced almonds, tossed in a passion fruit dressing topped with candied citrus rinds

## APPETIZERS

### **Chifles \$5**

Crispy plantain chips, with fresh guacamole

### **Yuquitas a la Huancayna \$5**

Crispy yucca wedges, served with huancayna cheese dip

### **Tostones con Salsa Verde \$5**

Green plantains smashed and fried; served with salsa verde

### **Tamal de Pollo \$7**

Chicken tamale steamed in banana leaves, topped with red onion salsa criolla

### **Sorullitos de Maiz con Queso \$7**

Traditional corn-gruyere fritters, stuffed with cream cheese served with salsa verde

### **Gambas al Ajillo \$10**

Sautéed jumbo shrimp, in a creamy garlic and wine sauce; served with grilled bread

### **Chicharrón de Cerdo \$7**

Crispy pork on mote corn, topped with red onion salsa criolla

### **Papa Rellena \$7**

Beef, chicken or cheese baked potato cakes served with sweet fried plantains; topped with onion salsa criolla

## EMPANADA TRIO \$9

Your choice of 3 baked turnovers from the following:  
(Served with fried sweet plantains)

### **Pollo**

Chicken, olives, peppers and onions

### **Queso y Chorizo**

Chorizo, mozzarella, ricotta and caramelized onions

### **Carne**

Beef, potatoes, raisins, olives and onions

### **Champignones**

Mushrooms, mozzarella and garlic

### **Espinaca y Queso**

Spinach, onions, feta and cream cheese

### **Queso**

Mozzarella, ricotta, onions and achioté

## SANDWICHES \$8

(Served with mixed greens and yucca chips)

### **Pollo**

Grilled chicken breast with lettuce, tomato, and aioli

### **Vegetariano**

Queso fresco over avocado, tomato, romaine lettuce on toasted baguette with aioli vinaigrette

## ENTRÉES

### **Salmón a la Parrilla \$13**

Grilled salmon on quinoa tubuleh salad, served with fresh avocado and topped with red onion salsa criolla

### **Ají de Gallina \$13**

Pulled chicken in ají amarillo cream, over potatoes, parmesan cheese and topped with roasted pecans; served with rice

### **Lomo Saltado \$13**

Peruvian classic dish, with tender beef, tomatoes, red onions and fries in a soy-vinegar reduction; served with jasmine rice

### **Quinoto Vegetariano \$12**

Vegetarian risotto from the Andes, made with quinoa, mushrooms, caramelized onions, carrots, peppers, peas and sun dried tomatoes; topped with parmesano reggiano cheese

## SIDE DISHES \$3

### **Quinoa Tabuleh**

Quinoa salad with lemon juice, tomatoes, mint and parsley

### **Platanitos fritos**

Sweet fried plantains

### **Arroz y Frijoles Negros**

White rice and black beans

### **Fresh Guacamole**

## DESSERTS \$6

### **Tres Leches Cake**

Sponge cake soaked in a sweet cream and Grand Marnier sauce topped with drunken raisins

### **Torta de Chocolate**

Chocolate molten lava cake with vanilla bean ice cream

### **Flan**

Spanish custard with Grand Marnier and caramelized sugar

### **Helados Tropicales**

An assortment of tropical fruit ice cream

*\*Consuming raw or undercooked meat, seafood, or shellfish may increase your risk of food-borne illness.*



### WELCOME TO CEVICHE!

As you taste the many flavors from South-America and the Caribbean, we hope you enjoy this rich gastronomic style of Novo-Andino cuisine. Originating from Peru and Ecuador's Andean grains, exotic fruits and fresh seafood, combined with sophisticated culinary techniques, these elements of Novo-Andino are not just a combination of savory tastes, but also a cultural fusion, representing the expression of Latin folklore.

### THE ORIGINS OF CEVICHE

As legend goes; Ceviche comes from the Mochica people, a Pre-Colombian culture originating from the north of Peru. On Huanchaco Beach the fishermen developed a style of eating raw fish as a means of survival during seasons of famine. By adding only lime juice as a marinade, they consumed small pieces of raw fish normally used as bait. To sustain themselves, the Mochica people eventually traded fish for spices and vegetables to neighboring Andean cultures, thus beginning Ceviche fusion.

## LUNCH MENU

### CEVICHE - SILVER SPRING

921-J Ellsworth Drive  
Silver Spring, MD 20910  
Phone: 301.608.0081

### HOURS OF OPERATION

Monday - Thursday 11:30 am to 10:00 pm  
Friday 11:30 am to 11:00 pm  
Saturday 5:00 pm to 11:00 pm  
Sunday 5:00 pm to 10:00 pm

### HAPPY HOUR

Monday - Friday 4:00 pm to 7:00 pm