

BIENVENIDO A JARANA

JARANA, A PERUVIAN CUISINE AND PISCO BAR RESTAURANT CONCEPT, IS DESIGNED TO BRING THE RICH AND CULTURAL CULINARY FLAVORS OF PERU TO AMERICANA WITH AN AUTHENTIC, YET APPROACHABLE MENU MEANT TO DELIVER COMFORT AND JOY.

A '**JARANA**' IS A CLASSIC PERUVIAN TERM FOR CELEBRATION; A PARTY FILLED WITH AN ABUNDANCE OF FOOD, LIVELY MUSIC AND DELICIOUS LIBATIONS.

AT OUR **JARANA**, EVERY DAY AND NIGHT IS A CELEBRATION OF LIFE. IT'S A PLACE WHERE FAMILY AND FRIENDS COME TOGETHER TO SHARE GENEROUS DISHES, CRAFTY COCKTAILS AND A JOYFUL EXPERIENCE. IT'S A RESTAURANT CONCEPT THAT IS FUN, ENERGETIC AND LIVELY - IN ITS INTERIOR DESIGN, MENU CREATION AND ATMOSPHERE. PART OF PERUVIAN CUISINE TAKES INFLUENCES FROM JAPANESE, CHINESE AND ITALIAN CULTURES AND OUR **JARANA** MENU CELEBRATES THOSE INFLUENCES IN MANY OF ITS DISHES.

GLOSSARY

NIKKEI - Japanese influence in Peruvian cuisine

CHIFA - Chinese influence in Peruvian cuisine

A LO POBRE - egg and plantain

BACHICHE - Italian influence in Peruvian cuisine

CHOCLO - Peruvian corn

ANTICUCHERA SAUCE - Peruvian pepper marinade for grilling

CHALACA - diced onion & cilantro salsa

HUACATAY SAUCE - black mint, chili pepper sauce

HUANCAINA SAUCE - aji amarillo chili, creamy sauce

ROCOTO - spicy Peruvian chili

LECHE DE TIGRE - citrus marinade for cebiche

APANADO - breaded beef

SUPREMA - breaded chicken cutlet

TACU TACU - seared bean and rice patty

BISTEC - a thin cut of beef

TALLARIN - pasta, usually linguini

EAST RUTHERFORD, NEW JERSEY · AVENTURA, FLORIDA

PISCO SOUR

THE OFFICIAL SPIRIT OF PERU!

PISCO SOUR CLASSIC *	16
pisco quebranta, lime, egg white	
CHICHA SOUR *	16.50
pisco quebranta, chicha morada, lime, egg white	
MOSTO VERDE SOUR *	18
mosto verde pisco, lime, egg white	
MARACUYA SOUR *	16.50
pisco quebranta, passionfruit, lime, egg white	
FRAMBUESA SOUR *	16.50
pisco quebranta, raspberry, lime, egg white	

CHILCANO

CHILCANO CLASSIC	g/15 btl/49
pisco, lime, ginger, angostura bitters	
CHILCANO PICANTE	g/15 btl/49
pisco, lime, mango, aji amarillo, ginger, tajin	
CHILCANO PASSION	g/15 btl/49
pisco, lime, passionfruit, ginger	
CHILCANO FRAMBUESA	g/15 btl/49
pisco, lime, raspberry, ginger	

PERUVIAN CLASSICS

EL CAPITAN	14
pisco acholado, sweet vermouth, angostura bitters	
ALGORROBINA *	14
pisco acholado, algarrobina syrup, condensed milk, egg yolk, cacao, cinnamon	
PISCO PUNCH	16
pisco quebranta, pineapple, lime	
SOL Y SOMBRA	15
pisco acholado, cherry heering, ginger ale, lime	

SIGNATURES

CAFE CHANCACA	14
pisco quebranta, espresso, kahlua, vanilla	
JARANA SANGRIA	20
white or red, wine, seasonal fruits	
EL BRAVO	14
bourbon, algarrobina, chocolate bitters, smoke	
PISCOPOLITAN	14
pisco quebranta, cranberry, curacao, passionfruit, lime	

