

# Stancia

PERUVIAN FUSION



## APPETIZERS - ENTRADAS

### PIQUEO STANCIA | \$39

Boliyucas, Conchitas a la parmesana, Choros a la chalaca, mini causas de camarones en Peruvian salsa golf y pulpo al olivo

### PIQUEO CRIOLLO | \$38

Tequenos de lomo, mini papas rellenas, Brochetas de chicharron, Mini tamales de maiz morado, cilantro y tradicional.

### EL VELERO | \$49

Grilled octopus/ veg skewers, Chalaquitas de scallops, Leche de tigre with shrimp and calamari and causa roll

### PAPA A LA HUANCAINA | \$18

Mashed potatoes dough, ricotta cheese, Peruvian yellow pepper, olives, hard boiled egg

### PALTA CROCANTE | \$15

Crispy avocado with Huancaína sauce

### CROQUETAS DE AJI DE GALLINA | \$15 (3 UND)

Pulled chicken, Peruvian aji amarillo croquettes

### CHOCLO CON QUESO | \$15

Grilled Peruvian corn with melted cheese

### ALITAS A LA PARRILLA | \$18

Chicken wings Peruvian style with a huacatay (Peruvian herb) sauce

### TEQUENOS DE LOMO | \$18

Wantan stuffed with sauteed beef

### BOLIYUCAS | \$17

Mashed cassava, mozzarella cheese and huancaína sauce

### CALAMAR FRITO | \$17

Crispy calamari; ask server for our homemade tartar sauce or lime wedges to enjoy your calamari

### PULPO A LA PARRILLA | \$28

Grilled Spanish Octopus with sauteed andean potatoes, pearl onions and red pepper.

### LECHE DE TIGRE COSTA VERDE | \$24

Diced fish marinated in classic leche de tigre, served with crispy calamari, diced avocado, sweet potato and Peruvian corn

### TIRADITO DE AJI AMARILLO | \$30

Chalaquita, avocado, scallops, raw fish (corvina) cut like sashimi and served in a Peruvian yellow pepper sauce

### CHOROS A LA CHALACA | (6 UND) \$17 - (12 UND) \$30

New Zealand green mussels, onions, tomatoes and Peruvian corn

### TRIO DE CAUSAS | \$33.00

Layers of creamy mashed potato with yellow pepper, toppings (fish ceviche, octopus in Peruvian olive sauce, and shrimp in Peruvian salsa golf)

### PULPO AL OLIVO | \$27.00

Sliced Spanish Octopus with Peruvian black olive cream

For your convenience, a 18% gratuity will be added to your bill. A 20 % gratuity to parties of 8 or more.

Para su conveniencia, el 18% de servicio será agregado a su cuenta. Thank you/Gracias

### CHALAQUITAS DE SCALLOPS | (6 UND) \$23

Scallops, onions, tomatoes and Peruvian corn

### CAUSA ARRECIFE | \$33

Layers of creamy mashed potato, Peruvian yellow pepper filled with shrimp in Peruvian salsa golf, avocado and hard boiled egg

### CONCHITAS A LA PARMESANA | \$23

Scallops that are topped with grated parmesan

## CEVICHE

Fish and/or seafood marinated in lime juice and Leche de tigre clasico, served with julienned onions, sweet potato and Peruvian corn

### CEVICHE DE PESCADO (FISH CEVICHE)

BASA \$27 | CORVINA \$33

### CEVICHE DE PESCADO Y CAMARON (FISH AND SHRIMP)

BASA \$29 | CORVINA \$34

### CEVICHE MIXTO (FISH AND SEAFOOD)

BASA \$29 | CORVINA \$35

### CEVICHE DE CAMARONES (SHRIMP CEVICHE)

\$30

### CEVICHE DE CONCHAS NEGRAS (BLACK CLAMS)

MARKET PRICE

## FISH & SEAFOOD

### COMBO MARINO

BASA \$49 | CORVINA \$54

Crispy calamari, Fish ceviche, Seafood rice, Tuna causa

### ARROZ CON MARISCOS

BASA \$33 | CORVINA \$38

Peruvian style seafood rice paella (scallops, calamari, mussel, shrimp, crab leg) served with fish ceviche

### ARROZ A LA CHICLAYANA

BASA \$33 | CORVINA \$38

Seafood rice (scallops, calamari, mussel, shrimp, crab leg) seasoned with cilantro served with fish ceviche

### STANCIA CLASICO

BASA \$35 | CORVINA \$39

A combination of our jalea and fish ceviche

### JALEA | \$32

Crispy calamari, scallops, shrimp, mussels, crab leg, fish, yuca and sarza criolla

### CORVINA A LA PLANCHA | \$38

Served with grilled asparagus, sauteed andean potaoes, peruvian corn, red pepper.

