

APPETIZERS

YUCA FRITA A LA HUANCAÍNA

Fried yuca (cassava) covered Peruvian chilli cheese sauce (made with aji amarillo pepper, queso fresco and seasoning)

\$ 12.00

CAUSA LIMEÑA

Cold mashed potato casserole, yellow chilli pepper, stuff with chicken, avocado and our yellow sauce.

\$ 7.00

CAUSA DE CAMARONES

Potato mixed with aji amarillo and lemon juice, covered shrimp, avocado and our yellow sauce.

\$ 12.00

WANTÁN FRITO (12 pieces)

Fried wonton served with tamarind sauce.

\$ 6.00

TEQUEÑOS (6 pieces)

Fried wonton sticks stuffed with cheese.

\$ 6.00



DEEP FRY DELICATESSEN

JALEA MIXTA

Lightly breaded and deep-fried seafood (fish shrimp, fish and calamari) yuca (cassava) fries. Served with sweet potato, corn, canchita (toasted corn) and salsa criolla.

\$ 22.00



CHICHARRÓN CALAMAR

Lightly breaded and deep-fried calamari. Served with yuca (cassava) fries, sweet potato, white corn, canchita (toasted corn) and salsa criolla.

\$ 18.00

CHICHARRÓN DE PESCADO

Lightly breaded and deep-fried fish strips, house sauce, fresh fries and salsa criolla.

\$ 18.00

BROASTER CHIKEN

Served with white rice, french fries and mixed salad.

\$ 15.00

MILANESA DE POLLO

Breaded chicken breast served with french fries, rice and mixed salad.

\$ 17.00

CHICHARRÓN DE CHANCHO

Pork crackling served with A) golden potato, rice, salsa criolla, sweet potato fries and canchita. or B) mote (large corn), salsa criolla, sweet potato fries and canchita.

\$ 18.00

CHICHARRÓN DE POLLO

Lightly breaded and deep-fried chicken pieces served with french fries, rice and salad.

\$ 16.00

CHAUFA



Peruvian style fried rice, scramble eggs, vegetables mix, soy sauce and oyster.

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|---|----------|
| • Chicken or pork / pollo o cerdo | \$ 17.50 |
| • Beef / carne | \$ 20.00 |
| • Chicken, beef and pork / 3 sabores | \$ 21.00 |
| • Chicken and meat / pollo y carne | \$ 20.00 |
| • Chicken, beef, pork and shrimp / Especial | \$ 23.00 |
| • Shrimp / camarones | \$ 22.00 |
| • Seafood / mariscos | \$ 24.90 |

ASIAN STYLE DISHES / PLATOS ORIENTALES

Tallarín chino de carne

Peruvian-chinese style stir fried beef noodles.

\$ 20.00



Tallarín chino mixto

Peruvian-chinese style stir fried beef, chicken and pork noodles.

\$ 20.00

Combinado chifa de carne

Peruvian-chinese style stir fried beef noodles and friend rice combo.

\$ 20.00

Combinado chifa 3 sabores

Peruvian chinese style stir fried beef, chicken and pork noodles and friend rice combo.

\$ 21.00

Combinado chifa especial

Peruvian chinese style stir fried beef, chicken and shrimp noodles and friend rice combo.

\$ 23.00

Combinado chifa mixto

Peruvian chinese style stir fried beef, chicken noodles and friend rice combo.

\$ 20.00

Tipakay chicken

Tamarind sweet sauce chicken, omato sauce, pineapple and vegetables. Served with white rice

\$ 18.00

Chl-jau-kay chicken

Soy sauce ginger chicken, tomato sauce, pineapple and vegetables. Served with white rice

\$ 18.00

Chancho con tamarindo

Tamarind sweet sauce pork chops, tomato sauce, pineapple and vegetables. Served with white rice

\$ 19.00

Tipakay especial

Tamarind sweet sauce beef, chicken, shrimp, tomato sauce, pineapple, peaches and vegetables. Served with white rice

\$ 23.00

Chl-jau-kay chicken

Soy sauce ginger chicken, shrimp, beef and pork, tomato sauce, pineapple and vegetables. Served with white rice

\$ 23.00

FONDOS

COSTILLAR CON AGREGADO

Pork rib served with rice, salad, french fries or beans.

\$ 17.00

CHULETA CON AGREGADO

Grilled pork chop served with rice, salad, french fries or beans.

\$ 14.00

FILETE DE POLLO

Grilled chicken fillet served with rice, salad, french fries or beans.

\$ 16.00

GRILLED SALMON

Grilled salmon served with rice and french fries topped with butter sauce.

\$ 16.90

"A lo pobre" Upgrade - Add sunny side-up or scramble eggs + fried sweet plantain (maduro) \$4.00

TACU TACU

Peruvian rice and bean cake.