MOCKTAILS & SODAS

CHICHA MORADA	10
purple corn, apple, pineapple, and spices	
INKA KOLA	5
LA PAMPEÑA	8
passionfruit, cranberry, lime, iced tea	
LA MARINERA	8
mango, aji amarillo, lime, soda	
EL HUAYNO	8
pineapple, lime, ginger, iced tea	

BEER

CUSQUENA	7	PILSEN	7	CITYSIDE IPA DRAFT	8	HEINEKEN	8
lager - cuzco, peru		pilsner - callao, peru		hoboken		pilsner - nld	
CUSQUENA DARK	7	CRISTAL	7	SIERRA NEVADA	7	CORONA	8
dark lager - cuzco, peru		lager - lima, peru		pale ale - ca		pale lager - mex	
ATHLETIC BREWING CO.	7	MILLER LITE DRAFT	7	GUINNESS	7		
golden ale - non alcoholic		pilsner - us		stout - ireland			

BY THE GLASS

BUBBLES

avissi - prosecco, italy	12
silver gate vineyards - brut, spain	12

WHITE

the crossings sauv blanc 2022 - marlborough, nz	13
bodega norton chardonnay 2022 - mendoza, argentina	13
villa sandi pinot grigio 2022 - venezie, italy	12
amalaya torrontes - calchaqui valley, argentina	13

ROSÉ

miraval - cotes de provence, france	11
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RED

rickshaw pinot noir - santa barbara, us	14
bodega amalaya malbec - calchaqui valley, argentina	13
benziger cabernet sauvignon - santa barbara, us	16

BY THE BOTTLE

BUBBLES

duval leroy - brut reserve champagne, france	130
avissi - prosecco, italy	62
silver gate vineyards - brut, spain	62

WHITE

LIGHT BODY WHITE

villa sandi pinot grigio 2022 - venezie, italy	62
the crossings sauv blanc 2022 - marlborough, nz	66
craggy range sauv blanc 2022 - marlborough, nz	63

MEDIUM BODY WHITE

amalaya torrontes - calchaqui valley, argentina	66
paco & lola albarino 2022 - rias baixas, spain	66
terras gauda albarino 2022 - rias baixas, spain	54
seaglass resling 2022 - central coast, us	41
colome torrontes 2022 - calchaqui valley, argentina	41

FULL BODY WHITE

bodega norton chardonnay 2022 - argentina	66
terrazas los andes chardonnay reserva 2022 - argentina	54
st.francis chardonnay 2022 - sonoma, us	90

ROSÉ

chloe rose - prosecco, italy	62
faire la fete, cemant de limoux rose - languedoc, france	100
miraval - cotes de provence, france	54

RED

LIGHT BODY RED

rickshaw pinot noir - santa barbara, us	72
chalk hill winery cabenet sauvignon - sonoma coast, us	63
van duzer pinot noir - willamette valley oregon, us	78
caposaldo chianti - tuscan, italy	42

MEDIUM BODY RED

marques de caceres - rioja, spain	66
bodegas condado de haza tempranillo - ribera del duero, spain	68
michele chiarlo barbera d'asti le orme - asti, italy	62

FULL BODY RED

benziger cabernet sauvignon - santa barbara, us	74
bodega amalaya malbec - calchaqui valley, argentina	66
montes alpha carmenere - colchagua, chile	69
tribute cabernet sauvignon - santa barbara, us	50
oberon cabernet sauvignon - napa county, us	75
emblem cabernet sauvignon - napa valley, us	85
terrazas de los andes malbec reserva - mendoza, argentina	52



OUR NIKKEI BAR

NIGIRI MONTADITO prime angus skirt, quail egg, plantain pure, huacatay sauce	(2pc) 16
NIGIRI MAR & TIERRA shrimp, rocoto batayaki, lomito saltado nikkei, amarillo cebichera	(2pc) 16
NIGIRI ANDINO baby corn, huacatay whipped cheese, huancaína	(2pc) 12
NIGIRI TASTING sampler of our 3 favorite nigiris	(6pc) 34
TUNA WANTACOS * wonton tacos with nikkei-style tuna tartare, avocado and aji amarillo sauce	(3pc) 19

