



Menu

Petit Peru Resto

152 Rue Montcalm, Gatineau, QC J8X | (819) 205-6231

Starters

Beef Empanada

5,50 \$

Stuffed pastry filled with seasoned ground beef, cooked in onions, garlic, spices, and a Slice of hard boiled egg.

Chicken Empanada

5,50 \$

Stuffed pastry filled with shredded chicken in a creamy aji amarillo sauce, Parmesan cheese, spices, and a Slice of hard boiled egg.

Tamal

9,00 \$

Seasoned cornmeal dough stuffed with chicken, and spices, and wrapped in steamed banana leaves.

Papa a La Huancaína

10,00 \$

Boiled potatoes topped with a creamy cheese, and aji amarillo sauce, and garnished with black olives.

Peruvian Pork Wonton

13,00 \$

Pork dumpling peruvian style with sweet n sour sauce sauce.

Tequenos with Huancaína

13,00 \$

Cheese stick peruvian style with huancaína sauce.

Ceviches N'more

Leche De Tigre

17,00 \$

Traditional ceviche juice, and chunks of tilapia served in a glass over a bed of peruvian corn, and topped with cancha.

Menu Petit Peru Resto

Ceviche Tradicional

25,00 \$

Fresh diced tilapia cured in lime juice, limo peppers, marinated with spices, and cilantro, topped with red onions, accompanied by sweet potato, peruvian corn, and cancha.

Ceviche De Mariscos

26,00 \$

A seafood mix ceviche with fresh tilapia, shrimp, calamar, mussels, and more.

Ceviche Mixto

26,00 \$

A ceviche with a perfect combination of these 3 items : fresh tilapia, shrimps, and calamari rings.

Ceviche "Petit Peru"

36,00 \$

An oversized portion of Ceviche Mixto and seafood "Jalea". The best of both worlds and great for sharing.

Main - Entrées

Chaufa Rice

23,00 \$

Fried rice with ginger, sesame oil, soy sauce, garlic, topped with egg omelet strips, and chopped green onions.

Lomo Saltado or Tallarin Saltado

25,00 \$

Our best seller ! stir fry that combines beef tenderloin strips, onions, tomatoes, soy sauce, and spices served with white rice, and French fries.

Lomo " a Lo Pobre "

26,00 \$

Beef tenderloin strips served with fried plantain, fried egg, garden salad, white rice, and French fries.

Chicharrón

26,00 \$

Crispy fried pork loin slices served with sweet potato slices, marinated red onions, and warm ciabatta buns.

Menu Petit Peru Resto

Jalea

26,00 \$

Breaded, and deep fried fish, calamari, and shrimps served with fried cassava, marinated red onions, and banana chips.

Aji De Gallina

25,00 \$

Classic peruvian dish, with shredded chicken wrapped in a smooth, creamy sauce with peruvian yellow pepper, served with rice, slices of potato, and hard boiled egg.

Arroz Con Mariscos

26,00 \$

Peruvian style seafood paella.

Fried Fish Fillet

26,00 \$

Fried fish fillet served with rice, fries, and salad.

Fettuccine -Tagliatelle a La Huancaína

27,00 \$

Tagliatelle mixed in huancaína sauce with.

Rotisserie Chicken Pollo a La Brasa



Pollo a La Brasa

16,00 \$

Juicy Peruvian-style marinated chicken roasted to perfection, served with French fries, and 2 homemade dipping sauces. Aji huacatay and mayonnaise.

Salchipapas

14,00 \$

Sliced fried hot dogs over French fries a kid's favourite.

Salchipollo

16,00 \$

Salchipapas with chunks of rotisserie chicken topped with a fried egg.

Menu Petit Peru Resto

Anticuchos

23,00 \$

Sliced beef heart marinated in peruvian spices, grilled, and served with potatoes, peruvian corn, and rocoto sauce.

Sanguchon (Oversized Sandwich)

Sanguchon Pollo a La Brasa

16,00 \$

Made with our tasty rotisserie chicken, lettuce, and topped with our homemade mayonnaise, and huacatay sauce.

Lomito

16,00 \$

Beef tenderloin slices in soy sauce and spices, topped with lettuce, avocado, mayonnaise, and huacatay sauce.

Chicharrón

16,00 \$

Crispy fried pork chicharrón style, sweet potato slices, and marinated red onions.

Causas

Tuna Causa

12,00 \$

Mashed potatoes seasoned with spices and lime juice layered with Peruvian-style tuna salad and avocado slices.

Seafood Causa

12,00 \$

Mashed potatoes seasoned with spices and lime juice, layered with crab meat, shrimp, and avocado slices.

Causa Acevichada

12,00 \$

Mashed potatoes seasoned with spices and lime juice layered with avocado slices and pieces of our traditional ceviche.

Tres Causas

22,00 \$

A platter of our 3 signatures causas great for sharing tuna, seafood, and lomo saltado.

Menu Petit Peru Resto

Extras - Salades Chicharron

Garden Salad

7,00 \$

Side garden salad to accompany your meal.

Cesar Salad

7,00 \$

Crunchy romaine lettuce, croutons, and parmesan cheese come together in a classic salad.

French Fries

8,00 \$

Crispy potato sticks served as a side dish.

Fried Cassava

11,00 \$

Fried cassava (yuca), crispy on the outside and tender within.

White Rice

4,00 \$

Steaming hot side of plain white rice.

Fried Plantain

4,50 \$

Thinly sliced plantain, crispy on the outside and tender within.

Fish Chicharron

15,00 \$

Crispy fish bites, chicharrón style.

Fish Fingers

15,00 \$

Crispy fish strips served as a side dish.

Menu Petit Peru Resto

Chicharron Calamari

17,00 \$

Crispy calamari, chicharrón style.

Calamari Rings

17,00 \$

Crispy rings of tender squid.

Chicharron Shrimps or Crispy Shrimps

17,00 \$

Served with fried yuca and aji huacatay.

Desserts

Crema Volteada

7,00 \$

Literally translates to upside - down cream it is the peruvian version of vanilla flan.

Alfajores (2 pcs)

6,00 \$

Shortbread cookies filled with Dulce de Leche.

Torta "Tres Leches"

7,00 \$

Light and fluffy sponge vanilla cake soaked in three milk mixtures.

Chocolate Cake

9,00 \$

Traditional Peruvian chocolate cake with dulce de leche.

Drink Menu

Soft Drinks (Can)

2,75 \$

Refreshing beverage in a convenient can.

Menu Petit Peru Resto

Perrier 3,75 \$

Inca Kola 3,50 \$

Peruvian soft drink with a sweet and fruity flavour.

Chicha Morada 5,00 \$

Purple corn drink with a sweet and fruity flavour.

Maracuya 5,00 \$

Passion fruit drink.

Bottled Juice 2,75 \$

Refreshing bottled juice served chilled.

Malta Polar 3,50 \$

Refreshing Peruvian soft drink.

Chocolate Milk 2,75 \$

Rich and creamy milk infused with chocolate.

Bottled Water 1,50 \$

Coffee - Tea 3,00 \$

Green tea, cinnamon clove, chamomile.