Choose your topping:

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|--|----------|
| •Beef Steak / bistec | \$ 19.90 |
| •Lomo saltado / sirloin steak stir-fry | \$ 21.90 |
| •Salsa de mariscos / seafood sauce | \$ 22.90 |



"A lo pobre" Upgrade - Add sunny side-up or scramble eggs + fried sweet plantain (maduro) \$4.00

ARROZ VERDE

Rice in a tasty spinach sauce and huancaína sauce on the side. Served with protein of your choice:



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|--|----------|
| • Chicken fillet / filete de pollo | \$ 19.00 |
| • Beef steak / bistec | \$ 20.00 |
| • Rack of ribs / costillar | \$ 18.00 |
| • Pork chop / chuleta | \$ 17.00 |
| • Grilled chicken / pollo a la brasa | \$ 16.00 |
| • Fried chicken / pollo frito | \$ 14.00 |
| • Peruvian style grilled chicken / pollada | \$ 16.00 |

SOPAS/SOUPS

CALDO DE GALLINA

Peruvian style hen soup, served with noodles, boiled egg and scallions

\$ 13.00

PATASCA

Mote (large corn) broth with veal snout, lamb legs, lamb head, beef

\$ 13.00



AGUADITO DE POLLO:

Cilantro chicken soup prepared with rice, corn, green peas, carrot and potato

\$ 14.00

AGUADITO DE MARISCO:

Cilantro seafood soup prepared with rice, corn, green peas, carrot and potato

\$ 17.00

SOPA A LA MINUTA

Soup with basic onion, garlic and tomato dressing with ground or minced meat, angel hair noodles, egg, milk and dried oregano

\$ 17.00

DIETA DE POLLO

Chicken soup, angel hair noodle, potatoes, carrot, and dry oregano

\$ 13.00

MENESTRÓN

Peruvian style minestrone soup, basil, spinach, beef, rigatoni noodles, corn, cassava, potato and vegetables

\$ 16.00

PARIHUELA MIXTA

Hearty and mild spicy seafood* soup; contains calamari, squid, shrimp, fish, clam, musell.

\$ 17.00

SOPAS/SOUPS

SUDADO DE CORVINA

Steamed meagre fish stew. Served with white rice on the side.

\$ 17.00

SUDADO CONGRIO

Peruvian steamed conger eel fishstew

\$ 18.00

CHUPE DE CAMARONES

Creamy Peruvian shrimp chowder made with corn, eggs, green peas, potato, rice, oregano, and heavy cream.

\$ 20.95

CHUPE DE MARISCOS

Creamy Peruvian seafood chowder made with corn, eggs, green peas, potato, rice, oregano, and heavy cream.

\$ 18.95



CEVICHE PERSONALES

CEVICHE DE PESCADO

Fresh fish marinated in lemon juice and seasoning, lime drop pepper, cilantro, red onion, sweet potato and white corn and canchita (toasted corn).

\$ 17.00

CEVICHE MIXTO

Fish, shrimp, calamari, squid, marinated, clam, musell. in lime juice and seasoning, lemon drop pepper, cilantro, red onion, sweet potato and white corn and canchita (toasted corn).

\$ 19.00



CEVICHE DE CAMARONES

Fresh shrimp marinated in lime juice and seasoning, lemon drop pepper, cilantro and red onion, sweet potato and white corn and canchita (toasted corn).

\$ 23.00

CEVICHE HUANCAÍNA

Fish, shrimp, calamari, squid, marinated, clam, musell. in lime juice and seasoning, lemon drop pepper, cilantro, red onion, sweet potato and white corn and canchita (toasted corn), comes with potatoes covered with huancaina sauce on the side.

\$ 21.00

TIRADITO TRES SABORES

Laminated fish marinated in yellow chilly sauce, red chilisauce and olives.

\$ 18.90

FAMILY COMBOS



PIQUEO JAHAIRA TRAY

Tray of ceviche Mixto and Jalea Mixta. Ideal to share between 2 to 3 people.

\$ 35.00

JALEA MIXTA TRAY

Deep fried shrimp, fish and calamari* bathed in Peruvian batter; Accompanied by salsa criolla, sweet potato, white corn and canchita (toasted corn). Ideal to share between 2 to 3 people.

\$ 30.00

Prices do not include taxes

FAMILY COMBOS



CEVICHE MIXTO TRAY \$ 35.00

Fish, shrimp, calamari, squid, marinated, clam, musell. in lime juice and seasoning, lemon drop pepper, cilantro, red onion, sweet potato, white corn and cancha (toasted corn). Ideal to share between 2 to 3 people.

