

Menu

Chicho's

6580 St Laurent Blvd, Montréal, NAMER H2S 3C6 | (514) 277-9390

Mains

Chicharron Huachana (2 pcs)

42,00 \$

Tamal pork, sweet potato, onion salad, Hachana sausage, and creole sauce.

Chicharron Farci (2 pcs)

42,00 \$

Pork tamal, sweet potato, onion salad, creole sauce and blood sausage.

Articles en vedette



Jalea Criolla (Size 1)

33,00 \$

1 sauce all fried fish, cassava, shrimp, mussels, plantain with lime, onion, and tomato salad.



Lomito Saltado

28,00 \$

Beef and sautéed vegetables served with rice and fries.



Combo Special

60,00 \$

Inca-kola 2 liters, French fries, salade chef, 1 chicken, and 4 sauces.



Anticucho

24,00 \$

3 sticks of heart of beef come with salad and potatoes.



Alfajor

4,50 \$

Cookie with dulce de leche with coconut flakes.

Menu Chicho's



Mussels (Moules)

Served with lime juice, tomatoes, and onions.

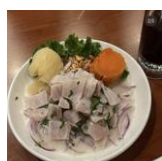
14,00 \$



Ceviche Mixto

White fish with lime with small machas, octopus, shrimp, squid, and more.

33,00 \$



Ceviche Poisson (Fish)

White fish with lime juice.

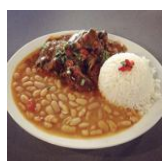
30,00 \$



Jalea Criolla (Size 4)

3 sauces all fried fish, cassava, shrimp, mussels, plantain with lime, onion, and tomato salad.

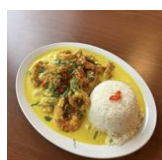
100,00 \$



Seco De Cabrito

Goat stew with rice and beans.

29,00 \$



Mero Lo Macho

Fried white fish, shrimp, calamari with creamy garlic sauce, and white rice.

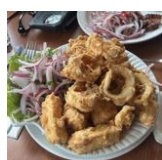
32,00 \$



Chupe De Camaron

Shrimp soup with milk and noodles.

30,00 \$



Chicharron Calamar

Fried calamari.

30,00 \$



Papa Huancaína

Potatoes with cream cheese, egg, and olive.

15,00 \$

Appetizers (Entrées)



Mussels (Moules)

Served with lime juice, tomatoes, and onions.

14,00 \$



Papa Huancaína

Potatoes with cream cheese, egg, and olive.

15,00 \$



Anticucho

3 sticks of heart of beef come with salad and potatoes.

24,00 \$



Leche Tigre

Ceviche mixto in a cup with shrimp.

22,00 \$

Ceviche Conchas Negras

Ceviche of black shells with sweet potatoes and fried corn.

38,00 \$

Soups



Caldo De Gallina

Chicken soup with noodles

20,00 \$



Chupe De Camaron

Shrimp soup with milk and noodles.

30,00 \$

Parihuela

Seafood soup.

45,00 \$

Ceviches



Ceviche Poisson (Fish)

White fish with lime juice.

30,00 \$



Ceviche Mixto

White fish with lime with small machas, octopus, shrimp, squid, and more.

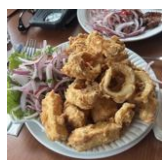
33,00 \$



Ronde Mixta

Ceviche fish, seafood rice, fried calamari, and fish fried.

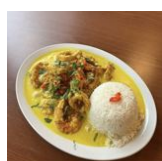
55,00 \$



Chicharron Calamar

Fried calamari.

30,00 \$



Mero Lo Macho

Fried white fish, shrimp, calamari with creamy garlic sauce, and white rice.

32,00 \$

Chicharron Pescado

Fried fish.

32,00 \$

Arroz Con Marisco

Seafood rice.

28,00 \$

Arroz Chaufa

Fried rice with soya sauce.

27,00 \$

Menu Chicho's

Arroz Pirata

28,00 \$

Stir-fried rice with shrimp, calamari, and veggies and seasoned with Peruvian flavours.

Jalea Criollas



Jalea Criolla (Size 1)

33,00 \$

1 sauce all fried fish, cassava, shrimp, mussels, plantain with lime, onion, and tomato salad.



Jalea Criolla (Size 3)

80,00 \$

2 sauces all fried fish, cassava, shrimp, mussels, plantain with lime, onion, and tomato salad.



Jalea Criolla (Size 4)

100,00 \$

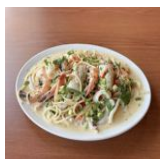
3 sauces all fried fish, cassava, shrimp, mussels, plantain with lime, onion, and tomato salad.

Jalea Criolla (Size 2)

60,00 \$

1 sauce all fried fish, cassava, shrimp, mussels, plantain with lime, onion, and tomato salad.

Criollas



Tallarin Salsa Blanca De Marisco

32,00 \$

Creamy seafood spaghetti.



Seco De Cabrito

29,00 \$

Goat stew with rice and beans.



Lomito Saltado

28,00 \$

Beef and sautéed vegetables served with rice and fries.

Menu Chicho's

Caja China

35,00 \$

Chicharron with yuca, sweet potato, and along with onion salad.

Mero Al Ajo

32,00 \$

Fish and shrimp in a creamy garlic sauce with rice.

Desserts



Alfajor

4,50 \$

Cookie with dulce de leche with coconut flakes.

Helado Lucuma

10,00 \$

Ice cream lucmo.

Picarones (Wednesday)

10,00 \$

Fried doughnut with syrup sauce.

Drinks

Chicha Maison

3,50 \$

Purple corn, cinamon, and pineapple.

Passion Fruit

3,50 \$

Passion fruit-flavoured drink.

Canada Dry

3,00 \$

Menu Chicho's

Inca-Kola **10,00 \$**

Bouteille (Bottle) **3,50 \$**

pepsi **3,00 \$**

Coca Cola **3,00 \$**

Combo Specials



Combo Special

Inca-kola 2 liters, French fries, salade chef, 1 chicken, and 4 sauces.

60,00 \$

saucés

huacatay

black mint, peanuts ,basil, mint, lime, and sage. It is commonly blended with aji amarillo peppers, garlic, cheese, and milk to create a creamy, slightly spicy green sauce traditionally served

2,50 \$

jalea sauce

Dipping sauce for jalea (fried seafood).

2,50 \$

ahi amario

Peruvian yellow chili pepper sauce.

2,50 \$
