



3800 PERUVIAN BISTRO

APPETIZERS

*CAUSA DE POLLO-12.99

layers of seasoned mashed yellow potatoes, shredded chicken salad (mixed with mayonnaise, lime, and spices), garnished with avocado, and boiled egg slices. Served cold.

*CAUSA DE LANGOSTINO -15

layers of seasoned mashed yellow potatoes, shrimp mixed with mayonnaise, lime, and spices, garnished with avocado, and boiled egg slices. Served cold.

*CAUSA ACEVICHADA- 21

Peruvian dish featuring layered mashed potatoes topped with our flavorful ceviche.



BBQ WINGS - 15.99

succulent wings tossed in our home-made BBQ sauce with a side of sauteed herb potatoes.

ANTICUCHOS - 15.99

Perfectly marinated beef hearts accompanied with golden potatoes and our spicy crema de rocoto.

PANKO SHRIMP - 15.99



Crispy Panko breaded shrimp with sweet passion fruit sauce.

ENTREES

EVERY ENTREE COMES WITH CREMA AMARILLA (YELLOW MILD PEPPER SAUCE)

LOMO SALTADO -21



a classic Peruvian stir-fry with onions, tomatos, and cilantro served with white rice and french fries chicken-\$19

CHAUFA MIXTO- 17.50

Peruvian fried rice with chicken, steak and fried wonton with a sweet and sour sauce drizzled on top.

CHAUFA DE LANGOSTINO- 18.50

Peruvian shrimp fried rice and wontons with a sweet and sour sauce drizzled on top.

TALLARIN SALTADO - 18

Asavory traditional Peruvian noodle Stir-fry with onions, tomatoes, green onions and cilantro blended together with our in-house soy sauce.
Steak +\$2.00



PASTAS

SPAGUETI AL PESTO - 20.00

spinach and basil based sauce with our Suprema chicken thigh topped off with parmesan.



SPAGUETI ALIOLI - 18.50

Sauteed Shrimp with garlic, parsley chopped tomatoes and basil over pasta topped off with parmesan.



consumer advisory

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certian medical conditions.

LIKE A VISUAL MENU?
SCAN AND CLICK ON
VISUAL MENU TO SEE IT!



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125 Eglin pkwy, Fort Walton Beach, Florida, 32547
380peruvianbistro.com

*COLD PLATES





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SEAFOOD

ALL CEVICHE COME WITH OUR HOUSE BEER

*CEVICHE DE PESCADO- 23



Mahi-Mahi cured in lime juice served with various Peruvian corn, sweet potato, onions, plantain strips on a bed of lettuce and two pieces of our fried fish.

*CEVICHE MIXTO- 24.40

Mahi-mahi, calamari, shrimp, and octopus in lime juice served with various Peruvian corn, sweet potato, onions, plantain strips on a bed of lettuce and two pieces of our fried fish.

ARROZ CON MARISCOS - 20

Creamy Salsa Madre rice mixed with calamari, octopus, and shrimp with two pieces of our hand breaded fried fish served with aji amarillo and salsa criolla on the side.

FISH & CHIPS (JALEA) - 17



tilapia hand-breaded and served with yuca or fries with salsa criolla on top and tartar sauce.

*LECHE DE TIGRE- 19 TIGER'S MILK

Leche de Tigre ceviche is a vibrant and flavorful variation of ceviche where the leche de tigre (tiger's milk) marinade is used to give the ceviche a tangy and energizing taste.



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SHARABLES / PIQUEOS

ALL SHAREABLES COME WITH OUR BEER FLIGHT

PIQUEO CRIOLLO- 55

Tamales, papa rellena, (stuffed potatoes) anticuchos (Peruvian street beef heart) brochetas de lomo (steak/lomo skewers)



PIQUEO MARINO- 60

chicharon de pescado (jalea), causa de camarones (shrimp causa), leche de tigre, (tiger's milk) pulpo al olivo (octopus drizzle with olive oil)

(FEEDS 2-3)

EXTRA SIDES

MADUROS	5.99
YUCA	5.99
FRIES	3.99
CHIFFLES	3.99
WHITE RICE	3.99
FRENCH FRIES	5.99
PAPAS DORADAS CON CHOCLO	6.99

EXTRA SAUCES

CREMA AMARILLA	.50
CREMA VERDE	.50
CREMA BLANCA	.50
CREMA DE ROCOTO	.50
HUANCAINA	.80

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*COLD PLATES



POUR DECISIONS

IBERIAN SHORES TO ANDEAN HEIGHTS

SPAIN

CAVA BRUT - FAUSTINO ART 12 / 44

“FLORAL AROMAS WITH HONEY, MELON, APPLE FLAVORS, AND DELICATE PASTRY NOTES. SOFT BUBBLES.”