PARIHUELA MIXTA TRAY \$ 28.00

Hearty and mild spicy seafood* soup; Contains calamari, shrimp, fish, clam and mussels. Served with white rice on the side, cancha (toasted corn). Ideal to share between 2 to 3 people.

ATRACON MARINO TRAY \$ 36.00

Ceviche, causa, jalea mixta, seafood fried rice and potatoes a la huancaína (yellow cheese sauce). Ideal to share between 2 to 3 people.

TRILOGÍA MARINA TRAY \$ 36.00

Arroz con marisco (peruvian style seafood paella) + Leche de Tigre (citrus-based marinade with spices, chilli peppers, fish and corn) + Jalea (mixed fried seafood and salsa criolla). Ideal to share between 2 to 3 people.

TRIO MARINO TRAY \$ 26.00

Ceviche mixto (Fish, shrimp, octopus, calamari, marinated in fresh lemon juice, rocoto, cilantro, red onion, sweet potato and white corn.) + Papa a la huancaína (native potatoes bathed in andean yellow chili cream.) + Arroz con mariscos (peruvian style seafood paella) + chicharrón de pescado (battered-fried fish). Ideal to share between 2 to 3 people.

RONDA MARINA TRAY \$ 37.00

Ceviche mixto + jalea + arroz con mariscos (peruvian style seafood paella) + chaufa de mariscos (seafood fried rice) + causa. Ideal to share between 2 to 3 people.

SAUTEED / SALTADOS

LOMO SALTADO CARNE \$ 20.00

Beef stir-Fry, Peruvian style onion, tomato, cilantro, wine and soy sauce served with white rice and french fries.



You can also try other tasty combinations:

- Chicken \$ 17.50
- 3 meats /chicken, steak and pork \$ 21.00
- Chicken and steak \$ 20.00
- Special Combo / shrimp, steak, chicken and pork \$ 23.00
- Seafood \$ 22.00
- Shrimp \$ 24.90

"A lo pobre" Upgrade - Add sunny side-up or scramble eggs + fried sweet plantain (maduro) \$4.00

AEROPUERTOS

Fried rice, asian noodles, scramble eggs, mixed vegetables, soy sauce and oyster base.

- Chicken or pork / pollo o cerdo \$ 18.50
- Beef / beef \$ 21.00
- Chicken, beef and pork / 3 sabores \$ 22.00
- Chicken and beef / pollo y carne \$ 20.95
- Chicken, beef, pork and shrimp / especial \$ 22.95
- Shrimp / camarones \$ 24.90

TALLARINES/PASTAS

TALLARIN SALTADO

Peruvian-style sirloin steak stir-fry, onion, tomato, coriander, wine, onion, noodles, soy sauce and oyster base.

- Chicken or pork / pollo o cerdo \$ 17.50
- Beef / carne \$ 20.00
- Chicken, beef and pork / 3 sabores \$ 21.00
- Chicken and meat / pollo y carne \$ 20.00
- Chicken, beef, pork and shrimp / Especial \$ 23.00
- Shrimp / camarones \$ 24.90
- Seafood / mariscos \$ 22.00



FETUCCINI VERDE

Fettuccine with peruvian pesto sauce, served with your choice of protein

- Chicken fillet / filete de pollo \$ 18.00
- Sirloin steak stir-fry / lomo saltado \$ 20.00
- Steak / bistec \$ 20.00
- Ribs / costillar \$ 18.00



FETUCCINI A LA HUANCAÍNA CON LOMO SALTADO \$ 23.00

Fettuccine with huancaína sauce, served sirloin steak stir-fry

FETUCINNI A LA HUANCAÍNA CON BISTEC \$ 21.00

Spaghetti with huancaína sauce, served sirloin steak stir-fry

"A lo pobre" Upgrade - Add sunny side-up or scramble eggs + fried sweet plantain (maduro) \$4.00

PLATOS CRIOLLOS

ARROZ CON MARISCOS \$ 23.00



Peruvian style seafood paella comes with mussels, clam, calamari, shrimp, and octopus*. Contains heavy cream. Garnished with salsa criolla.

PESCADO A LO MACHO \$20.00

Juicy grilled fish, drizzled with seafood sauce and a touch of spiciness, squid, served with boiled potatoes and white rice.

SECO DE CORDERO \$ 18.00

Marinated lamb cooked with peruvian spices and chicha de jora (fermented corn juice), served with white rice and beans.



SECO DE CARNE

Beef Stew, cilantro, green peas, boiled potatoes, served with rice.

COMBINADO CRIOLLO

Classic ceviche, spaghetti in marinara sauce, and potatoes with huancaína sauce.