OUR CEBICHE BAR

CEBICHE CLASICO * white fish, leche de tigre classica, corn, sweet potato, cancha	27
CEBICHE CRIOLLO * white fish, calamari chicharron, rocoto leche de tigre, corn, sweet potato	27
CEBICHE NIKKEI * tuna, cucumber, avocado, tamarindo and soy sauce leche de tigre	28
CEBICHE LIMENO * White fish, octopus, shrimp , aji amarillo leche de tigre, corn, sweet potato	29
LECHE DE TIGRE * spicy cebiche marinade, served with crispy calamari, and choclo THE ULTIMATE PERUVIAN HANGOVER CURE.	18

EXPERIENCIA JARANA



SERVED FAMILY STYLE - \$49 PER PERSON
MINIMUM 2 PEOPLE - FULL TABLE MUST COMMIT

TUNA WANTACO
wonton tacos with nikkei-style tuna tartare,
avocado, and aji amarillo sauce

CEBICHE CLASICO
white fish, leche de tigre classica, corn,
sweet potato, cancha

CHICHARRON DE POLLO
crispy chicken chicharrones, Peruvian style,
with chifa flavors, and rocoto mayo

LOMO SALTADO
beef tenderloin, sauteed with onion, tomato, aji,
potato, and served with rice

TORTA DE CHOCOLATE
chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, and chocolate crumble



^v Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.



CAUSAS

Our causas celebrate the diversity of Peruvian cuisine:
layers of creamy potato, fillings, & sauces

CASERA 18
chicken, mayonnaise, avocado,
tomato, egg, huancaína sauce

NIKKEI * 24
tuna tartare, avocado, tomato,
egg, rocoto mayo

COCTEL 19
shrimp, coctel sauce, avocado,
tomato, egg

ANTICUCHOS

Grilled skewers served with roasted potatoes, Peruvian corn, rocoto & huacatay herb sauces

2 PIECES



POLLO 19
chicken thigh

CORAZON 22
veal heart

PESCADO 23
mahí mahí

CARNE 28
beef tenderloin

PULPO 32
octopus

VEGETARIANO 19
seasonal vegetables

PIQUEOS

EMPANADAS - 2 PIECES

AJI DE GALLINA 14
chicken, aji amarillo, parmesan cheese

BEEF 18
beef stew

CROQUETAS DE AJI DE GALLINA (5 pc) 15
chicken, aji amarillo,
parmesan cheese

CHICHARRON SLIDERS (2 pc) 18
crispy pork belly, sweet potato,
ciabatta roll, criolla salad

NIKKEI WINGS 19
tamarind and aji panca glaze,
pineapple salsa, huacatay cream

PAPA A LA HUANCAINA [∇] 16
steamed potatoes with aji amarillo
and queso fresco huancaina sauce

CHICHARRON DE POLLO 19
crispy chicken chicharrones, Peruvian-style,
with chifa flavors and rocoto mayo

PULPO AL OLIVO 28
nikkei-style sliced octopus with avocado,
Peruvian black olive cream, crackers

JALEA MIXTA 29
crispy calamari, shrimp and fish chicharron,
yuca frita, sarza criolla, tartare sauce

QUINUA SALAD [∇] 19
organic Peruvian quinoa, avocado, onion,
cucumber, queso fresco, peppers, black beans,
tomato, lima beans hummus

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FROM THE WOK

Celebrating Chinese influences in Peruvian cuisine: traditional wok-fired saltados and rice dishes

LOMO SALTADO *	32
Beef Tenderloin sauteed with onion, tomato, aji, and potato served with rice	
<small>ADD FRIED EGG & PLANTAINS +5</small>	
<small>THE MOST POPULAR WOK DISH IN PERU!</small>	
TALLARIN SALTADO ESPECIAL	32
chicken & shrimp, linguini stir-fried with red onion, tomato, and aji	
TACU SALTADO MONTADO *	34
lomo saltado, pan-fried rice & bean tacu tacu, fried egg	
CHURRASCO CHAUFA *	37
12 oz strip steak anticuchero, veggie & mushrooms stir fried rice, fried egg and nikkei sauce	
CHAUFA MOSTRO	29
veggie fried rice, mushrooms, served with crispy fried chicken, fried potatoes, polleria sauce and huacatay cream	
CHAUFA AEROPUERTO	32
beef and chicken chaufa rice topped with shrimp omelette and nikkei sauce	
QUINUA CHAUFA	27
stir fried organic quinoa, mushrooms, veggies, omelette, nikkei sauce and pickled veggies	

