

APPETIZERS

CEVICHE DE PESCADO	\$26
Peruvian traditional Dish made of fish marinated in lime with onions, Peruvian corn and glazed sweet potato	
CEVICHE MIXTO	\$30
Ceviche w/fresh fish, shrimp, calamari, and octopus served with glazed sweet potato and Peruvian corn	
CONCHAS A LA PARMESANA (8 SHELLS)	\$22
Gratin scallops served on their shell w/parmesan and mozzarella cheese, butter, white wine and lime	
PULPO AL OLIVO	\$26
Octopus in olive oil and lime, served with olive tapenade sauce and garlic toasted bread	
LANGOSTINOS AL AJILLO	\$20
Sautéed shrimp in garlic and white wine, served with garlic bread	
ANTICUCHO DE CORAZÓN (3 UNITS)	\$24
Beef heart meat served with Peruvian corn and grilled potato with mild Andean spicy sauce	
EMPANADAS	\$15
Two handmade empanadas filled with seasoned ground beef, fried to a perfectly golden crisp	
CAESAR SALAD	\$12
Crisp romaine lettuce tossed in creamy Caesar dressing, with bacon, croutons and Parmesan cheese	
Add chicken	\$15

THE STORY BEHIND THE NAME

Tayanti is more than a name. It is a tribute to the Tallán culture of northern Peru, whose legacy continues to inspire our cuisine. Just as the Tallanes lived by the sea and the fertile valleys, Tayanti represents connection to the land, tradition, and the joy of sharing food with family and community.

TO SHARE

TRILOGIA DE CEVICHES	\$34
3 different flavours of ceviche to taste: Natural, yellow pepper and red hot pepper cream.	
TRILOGIA DE CAUSAS MARINA	\$24
Mashed Peruvian yellow potatoes w/ 3 different flavours to taste: Filled with ceviche, octopus w/olive sauce, and shrimp covered with golf cream and avocado	
PERUVIAN SEAFOOD JALEA	\$35
A refined selection of crispy fish and seafood, complemented with fresh criolla salsa and tartar sauce	
TEQUEÑOS DE LOMO	\$16
Deep-fried wonton wrap, filled with beef and onions (8 units)	
TEQUEÑOS DE QUESO	\$13
Deep fried wonton wrap, filled with melted cheese (8 units)	
YUQUITAS FRITAS	\$13
Golden fried cassava sticks, served with huancaina (yellow pepper cream) and tartara for dipping	

PIZZAS

<i>Anticuchera - A Tayanti Original</i>	\$22
Hawaiian	\$19
Pesto with Chicken	\$19
Pepperoni	\$18



MAIN DISHES

SEAFOOD

ARROZ CON MARISCOS	\$28	PARIHUELA (SEAFOOD SOUP)	\$29
Braised rice mixed with seafood served with avocado		Peruvian seafood stew. Packed w/shrimp, octopus, mussels, squid, and fish in a spicy ají broth, served with cassava and half a portion of rice.	
TACU-TACU MARINO	\$29	SUDADO DE PESCADO (FISH SOUP)	\$28
Traditional Peruvian dish, made from seasoned rice and beans, pan-fried and served with grilled Tilapia covered with a creamy seafood sauce		Traditional Peruvian fish soup with steamed fish simmered in onions, tomatoes, garlic, white wine, and ají peppers, served with cassava and rice.	
PULPO A LA PARRILLA	\$32		
Grilled octopus served with wok-tossed vegetables and grilled potatoes			

MEAT & POULTRY

LOMO SALTADO	\$29	AJÍ DE GALLINA	\$26
A Peruvian Classic! Wok-seared beef with onions, tomatoes and Peruvian yellow peppers served with rice and fried russet potatoes.		Creamy sauce based on Peruvian yellow peppers with chicken stew served with rice and potatoes (Spicy upon request)	
TACU-TACU CON CARNE	\$29	CHAUFA DE POLLO Y CERDO	\$28
Traditional Peruvian dish made from seasoned rice and beans, pan-fried and topped with your choice of: <ul style="list-style-type: none">• Lomo saltado (wok-seared beef with onions, tomatoes)• Seco de carne (tender beef stew slow-cooked with traditional herbs and spices)		Peruvian-Chinese style fried rice w/chicken, pork and two fried wontons	
TALLARINES VERDES		MEAT CUTS	
Spaghetti in Peruvian green pesto, served with your choice of meat: <ul style="list-style-type: none">• Breaded beef steak 10oz• New York Steak 10oz• Picanha 12oz	\$26 \$28 \$30	Served with French fries, fresh salad and chimichurri <ul style="list-style-type: none">• NEW YORK (10 OZ)• PICANHA (12 OZ)	\$30 \$32
CHICHARRON DE CERDO	\$18	FETUCCINI A LA HUANCAÍNA	
<ul style="list-style-type: none">• Sandwich: Fried pork belly served w/fried sweet potato and salsa criolla in a bun• Platter: Fried pork belly served with cassava, Peruvian corn, and salsa criolla		Fetuccini covered in traditional yellow pepper cream, served with your choice of meat: <ul style="list-style-type: none">• Lomo Saltado• New York Steak 10oz• Picanha 12oz	
			\$28 \$30 \$32
		ASADO DE CARNE	\$25
		Tender beef simmered in our homemade sauce, served with creamy mashed potatoes and white rice.	

KIDS MENU - \$12

Grilled Fish w/Rice and Fries	Salchipapa -Thin hot dog slices, mixed w/fries	Fetuccini Alfredo
Crispy fried chicken w/Rice and Fries		Mini Cheese Pizza