



**Peruvian  
Charcoal  
Chicken**

[tatyschicken.com](http://tatyschicken.com)

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Call Us For Catering Services

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# CHARCOAL

## Chicken

### POLLO A LA BRASA

**QUARTER CHICKEN (WHITE OR DARK MEAT) \$11**  
With two medium sides.

**HALF CHICKEN (DARK & WHITE MEAT) \$15**  
With two medium sides.

**WHOLE CHICKEN \$26**  
With two large sides.

ONLY WHITE MEAT + \$3  
ONLY DARK MEAT + \$2



### SIDES

**LARGE \$5.00 MEDIUM \$3.50**

**FRENCH FRIES • PLANTAINS • BEANS  
WHITE RICE • FRIED RICE • YUCA  
MIXED VEGETABLES • COLE SLAW  
HOUSE SALAD**

Ask server for specials.

Notice: These items may be raw or undercooked.  
Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of foodborne illness



# SPECIALTY

## Entrees

### LOMO SALTADO \$22.00

Tender slices of deeply seared beef, blister-y onions, juicy tomatoes, and crispy French-fried potatoes unite in this classic Chinese-Peruvian stir-fry.

### SECO DE CABRITO \$22.00 (WEEKEND)

Juicy lamb shank braised in cilantro stew served with creamy canary beans and white rice.

### TALLARINES VERDES CON BISTEK \$18.00

Peruvian style Linguini al dente coated with a warm pesto sauce topped with breaded tender steak.

### CHURRASCO A LO POBRE \$19.00

"Skirt steak poor style", order this traditional Peruvian dish! Skirt steak with egg, rice, sweet plantains, and fries—an unexpected combination that you should try!

### AJI DE GALLINA \$18.00 (WEEKEND)

Shredded chicken in a creamy and spicy sauce of yellow chilli peppers, pecans, and cheese. Served with rice, potatoes, eggs, and olives. A traditional Peruvian comfort dish!

### TALLARINES A LA HUANCAINA CON LOMO \$19.00

Fettuccine in a creamy Huancaína sauce (made with peruvian yellow pepper and fresh cheese) served with 'Lomo Saltado' on top.

### TACU TACU A LO POBRE \$18.00

Juicy tender steak topped with fried egg, served with fried plantains and a large fried quenelle cake made with rice and canary beans.

### ARROZ CHAUFA \$13.00

Asian inspired chicken fried rice dishes made from variety of fresh aromatic ingredients and Asian spices. Add Beef or Shrimp +\$2

### TALLARIN SALTADO \$17.00

Peruvian stir-fry chicken & noodle dish that uses local South American ingredients combined with Asian influences. Add beef or shrimp +\$2

## SEAFOOD

### CEVICHE DE PESCADO \$19.00

Fresh fish marinated in lime juice, peruvian spices and herbs, served with glazed sweet potato, corn on the cob and dried crunchy corn kernels.

### LECHE DE TIGRE \$12.00

Lime juice, sliced onions, chillies, salt and pepper with a bit of fish and shrimp juice served in a glass. A hangover cure as well as an aphrodisiac!

### DUO MARINO \$22.00

Seafood rice and ceviche accompanied with corn, sweet potato, and tartar sauce.

### CHICHARRON DE PESCADO \$14.00

Deep fried fish chunks served with onion salad and fried yucca.

### CHICHARRON DE CALAMAR \$16.00

Seasoned calamari deep fried to a golden brown, served with fried yucca or fries and our signature sauce of your choice.

### PARIHUELA \$18.00

The most traditional coastal soup from Peru. This dish is a perfect combination of the freshest seafood and Peruvian spices and herbs, resulting in a delicious fish consomme served with crab legs, mussels, squid, clams, and shrimp.

### SUDADO DE PESCADO \$21.00

Steamed fish cooked in fish stock base, onions, Aji amarillo, Panca peppers. Served with a side of white rice.

### PESCADO A LO MACHO \$22.00

Fried fresh fillet topped with a juicy blend of seafood and our special sauce, Served with rice and crispy potatoes.

### ARROZ CON MARISCOS \$24.00

Peruvian style paella. A creamy yellow pepper sauce mixed with shrimp, calamari, mussels, red peppers, and aromatic cilantro.

### CHUPE DE CAMARONES \$15.00

Fresh shrimp cooked in a creamy broth with rice, potato, peas, corn, cheese, milk, and topped with a perfect poached egg and herbs.

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# APPETIZERS

## Entradas

### ANTICHUCHO \$14.00

Marinated chunks of beef heart skewered and served with Peruvian corn and grilled potatoes.

### SALCHIPAPAS \$8.50

This true Peruvian "street food" consists of thinly sliced, pan-fried, all beef hot dogs tossed with French fries. Served with ketchup, mayonnaise, and mustard.

### YUCA FRITA \$9.00

Pieces of boiled yucca, fried to perfection served with huancaína sauce.

### PAPA A LA HUANCAINA \$9.00

Thick slices of steamed potatoes topped with Huancaína sauce made with fresh cheese and Peruvian aji peppers, garnished with eggs and olives.

### CAUSA DE POLLO \$10.00

Whipped yellow potato cakes flavored with Peruvian yellow pepper and served with Peruvian style chicken salad.

### TAMAL DE POLLO O CHANCHO \$9.00 (WEEKEND)

Mashed Corn wrapped in a Plantain leaf, filled with strips of Chicken or Pork

### CHICHARRON DE CERDO \$14.00 (WEEKEND)

Boneless pork meat cooked in its own juices to a perfect golden & crispy texture. Served with yucca and our signature creole salsa.

### TATY'S SIGNATURE CHICKEN WINGS \$13.00

Wings tossed in your choice of sauce. Buffalo, Lemon Pepper, Mambo, Old Bay.

## SALADS

### HOUSE SALAD \$8.00

Fresh Romaine, cucumber, beets, carrots, red onions, served with our signature house dressing.

### QUINOA SALAD \$13.00

This Quinoa Salad is refreshing, crisp and delicious! It's made simply with fresh cucumber, tomatoes, feta cheese, red onions, beets, and our signature quince dressing.

### CAESAR SALAD \$11.00

Fresh Romaine, Parmesan cheese, and croutons served with house made creamy Caesar dressing.

## HANDHELDS

### BUTIFARRA SANDWICH \$12.00

An essential Peruvian sandwich, a butifarra is filled with slices of savory jamon del país, Peruvian country-style seasoned ham, with onions, and creole sauce.

### HAMBURGUESA ROYAL \$12.00

Our Peruvian style burger made with, ham, bacon, cheese, and a fried egg.

### TATYS SIGNATURE CHICKEN SANDWICH \$11.00

Crispy Chicken, cole slaw, fried banana peppers, secret sauce.

### PAN CON CHICHARRON \$12.00 (WEEKEND)

Pan con Chicharron is a Peruvian style pork belly sandwich, this sandwich has creole salsa, fried sweet potatoes and pork belly on it!

## DRINKS

### FRESH FROM THE HOUSE \$4.00

Chicha Morada, Maracuya, Horchata

### CAN AND FOUNTAIN SODAS \$2.00

### BOTTLE SODAS \$2.50