FROM OUR KITCHEN

AJI DE GALLINA	24
aji amarillo and pulled chicken stew	
<small>A TRUE TASTE OF LIMA HOME COOKING</small>	
SUPREMA CHOCLITO	29
chicken breast apanado, topped with gratineed cream corn, plantain, potato, and white rice	
SECO LIMEÑO	38
cilantro beef stew served with tacu tacu and salsa criolla	
TALLARINES BACHICHE *	35
linguini with aji amarillo cream, topped with beef lomo saltado	
ARROZ CON CHANCHITO	34
rice with pork belly, chorizo, vegetables and sarza criolla	
CHURRASCO A LA LIMEÑA *	36
12oz strip steak anticuchero, with tallarines verdes and papa a la huancaína	
CHURRASCO ESCABECHADO *	36
12oz Strip Steak , with cipollini escabeche, tacu tacu, plantain, fried egg	
ARROZ MARINERO	36
shrimp, calamari and octopus with wok-fired rice, served Peruvian cebicheria style	
TRUCHA PARRILLERA	38
rainbow trout from the high Andes of Peru, cipollini onions escabeche, rice and roasted sweet potato	

LAS JARANAS

Awaken the spirit of Peruvian celebration with **large-shareable dishes for the table**

JARANA CRIOLLA	55	EL PODEROSO	36
papa a la huancaína, choclito, huacatay cream, causa de pollo, yucas rocoto sauce, aji de gallina empanada, anticuchito, pork chicharrón		half rotisserie chicken marinated brasa style, chaufa rice, potato, salad and huacatay sauce	
JARANA CEBICHERA	68	PRIME ANGUS BONE-IN RIBEYE, LIMA STEAKHOUSE STYLE *	99
a sampling of our three cebiches: classico, criollo, and nikkei		32 ounce bone-in ribeye chop, fried Peruvian potatoes with huacatay sauce, saltado butter and salad	
PIQUEO MARINERO	68		
a sampling of our arroz marinero, cebiche mixto & jalea mixta			

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SIDES

WHITE RICE	5
VEGGIE CHAUFA	8
FRIED PLANTAIN	8
FRIES	8
CHOCLO	5
YUCAS	8
TACU TACU WITH EGG	8
SIDE SALAD	5
SARZA CRIOLLA	5
EXTRA SAUCE	3
CANCHITA	2

AFTER DINNER

ESPRESSO	4
DOUBLE ESPRESSO	6
AMERICANO	4.50
COFFEE	4.50
CAPPUCCINO	6
LATTE	6
MAO FENG ORGANIC GREEN TEA	6
RED NECTAR HERBAL TEA	6
MEADOW CHAMOMILE BLEND	6
LORD BERGAMOT EARL GREY TEA	6
BRITISH BRUNCH FULL LEAF BLACK TEA	6

DESSERT

COPON DE HELADOS 13
choice of seasonal ice cream, vanilla crumble,
whipped cream, berries

ALFAJOR TRIPLE 13
Peruvian style shortbread cookies, manjar blanco

MILHOJAS DE FRESA 13.50
creamy vanilla pastry cream, manjar blanco cremeux,
fresh berries

TORTA DE CHOCOLATE 13.50
chocolate cake, pisco syrup, lucuma ganache,
chocolate sauce, chocolate crumble

PICARONES 13.50
kabocha squash-sweet potato Peruvian fritters,
traditional chancaca honey

