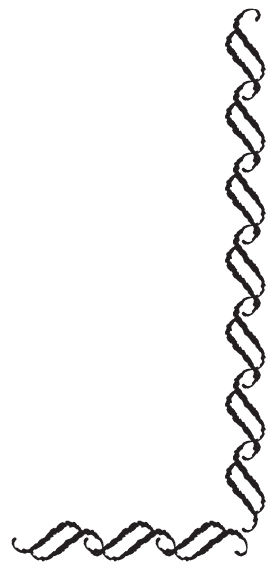
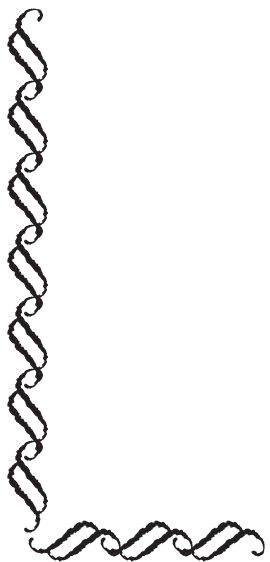


Q'ero

Ten years ago, I embarked on a journey that was to truly teach me the meaning of faith. At 17,000 feet above sea level, in the Andes, I witnessed a centuries old pilgrimage unfold before me. People gathered to dance and pray in honor of El Señor de Qoyllur R'iti. It was here that I first learned of the Q'ero, a community said to be the guardians of ancient knowledge. The journey was life changing and out of it was born my vision for what has come to be El Q'ero, a restaurant of great integrity dedicated to the craft of cooking and the pleasures of dining. Consistent with the "Slow Food Movement", Q'ero continues in its quest committed to tradition, great taste, and cooking as an artisan craft which brings communities together in various ways. Above all, we wish to convey a feeling of warmth and pride in the food we prepare. Peruvian and South American cuisine has been the source of my inspiration and the vehicle for the expression of my vision, which reveals itself to me "poco a poco" (bit by bit). We hope you agree and that you will enjoy visiting time and again.

Dinner Menu



Buen Provecho!

Monica Szeposy

A 20% SERVICE CHARGE WILL BE APPLIED TO ALL PARTIES

Entradas-Appetizers

Ceviche "Don Cucho" - A tribute to Chef Don Cucho La Rosa's traditional ceviche preparation featuring fresh fish "cooked" in lemon juice with red onions, aji, and a touch of salt. 16

Ceviche Mixto- Morsels of Sea Bass, calamari, and bay shrimp in a jalapeno-cilantro and citrus marinade, served with yuca frita and canchita. 17

Calamari a la Diablada- Fried calamari with sautéed Shiitake mushrooms, chile de arbol, and scallions. 11

Payason de Tamarones- Sautéed jumbo prawns in an aji Colorado-cumin vinaigrette layered in between crispy Peruvian purple potatoes. 18

Anticuchos de Corazón- A popular Peruvian street food of marinated, grilled morsels of beef heart with roasted fingerling potatoes and huacatay ocapa. Also called black mint, huacatay is a very beloved herb throughout the Andes. 9

Quinoa Chicken- Quinoa coated chicken breast strips served over sautéed baby spinach with spicy Bolivian sajta sauce. 9

Entradas-Appetizers

Conchitas en Sajta- Quinoa crusted scallops in a spicy aji amarillo and onion based sauce, served over sautéed baby spinach. 18

Codorniz a la Parrilla- Grilled farm raised quail served over a kiwicha (amaranth) cake with roasted baby root vegetables, finished with achiote oil. 16

Empanaditas de Verduras- Savory baked turnovers filled with lentils, sweet potatoes, and spinach, accompanied by aji panca. 6

Sasteñas- A Bolivian tradition! Baked, handmade empanada filled with diced potatoes, peas, raisins, spices and choice of ground beef or chicken. 6

Empanaditas de Tamarones- Savory baked turnovers filled with shrimp, aji amarillo, sautéed onions, garlic, and fresh parsley. 6

Papa Rellena- Mashed potatoes wrapped around a filling of ground beef, raisins, and spices. Vegetarian option available. 6

Ensaladas

Salads



Amici Greens- Locally grown baby lettuces tossed with citrus vinaigrette and topped with candied pepitas, Valencia oranges and a choice of artisan goat or St. Agur bleu cheese. Sm 6/Lg 11

Beteraba- Marinated beets sautéed with baby spinach and topped with toasted walnuts and California goat cheese. 12

Quinoa Salad- Caramelized seasonal apples, winter squash, and lacinato kale with quinoa. Topped with toasted almonds. 15

Q'ero- Sautéed Swiss chard, oven roasted sweet potatoes in sage butter, and sautéed mushrooms. 14

Verduras de la Estación- Oven roasted seasonal vegetables with a roasted garlic-aji Amarillo vinaigrette and a drizzle of Sacha Inchi oil. Served with a side of chimichúrri. 16

Platos Fuertes

Entrées

Sudado de Pescado- Fish poached in chilcano, a fumet seasoned with chilis, celery, and onion, accompanied by vegetables and yuca. 30

Pescado con Salsa de Chupe de Camarones- Pan roasted fish filet served over purple Peruvian mashed potatoes with wilted greens and shrimp bisque sauce. 32

Lomo Saltado- Flat iron steak with hints of fresh garlic, cracked pepper, sautéed with onions, tomatoes and finished in an aji colorado sauce. Traditional Peruvian style or Q'ero style. 25

Bistek a la Trujillana- Grilled Brandt Ranch skirt steak with a caramelized onion, aji amarillo, and chicha de jora sauce, served over roasted sweet potatoes with sautéed Swiss chard. 30

Aji de Gallina- Hand torn chicken in a toasted walnut & golden aji amarillo chili sauce. Choose quinoa, potatoes or rice as accompaniment. 21

Platos Fuertes

Entrées

Pernil de Chanco- Pork shank prepared confit style with seasonal mushrooms sautéed with shallots and finished in an aji Amarillo sauce, served over oven roasted fingerling potatoes. 30

Seco de Cordero- Cumin and cilantro seasoned lamb shank, slow roasted and accompanied by turmeric rice and Peruvian canary beans. 28

Costillas en Jora- Tender, prime grade beef short ribs braised in Chicha de Jora- sacred corn beer, served over mashed potatoes with sautéed Swiss chard. A Q'ero signature dish! 30

Pato Festejo- Duo of house cured Woodland Farms duck confit and seared duck breast with roasted Kabocha squash, sautéed Swiss chard and Peruvian saucoberry sauce. 30



~ Cositas- Sides ~

Antojitos- Assorted yuca and green plantain chips served with mojo, an herb infused garlic oil, and grated parmesan cheese. Sm 6 / Lg 9

Platano Relleno- Sweet plantain cake filled with black beans, topped with sour cream and scallions. 3

Lápingacho- Potato cake filled with Fontina cheese- a specialty from Ecuador. 3

Arepa- Cheese filled cornmeal cake- popular in Colombia and Venezuela. 3

Kiwicha- Amaranth cake with aguadito sauce. 4

Patacones- Twice fried green plantain "chips" served with herb infused garlic mojo. 5

Maduros- Caramelized ripe sweet plantains topped with sour cream & scallions. 6

Tamotes al Horno- Roasted sweet potatoes caramelized in sage butter. 6

Hongos- Sautéed seasonal mushrooms. \$ Market

Aji Panca sauce.  1.5