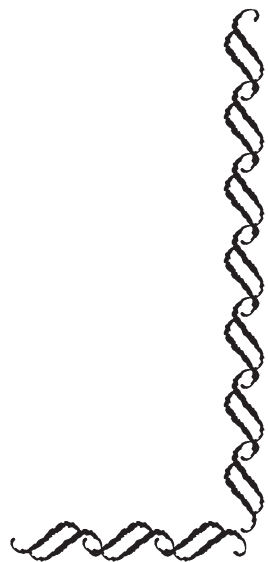
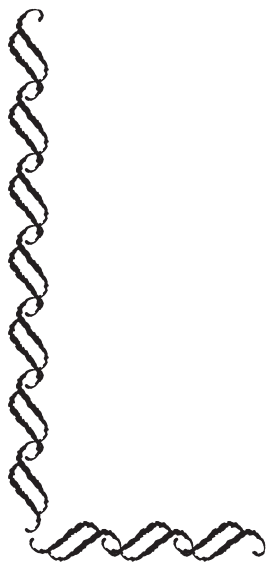


Lunch Menu



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'ití. 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.



Buen Provecho!

Monica Szepesy

A 20% SERVICE CHARGE WILL BE APPLIED TO ALL PARTIES OF SIX OR MORE.

Entradas

Appetizers

Antojitos- Assorted yuca spears & chips w/green plantain chips served with mojo de ajo, grated parmesan cheese & aji panca. 9

Empanadas Vegetarianas- Baked empanadas filled with spinach, lentils, & sweet potatoes. 6

Sasteñas- A Bolivian tradition! Baked, handmade empanadas filled with potatoes, olives, peas, raisins, & spices. Your choice of chicken or ground beef. 6

Quinoa Chicken- Quinoa coated chicken breast pieces served with a spicy Bolivian sajta sauce. 7

Calamari a la Diablada- Fried calamari sautéed w/shiitake mushrooms, chile de arbol & aji colorado. 10



Entradas

Appetizers

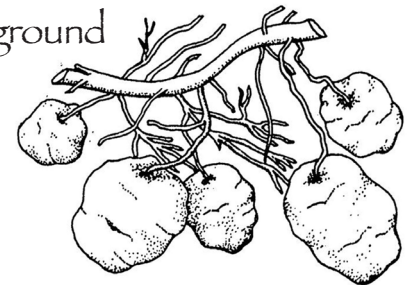
Pincho- Seasoned prawn skewer served with platano relleno, a plantain cake filled with seasoned black beans and topped with sour cream scallions. 11

Ceviche- A Peruvian signature! Sea Bass morsels “cooked” in fresh lemon juice w/onion, aji amarillo, cumín & served with toasted canchita & patacones. 14

Tonchitas- Two jumbo quinoa crusted scallops served with a Bolivian sajta sauce. 11

Empanaditas de Camarones- 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



~ Sopas ~

Soups

Pollo-

Sm 6 / Lg 8

A comforting chicken soup, made to order, with carrots, zucchini, spinach & your choice of quinoa or rice.

Verduras-

Sm 5 / Lg 7

A seasonal vegetable soup.



~ Ensaladas ~

Salads

Quinoa Salad- Sautéed zucchini, corn, and quinoa with fresh basil. 13

Amici Greens- Organic baby lettuces tossed w/citrus vinaigrette, Valencia oranges, & candied pepitas. Choice of goat cheese, or bleu. Sm 6 / Lg 10

Beteraba- Roasted, marinated beets sautéed w/spinach & topped w/toasted walnuts & artisan goat cheese. 10

Q'ero- Sautéed swiss Chard, oven roasted sweet potatoes caramelized in sage butter, served w/roasted mushrooms. 14



Platos Fuertes

Entrées

Plato Tipico- A traditional meal throughout Latin America featuring black beans, rice, & caramelized plantains. 9

Aji de Gallina- One of Peru's signature dishes made of hand torn chicken in an aji amarillo, evaporated milk & roasted walnut sauce. 15

Sudado de Pescado- Fish of the day cooked in a tomato, onion & aji amarillo spiced broth over banana leaves with caramelized plantains & your choice of quinoa or rice. 18



Lomo Saltado- Morsels of flat iron steak sautéed with onions, tomatoes, French fries & finished in an aji colorado sauce. 18

*Substitute fish or chicken, no extra charge.