### SALMON | \$35

Served with grilled asparagus, sauteed andean potaoes, peruvian corn, red pepper.

### PESCADO A LO MACHO | \$44

Corvina filet bathed in creamy Peruvian yellow pepper and seafood sauce, served with white rice

### PARGO FRITO | MARKET PRICE

Fried whole red snapper served with two options of side order

### PARGO A LO MACHO | MARKET PRICE

Fried whole red snapper served with creamy yellow pepper sauce and seafood

CALL TO RECEIVE A FREE QUOTE! **908-377-3996** WE CATER!

216 N WOOD AVE, LINDEN NJ 07036 | (908)-583-5303

## FROM THE WOK

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Asian influence in Peruvian cuisine

### **CHAUFA DE MARISCOS (SEAFOOD FRIED RICE) | \$29**

Scrambled eggs, soy sauce, chopped scallions and a dash of ginger

### **CHAUFA DE ENTRANA (SKIRT STEAK FRIED RICE) | MARKET PRICE**

10 oz Angus Skirt steak, scrambled eggs, soy sauce, chopped scallions and a dash of ginger

### **CHAUFA DE RIBEYE (RIBEYE FRIED RICE) | MARKET PRICE**

16 oz Angus Ribeye, scrambled eggs, soy sauce, chopped scallions and a dash of ginger

### **LOMO SALTADO**

Sauteed with red onions, cherry tomatoes and potatoes served with white rice

### **SKIRT STEAK - MARKET PRICE RIBEYE STEAK - MARKET PRICE ADD 2 FRIED EGG \$3**

## PASTAS

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Tallarines Verdes  
Peruvian style linguini pesto pasta (contain nuts)

### **SKIRT STEAK - MARKET PRICE RIBEYE STEAK - MARKET PRICE GRILLED SHRIMP \$34 SALMON \$33**

Tallarines a la Huancaína  
Linguini pasta with Huancaína creamy sauce

### **SKIRT STEAK - MARKET PRICE RIBEYE STEAK - MARKET PRICE GRILLED SHRIMP \$34 SALMON \$33**

## FROM THE GRILL

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### **ENTRANA A LA PARRILLA (10OZ) | MARKET PRICE**

Grilled skirt steak served with sauteed andean potatoes, red peppers, Peruvian corn.

### **RIBEYE (16OZ) | MARKET PRICE**

Grilled ribeye steak served with sauteed andean potatoes, red peppers, Peruvian corn.

### **ANTICUCHOS (BEEF HEART) \$23**

Grilled beef heart skewers served with roasted potatoes and Peruvian corn

### **ANTICUCHO DE ENTRANA | \$45**

10 oz Grilled skirt steak

### **RACHI (PERUVIAN STREET FOOD) | \$22**

Cow belly (tripes)

## SOUPS

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### **PARIHUELA (PERUVIAN SEAFOOD SOUP) | \$30**

Frangant, flavorful and loaded with seafood and aji panca base.

### **CHUPE DE CAMARONES | \$29**

Shrimp chowder Peruvian style

## SALADS

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### **STANACIA SALAD | \$9**

Romaine heart lettuce, tomatoes, cucumber, carrots, onions and house dressing

### **ADD PROTEIN TO YOUR SALAD**

### **POLLO (CHICKEN) | \$9 CARNE (STEAK) | \$11 CAMARONES (SHRIMP) | \$12**

## KIDS MENU

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### **SALCHIPAPA | \$15**

Sliced hot dog, french fries

### **SALCHIPOLLO | \$17.50**

Grilled chicken breast, sliced hotdog, french fries

### **CHICKEN FINGERS | \$14**

Served with french fries

### **TALLARIN VERDE | \$15**

Elbow pasta with our homemade Peruvian pesto sauce

## SIDES

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### **ARROZ BLANCO (WHITE RICE) | \$6 MADUROS (SWEET PLANTAIN) | \$6 TOSTONES (FRIED GREEN PLANTAINS) | \$6 PAPAS FRITAS (FRENCH FRIES) | \$6 SARZA CRIOLLA ( ONION SALAD) | \$6 ARROZ FRITO ( FRIED RICE) | \$10 ESPARRAGOS (GRILLED ASPARRAGUS) | \$10**