PERFECT FOR SEAFOOD AND APPETIZERS LIKE CEVICHE AND CAUSA.

WHITE WINE - ALBARIÑO 17 / 64

“VIBRANT PINEAPPLE, MANGO, CITRUS, AND MINERAL NOTES. AROMATIC WITH HINTS OF GREEN APPLE, PEAR, BASIL, AND FLORAL UNDERTONES.”

PAIRS WELL WITH ESPAGUETI ALIOLI, CAUSA, AND CEVICHE MIXTO.

WHITE WINE - BOTANI 7 / 24

“THIS WINE FEATURES NOTES OF MUSCAT GRAPES, APPLE, MANDARIN ORANGE, AND A HINT OF WILTED FLOWERS.”

PAIRS WELL WITH ESPAGUETI ALIOLI, CAUSA, AND CEVICHE MIXTO.

RED - FAUSTINO V RIOJA 15 / 56

“RICH FLAVORS OF RED AND BLACK FRUITS, COMPLEMENTED BY COMPOTE, CEDAR, AND VANILLA, CINNAMON AND CLOVE SPICE.”

PERFECT WITH LOMO SALTADO, SECO DE CARNE, ANTICUCHOS,

PORTUGAL

ROSÉ - BROADBENT 8 / 28

– FRESH AND FRUITY WITH RED-BERRY NOTES, A LIGHT PRICKLE, AND A HINT OF BAKED APPLE.

PAIRS BEAUTIFULLY CEVICHE MIXTO, PANKO SHRIMP

GERMANY

SWEET RED - SHINE HEINZ EIFEL DORNFELDER 10 / 36

“GREEN APPLE, PEAR, AND BANANA, COMPLEMENTED BY DELICATE HINTS OF HONEY AND CITRUS.”

PERFECT WITH FRUIT SALAD FROM BERRIES & CREAM

REFRESHER

GULFCOAST REFRESHER 10

SAKE, BRUT WINE & **MARACUYÁ PASSION FRUIT / GUAVA / LIME** —LIGHT, BUBBLY, AND BEACH-PERFECT.

CHOOSE A FLAVOR

URUGUAY

CABERNET SAUV- GARZÓN 14 / 52

“ELEGANT AROMAS OF BERRIES, PLUM, AND CHERRY WITH A HINT OF SPICE.”

PERFECT WITH MEATS & ANTICUCHOS.

ARGENTINA

CHARDONNAY - SANTA JULIA 9 / 32

“THIS WINE FEATURES AROMAS OF TROPICAL FRUITS, GREEN APPLE, PEAR, AND BANANA, COMPLEMENTED BY SUBTLE HINTS OF HONEY AND CITRUS.”

CABERNET SAUV - EL CABRITO 14 / 52

“FRESH BLACKBERRIES, MULBERRIES, AND STONE FRUITS. (ORGANIC, AND VEGAN)”

PAIRS WELL WITH SECO BOWL, ASADO BOWL, LOMO SALTADO ANTICUCHOS.

MALBEC - TILIA ORGANIC - 8 / 32

“RICH PLUM MARMALADE LACED WITH CHOCOLATE AND VANILLA OAK FLAVORS”

PAIRS WELL WITH LOMO SALTADO ANTICUCHOS.

CHILE

SAUVIGNON BLANC- DE MARTINO 12 / 44

“AROMAS OF CITRUS, HERBAL, AND PASSION FRUIT NOTES”

PAIRS WELL WITH CEVICHE MIXTO

CARMENERE CUVÉE ALEXANDRE LAPOSTOLLE 80

AROMAS OF RIPE BLACK FRUITS LIKE PLUM, BLACKBERRY, AND CURRANT BLEND WITH SPICY NOTES OF RED PEPPER, VANILLA, AND DILL, COMPLEMENTED BY SUBTLE HERBAL HINTS OF MINT, TARRAGON, AND SAGE. DISTINCT NOTES OF MAQUI BERRY AND SARSAPARILLA ADD A UNIQUE, EARTHY DEPTH.

BEST PAIRED WITH: LOMO SALTADO AND ANTICUCHOS.

LIQUID GOLD LINEUP

Michelob	3.50
Estrella Jalisco	6.00
30a Beach Blonde (Local)	6.50
Perfect Plain (Citra Spin)	6.50
Cusqueña (Peru Imported)	7.00
Pilsen (Peru Imported)	7.00