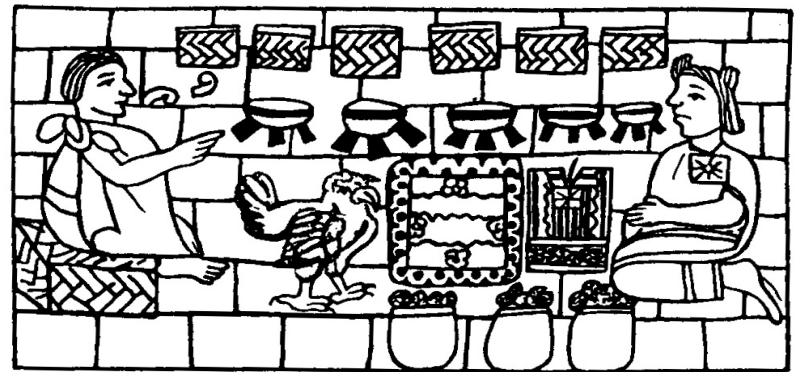
Platos Fuertes

Entrées

Bistek a la Trujillana- Grilled skirt steak w/a caramelized onion, aji amarillo, & chicha de jora sauce, served over roasted sweet potatoes & sautéed chard. 18

Costillas en Jora- Beef short ribs braised in sacred chicha de jora served over aji amarillo seasoned mashed potatoes. 20

Seco de Cordero- Braised lamb shank in a flavorful sauce of cilantro & cumin, served w/rice. 18



Sandwiches & Wraps

Served with choice of French fries, sweet potato fries, or potato salad.

Quinoa Wrap- Sautéed quinoa, caramelized sweet potatoes & spinach wrapped in a whole wheat tortilla. 8
 *With black beans. 9

**Pescador*- Pan roasted yuca crusted fish filet w/jicama slaw & aji amarillo aioli. 13

Pobre- Grilled skirt steak & vegetables w/caramelized onions & your choice of fontina or goat cheese. Served on a baguette & baby arugula salad. 12
 *Veggies & cheese only 10

**Pachamanca*- Pork marinated in Peruvian aji Amarillo, oregano, and cumin, and braised until tender. Served on a roll with sweet potato mashers. Red onion and fresh mint salsa served on the side. 13

*Served on your choice of bread or wrapped in whole wheat tortilla.



Lunch Boxes

Available Tuesdays - Fridays 12-2 pm*

Pair one item listed below with your choice of a small Amici or Beteraba salad.

Soup- Chicken or Vegetable.  11

Empanaditas de Verduras-  11

Salteñas- Beef or Chicken. 11

Papa Rellena- Beef or Vegetable. 11

Quinoa Chicken- 11

Pincho-  14

*A la Carte pricing at other times



~ Cositas - Sides ~

Lápingacho- Potato cake filled with fontina cheese. An Ecuadorian treat! 3

Platano Relleno- Caramelized sweet plantain cake filled w/seasoned black beans, topped w/sour cream & scallions. 3

Arepa- Mozzarella cheese filled cornmeal cake- popular in Colombia & Venezuela. 3

Kiwicha- Amaranth cake with sauteed greens and sajta sauce. 5

Yuca Frita- Fried yuca spears w/mojo de ajo. 5


Maduros- Caramelized plantains topped w/sour cream & scallions. 5

Patacones- Twice fried green plantains with sea salt. 5

Quinoa Side- Quinoa sautéed w/baby spinach. 6

Camotes- Roasted sweet potatoes caramelized in sage butter. 6

Chicken Breast- Simply grilled.  6

Bistek Side- Simply grilled.   8

~ Bebidas ~

Chicha Morada- A signature drink made from boiled purple corn, pineapple, apple & hints of cinnamon & clove. High in antioxidants & rich in vitamins A & K. Hot or cold. Sm 3 / Lg 5

Maca- Made to order! Fresh orange juice, ginger, maca, carob & honey are combined for an energizing drink. 5


Sodas & Other Drinks

Inca Kola  2

Coca Cola  2

Diet Coca Cola  2

*Iced Peruvian black loose leaf tea (unsweetened) 3

Fresh squeezed lemonade  3

Saratoga Springs Bottled Water: Sm 3 / Lg 6
Still or Sparkling

*Free refills iced tea only