## DESSERT

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### **ICE CREAM | \$11**

Lucuma (Peruvian native fruit)  
Maracuya (Passion fruit)  
Chirimoya (Custard apple)

### **TRES LECHE CAKE | \$10**

### **CHOCOLATE TRILOGY | \$10**

### **BREAD PUDDING & ICECREAM | \$13**

### **CHOCOLATE LAVA CAKE & ICE CREAM | \$12**

## DRINKS

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### **HOMEMADE CHICHA MORADA**

Made of purple corn. It has a fruity, tangy, spiced note from the addition of ingredients like pineapple, lime, cinnamon and cloves

### **SMALL JAR (APROX 16OZ) | \$7**

### **LARGE JAR (APROX 32OZ) | \$13**

### **INCA KOLA BOTTLE/CAN | \$4.50 / \$3**

### **COCA COLA BOTTLE/CAN | \$4.50 / \$3**

### **GINGER ALE CAN | \$3**

### **DIET COKE CAN | \$3**

### **SARATOGA SPARKLING/STILL WATER:**

### **12 OZ \$4 | 28 OZ \$10**

### **FRESA (STRAWBERRY) | \$7**

### **PINA (PINEAPPLE) | \$7**

### **MANGO | \$7**

### **ADD MILK | \$8**

Some items may contain known allergens, please let your server know if you have any allergies or food restrictions. Menu and pricing may change due to market and availability. Cake fee \$3 per person

**Stancia**  
PERUVIAN FUSION



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## SEASONAL COCKTAILS

### SUMMER NIGHTS

Jack Daniel's, Apple Liqueur,  
Cranberry Juice, Sugar/Cinnamon Rim

### SUNSET DREAMS

Bacardi Spiced, Jack Daniel's,  
Aperol, Mango, Coconut Milk

### MOONBEAM

Empress Gin, Grapefruit, Lychee, Lemon Juice

### YUZU CITRUS BLISS

Pisco 100, Yuzu Concentrate, Melon Liqueur

### MINTY BLUEBERRY

Bluberry Vodka, Blueberry Puree,  
Lime Juice, Mint

### WATERMELON COSMO

Watermelon Vodka, Triplec Sec, Lime Juice

## OLDIES BUT GOODIES

### COSMOPOLITAN

Vodka, Triplec Sec, Cranberry, Lime Juice.

### TEQUILA SUNRISE

Tequila, Orange Juice, Granadine.

### SEX ON THE BEACH

Vodka, Peach Schnapps, Orange juice,  
Cranberry Juice.

### MOSCOW MULE

Vodka, Lime Juice, Ginger Beer.

### GIN & TONIC

Gin, Lime juice, Tonic Water.

### PINA COLADA

Rum, Pineapple, Coconut cream.

### MARGARITA

Tequila, Triple Sec, Lime Juice.

Flavors: Classic(lime),  
Passion fruit, Strawberry.

### MOJITO

Rum, Mint Leaves, Sugar, Lime Juice.

Flavors: Classic(lime), Passion fruit,  
Strawberry, Coconut

### CAIPIRINHA

Cachaca "Brazilian Rum", Lime Juice, Sprite.

