

# CULANTRO

223 N. Main Str  
Ann Arbor, MI 48104

(734) 369-4302

Mon – Thur	.....	11 AM – 9 PM
Friday	.....	11 AM – 10 PM
Saturday	.....	12:00 PM – 10 PM
Sunday	.....	12:00 PM – 9 PM

Order online for Pickup at:  
culantro-a2.square.site

Delivery options available:

Uber  
Eats

 DOORDASH

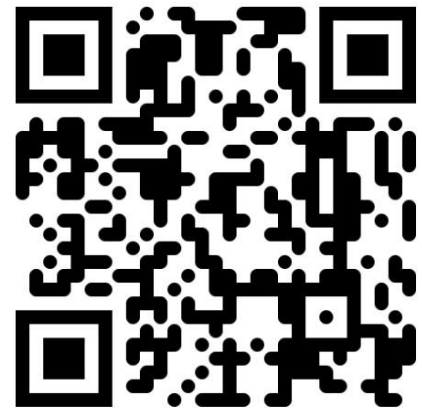


## THE PERUVIAN EATERY

[www.culantroperu.com](http://www.culantroperu.com)

[www.facebook.com/culantroperu/](https://www.facebook.com/culantroperu/)

TAKE OUT MENU  
(734) 369-4302



\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, Poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## APPETIZERS

1. Ceviche\* ..... \$16.00  
Fresh raw fish cured in the citrus acids of fresh limes and garnished with onions, lettuce, peppers and Peruvian spices. Served with Peruvian Corn and Sweet Potatoes.
2. Empanada ..... \$9.00  
2 turn-overs filled with beef, olives, eggs and Peruvian spices. A Peruvian twist to the famous South American finger food.
3. Patacones Picantes ..... \$9.00  
Fried plantains covered in pico de gallo salsa and topped with a hot aji verde sauce. The perfect start to a meal!

## ENTREES

4. Pollo a la Brasa .....  
Marinated chicken cooked in an authentic Peruvian charcoal rotisserie oven. Served with your choice of two: fries, rice, salad or black beans. Comes with a choice of Peruvian dipping sauce.  
Quarter ..... \$12.50  
Half ..... \$20.00  
Whole ..... \$40.00
5. Seco a la Nortena ..... \$16.00  
Thick beef cuts made with aji Panca and served with Canario beans and White Rice and topped with Salsa Criolla.
6. Aji de Gallina ..... \$13.00  
A Peruvian classic dish with chicken in a creamy sauce made with milk, parmesan cheese, crackers and Aji Amarillo sauce. Topped with an Egg and Olive. Served with White Rice.
7. Lomo Saltado ..... \$17.00  
Marinated steak strips stir fried with onions and tomatoes in soy sauce and aji Amarillo. Served with White Rice and French Fries.
8. Carne a la Plancha ..... \$18.00  
Grilled steak topped with a fried egg. Served with White Rice and Maduro Fritos (Fried banana plantains), French Fries and Chimichurri sauce.
9. Salchipapas ..... \$11.00  
Thinly sliced pan-fried beef hot dogs and French fries mixed together. A traditional Peruvian comfort food. The dish is served with chipotle sauce.
10. Carnipapas ..... \$12.00  
Marinated beef strips over crisp French Fries and topped with the classic Chimichurri and garlic aioli.
11. Sandwich de Chicharrón ..... \$13.00  
Thick slices of tender, juicy pork shoulder meat smothered in the Salsa Criolla and topped with slices of Sweet Potato. All contained in a crispy French Roll with Chipotle sauce.
12. Pan Con Pollo ..... \$12.00  
Grilled chicken smothered in the unique blended tastes of the Salsa Criolla, garlic mayonnaise and aji verde. Squeezed together with fries into a locally baked bun. Served with Fries.
13. Culantro Bowl ..... \$12.00  
Filled with Rice, chunks of chicken, tasty black beans, Peruvian white corn, tomatoes and peppers. Spiced up with a dash of cilantro and lime juice then covered with a zesty Aji Verde or Garlic sauce.

## VEGAN DISHES

14. Tallarin Verde Vegan ..... \$15.00  
Pan Pasta dish of Spaghetti noodles tossed in a Vegan Sauce that consists of Basil Spinach, Amarillo Chillies, Onions, Garlic and Vegetable Oil. Mixed with Sautéed veggies, portobello mushrooms and thinly sliced eggplant.
15. Vegan Lomo Saltado ..... \$17.00  
Marinated Portobello Mushrooms browned and mix together with sautéed onions, tomatoes and a little heat from Aji Amarillo peppers that are all served on a bed of steak cut fries served with white rice.

## RICE DISHES

16. Arroz Con Pollo ..... \$13.00  
Rice fried with Aji Amarillo sauce and cilantro. Mixed with Green Peas and Red Peppers and topped with Chicken.
17. Arroz Mariscos ..... \$17.00  
Peruvian Paella! A classic rice and seafood dish. Fried rice mixed with vegetables, parmesan cheese, shrimp, scallops and calamari for a satisfying meal.
18. Arroz Chaufa  
Peruvian Fried Rice with beef, chicken or both; fried eggs and vegetables.  
Beef ..... \$15.00  
Chicken ..... \$12.00  
Beef and Chicken ..... \$15.00
19. Tacu Lomo ..... \$17.00  
Rice cooked with Canario Beans, garlic, and aji amarillo. Served with Lomo stir fried Steak strips, tomatoes, yellow peppers and green onions.

## SIDES

20. Yucas Fritas ..... \$6.00  
Fries made from thick Yuca. Comes with Aji Rocoto to dip them in.
21. Maduros Frito ..... \$6.00  
Sweet fried banana plantains.
22. White Rice ..... \$4.00  
Arroz Blanco - White Rice made with Garlic.
23. Canario Beans ..... \$4.00  
Creamy White Beans.
24. Black Beans ..... \$4.00  
Black Beans in sauce.
25. Papas Fritas ..... \$4.50  
Traditional French Fries.
26. Camotes Fritos ..... \$4.50  
Fried Sweet Potato slices.

## DESSERTS

27. Tres Leches ..... \$8.00  
Sponge cake soaked in three types of milk.
28. Flan ..... \$4.00  
Creamy Custard desert
29. Alfajores ..... \$4.00  
Soft, delicate powdered sugar cookies filled with Dulce de Leche (caramel).
30. Mouse de Maracuya ..... \$6.00  
Passion Fruit Gelatin.
31. Guayaba Cheesecake ..... \$6.00  
Cheesecake covered in a sweet and tasty Guayaba sauce.
32. Dulce De Leche Cake ..... \$5.00  
White cake layered with cheesecake and topped with the caramel like tastes of Dulce de Leche.
33. Salted Caramel Chocolate Cake ..... \$5.00  
Sweet flavors of the Dulce de Leche kicked up a notch with sea salt on top of a chocolate cake.