POLLADA

Peruvian style grilled chicken, marinade in red peppers, served with potato salad (ensalada rusa).

MAR Y TIERRA

Peruvian-style steak topped with cheese slice, sea-food, and seafood sauce. Served with white rice.

BISTEC CON AGREGADOS \$ 19.00

Steak served with french fries and white rice.



"A lo pobre" Upgrade - Add sunny side-up or scramble eggs + fried sweet plantain (maduro) \$4.00

PERUVIAN ROTISSERIE CHICKEN

FAMILY MEAL (Pollo Entero)

Whole rotisserie chicken served with 3 flavor's fried rice (chaufa), french fries, assorted salad and Inca Kola or any other 2L. soda.

\$ 45.00

ROTISSERIE CHICKEN (Pollo Entero)

Whole rotisserie chicken with french fries and salad.

\$ 27.00

ROTISSERIE 1/2 CHICKEN

Half rotisserie chicken with french fries and salad.

\$ 18.00

ROTISSERIE 1/4 CHICKEN

Quarter rotisserie chicken with french fries and salad.

\$ 10.00

SALCHIPAPA

Slice frankfurters, french fries and mixed salad.

\$ 9.00

SALCHIPAPA A LO POBRE

Chopped sausages, ranch fries, plantains and sunny-side-up eggs or scramble eggs.

\$ 12.00

MONSTER (1/4 CHICKEN)

Quarter chicken with fries, fried rice (chaufa) and salad.

\$ 14.00

1/4 POLLO PARRILERO

Quarter of grilled chicken + two anticucho sticks

\$ 17.00



SIDE DISHES / GUARNICIONES

- | | |
|------------------------------|----------------------------------|
| FRENCH FRIES \$ 6.00 | • DOUBLE FRIED PLAINTAIN \$ 5.00 |
| • papas fritas | tostones |
| MIXED SALAD \$ 6.00 | • ROASTED CORN \$ 6.00 |
| • ensalada mixta | cancha |
| WHITE BEANS \$ 5.00 | • BOILED CORN \$ 6.00 |
| • porción de frijoles | choclo |
| WHITE RICE \$ 4.00 / \$ 6.00 | • SWEET PLANTAINS \$ 5.00 |
| • arroz blanco | maduro |

BEVERAGE / DESSERTS

Smoothies \$ 5.00

Add milk + \$1.00

Mango
Passion Fruit (Maracuya)
Papaya
Soursop (Guanabana)
Pineapple (Piña)
Strawberry (Fresa)
Spinach

Desserts

Muffin \$2.35
Pumpkin Pie \$3.95
3 Leches \$3.95
Chocolate Cake \$3.95
Ice-cream (3 Scoops) \$3.95

Hot beverage

Coffee Regular or Decaf \$2.95
Tea \$2.95
Hot Choco \$3.25
Flavored Teas \$3.50

Cold beverage

Iced Coffee \$3.25
Unsweated Iced Tea \$3.25
Iced Tea \$3.50
Soda (Can) \$2.95
Soda (2 Liters) \$4.50
Snapple \$3.95
Chicha morada (purple corn drink)
Jug (1 liter) \$12.00
Glass (500 ml) \$ 6.00



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7 days a week / 8:00 AM to 10:00 PM

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APPETIZERS

CAUSA DE LA ABUELA

Cold mashed potato casserole with avocado slices, topped with traditional fish ceviche with red chili sauce and crunchy fried fish.

\$ 16.00

CAUSA CON LOMO SALTADO

Cold mashed potato casserole covered with our traditional beef stir-fry, Peruvian style.

\$ 18.00

CAUSA ACEVICHADA

Cold mashed potato casserole with avocado slices, topped with traditional fish ceviche (fresh fish marinated in lemon juice and seasoning, lime drop pepper).

\$ 12.00

ANTICUCHO DE CORAZÓN

Marinated grilled beef heart with assorted salad, golden potatoes and barbecue sauce.

\$ 14.00



RACHI ANTICUCHERO

Grilled marinated beef book tripe with the traditional and tasty peruvian flavor.

\$ 14.00

ANTICUCHO CON RACHI

Grilled marinated beef heart kebab with the traditional and tasty peruvian flavor.

\$ 14.00

LECHE DE TIGRE

Fresh fish marinated in lemon juice and seasoning, lime drop pepper, white corn and cancha (toasted corn) served in a glass.

\$ 12.00

PAPA A LA HUANCAÍNA

Potatoes covered in Peruvian chili cheese sauce (made with aji amarillo pepper, queso fresco and seasoning)

\$ 11.00

CHORITOS A LA CHALACA

Mussels, onions, tomatoes, cilantro, marinated in lime juice.
1 doc. \$18.00 / 1/2 doc. \$12.00