### PISCO

Pisco 100 Quebranta  
Caravedo Mosto Verde  
Tabernero Crème de Pisco Lucuma

## PERUVIAN WINE

### Magdalena

Santiago Queirolo-Ica, Peru  
50% Malbec, 50% Tannat

### Borgona

Santiago Queirolo-Ica, Peru  
100% Borgona

## RED WINE

### Cabernet Sauvignon

Sterling  
California,USA, 2021

### Terrazas

Mendoza, Argentina, 2020

### Merlot

Firestone  
California, USA, 2020

### Malbec

Terrazas - Altos de la Plata  
Mendoza, Argentina, 2021

### Areo Malbec

Patagonia, Argentina, 2022

### Pinot Noir

Oyster Bay  
New Zealand 2020

## WHITE WINE

### Chenin Blanc

Gran Blanco Tabernero  
Chincha Valley  
Peru, 2022

### Sauvignon Blanc Oyster Bay

New Zealand 2022

### Pinot Grigio San Angelo

Tuscany, Italy, 2023

### Chardonnay

La Crema  
California, USA, 2022

### Moscato

Castello del Poggio D'Asti  
Piedmont, Italy, 2021

## ROSE / PROSECCO

### Piattelli Rose of Malbec

Mendoza, Argentina, 2023

### Stemmari Rose

Sicily, Italy, 2022

### Santa Margherita

Valdobbiadene, Italy

## CHAMPAGNE

### Moet & Chandon

Nectar Imperial Rose  
France

### Ice Imperial

France

## BEERS

Pilsen

Heineken

Cusquena

Heineken Light

Cusquena Dark

Stella Artois

Cristal

Blue Moon

Modelo

Coors Light

Corona

Club Colombia

## SPECIALTY COCKTAILS

### SMOKE INFUSION

Mezcal Union, Hibiscus, Passion Fruit

### LOST IN PEARDISE

Greygoose La Poire Vodka,  
Pear Puree, Ginger Liqueur

### PASSIONATE MARTINI

Ketel One Vodka, Passion fruit,  
Vanilla Syrup, Prosecco

### TROPICAL ESCAPE

Reposado Tequila, Sweet Vermouth,  
Pineapple Juice, Lime Juice

### PURPLETINI

Empress Gin, Lime Juice, Lychee Nectar.

### MANGO BRULEE

Bacardi Rum, Mango Juice,  
Lime Juice, Egg Whites.

### COOLER THAN YOU

Ketel One Cucumber Vodka, Mint Leaves.

### EL HURACAN

Bacardi Silver, Bacardi Spiced,  
Orange, Passion Fruit, Lime Juice.

### SUMMER IN HUANCHACO

Pisco 100, Chicha Morada,  
Coconut Cream, Lime Juice.

### INKA PUNCH

Pisco 100, Pineapple, Lime Juice.

### LIMA MULE

Pisco 100, Hibiscus Syrup,  
Passion Fruit, Ginger.

## PERUVIAN CLASSICS WITH A TWIST

### MACHU PICCHU

Pisco Quebranta, Melon Liqueur, Pineapple  
juice, Granadine.

### EL CAPITAN "PERUVIAN MANHATTAN"

Pisco Quebranta , Sweet Vermourth,  
Angostura Bitters.

### PISCO MULE "CHILCANO"

Pisco Quebranta, Lime juice, Ginger Beer.

### ALGARROBINA

Pisco Quebranta, Algarrobina  
carob syrup, Evaporated Milk

### PISCO SOUR

Pisco Quebranta, Lime Juice,  
Egg Whites, Angostura Bitter.

### CHICHA SOUR

Pisco Quebranta, Purple Corn Concentrate,  
Lime Juice, Egg Whites, Cinnamon Powder.

### AGUAYMANTO SOUR

Pisco Quebranta, Golden Berries Puree, Egg  
Whites, Angostura Bitter

### PASSION SOUR

Pisco Quebranta, Passion Fruit,  
Egg Whites, Angostura Bitter.

## TEQUILA

Don Julio Blanco	Casamigos
Don Julio Reposado	Reposado
Don Julio Anejo	Casamigos Anejo
Don Julio 1942	Clase Azul Reposado
Don Julio Rosado	Clase Azul Gold
Patron Silver	Clase Azul Anejo
Casamigos Blanco	Calse Azul Plata

## MEZCAL

Union Uno Mezcal  
Union El Viejo Mezcal  
Casamigos Mezcal  
Clase Azul Mezcal

## WHISKEY/BOURBON

Jack Daniel's Fire	Bulleit
Jack Daniel's Honey	Maker's Mark
Jameson	Jim Beam
Jameson Black	Johnnie Walker Black Label
Buchanan's 12	Johnnie Walker Gold Label
Buchanan's 18	Johnnie Walker Blue Label
Macallan 12	Jack Daniel's

## VODKA

Grey Goose  
Ketel One  
Belvedere  
Tito's  
  
Zacapa 23  
Bacardi Blanco  
Bacardi Spiced  
Captain Morgan Silver  
Captain Morgan Spiced  
Malibu

## GIN

Tanqueray  
Tanqueray 10  
The Botanist  
Hendricks  
Bombay Sapphire  
Empress 1908

## RUM

Zacapa 23  
Bacardi Blanco  
Bacardi Spiced  
Captain Morgan Silver  
Captain Morgan Spiced  
Malibu

## COGNAC/ BRANDY

Remy Martin  
D'usee VSOP  
Hennessy

## APERITIF / DIGESTIF

Disaronno  
Aperol  
Frangelico  
Chambord  
Contreau  
Baileys  
Licor 43  
Romana Sambuca  
Romana Black Sambuca  
Kahlua  
Grand Marnier  
Campari  
Luxardo Maraschino  
Cinzano Vermouth Rosso  
Cinzano Vermouth Dry