KID'S MENU

TALLARIN VERDE 15
linguini with basil pesto limeno, parmesan cheese

SALCHIPOLLITO 15
crispy chicken, chorizo, fries, ketchup mayo

POLLITO BRASA 15
1/4 roasted chicken, fries, ketchup mayo

PISCO 100 ACHOLADO	12	1615 MOSTO VERDE TORONTEL	16
PISCO 99 QUEBRANTA	12	1615 MOSTO VERDE QUEBRANTA	16
		1615 MOSTO VERDE ITALIA	16
BARSOL ITALIA	18		
BARSOL ACHOLADO	14	OCUCAJE QUEBRANTA	14
BARSOL QUEBRANTA	14		
1615 QUEBRANTA	12	TABERNERO ITALIA	12
1615 ACHOLADO	14	TABERNERO ACHOLADO	12
		TABERNERO QUEBRANTA	12
TACAMA QUEBRANTA	12		
TACAMA ACHOLADO	12	CARAVEDO QUEBRANTA	12
TACAMA ITALIA	12	CARAVEDO MOSTO VERDE	14

SPIRITS

APERITIFS

APEROL	10
CAMPARI	10
FERNET BRANCA	10
LUCANO AMARO	10

WHISKEY

JACK DANIELS	10
MAKERS MARK	12
BULLEIT BOURBON	14
WOODFORD	14
BUFFALO TRACE	12
BASIL HAYDEN	16
KNOB CREEK	12
SEAGRAMS 7	12

WHISKEY & SCOTCH

DEWAR'S WHITE LABEL	10
JOHNNIE WALKER RED	12
JOHNNIE WALKER BLACK	14
GLENROTHES 12 YR	18
BENRIACH 10 YR	14
GLENMORANGIE 10 YR	14
BALVENIE 12 YR	20
MACALLAN 12 YR	20
LAPHROAIG	18
GLENROTHES 18 YR	35
LAGAVULIN 8 YR	18
OBAN 14	20
NIKKA YOICHI	22
NIKKA COFFEY GRAIN	20

RYE

RITTENHOUSE RYE	12
OLD POTRERO	16
BULLEIT RYE	12
WOODFORD RYE	14
SAZERAC RYE	12
WHISTLE PIG RYE	20
TEMPLETON RYE	12

CORDIALS

ABSENTE (ABSINTHE)	12
AMARETTO DA VINCI	10
BAILEYS	10
CHAMBORD DELUXE	10
CHARTREUSE GREEN 110	14
COINTREAU LIQUEUR 80	12
JAGERMEISTER	10
GRANDMARNIER	12
HENNESSEY VS	12
HENNESSEY VSOP	18
ROMANA SAMBUCA 84	10
KAHLUA	12
LICOR 43 HORCHATA	10
LICOR 43	10
LOMONCELLO CAFFO	10
LUXARDO BITTER BIANCO	10

VODKA

PEARL	13
KETEL ONE	12
BELVEDERE	12
TITOS	12
GREY GOOSE	12

SPIRITS

GIN

SEAGRAM GIN EXTRA DRY	10
FORDS GIN LONDON DRY	10
TANQUERAY GIN LONDON DRY	10
HENDRICK'S	12
AVIATION	12
MONKEY 47	20

RUM

RON MATUSALEM	10
DICTADOR 12 YEARS OLD	14
BACARDI GRAN RESERVA DIEZ	14
MALIBU	10
CAPTAIN MORGAN	10
CACHACA 51	10
BACARDI SILVER	10

MEZCAL

LOS SIETE MISTERIOS DOBA-YEJ	13
XICARU SILVER	12
VAGO ESPADIN	14
CASAMIGOS MEZCAL	20

TEQUILA

CAMPO BRAVO	10
JOSE CUERVO SILVER	10
1800 REPOSADO	12
CAZADORES BLANCO	10
CAZADORES REPOSADO	12
CAZADORES ANEJO	13
CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	18
CASAMIGOS ANEJO	20
TEQUILA 512 BLANCO	10
GRAN CORAMINO CRISTALINO REPOSADO	13
DON JULIO BLANCO	14
DON JULIO 1942	35
DON JULIO REPOSADO	15
DON JULIO ANEJO	18
PATRON SILVER	14
PATRON REPOSADO	16
PATRON ANEJO	17
CLASE AZUL PLATA	28
CLASE AZUL REPOSADO	33

