

Cebiche House Restaurant - Menu

117 N. Frederick Avenue, Gaithersburg, MD 20877 • (301) 330-2400

Sections: Entradas / Appetizers, Ensaladas / Salads, Vegetariano / Vegetables, Sopas / Soups, Especiales / Specials, Carne / Beef, Mariscos y Pescados / Fish & Seafood, Aves / Chicken, Side Orders, Kids' Menu, Postres / Desserts, Bebidas / Beverages



ENTRADAS / APPETIZERS

Cebiche House ... \$13.95

Fish and seafood marinated and "cooked" in lime juice. Served with sweet potato, corn on the cob, onions and special house sauces.

Cebiche de Pescado ... \$11.95

Fish marinated in natural lime juice served with sweet potato, onions and corn on the cob.

Cebiche Mixto ... \$12.95

Fish, shrimp, scallops, octopus, and squid marinated in lime juice. Served with sweet potato, onions and corn on the cob.

Cebiche a la Norteña ... \$11.95

Fish marinated in natural lime juice and yellow spicy cream sauce. Served with boiled yucca, onions, plantain chips, and special Peruvian beans.

Cebiche de Camarones ... \$12.95

Shrimp marinated in lime juice, garlic, onions and cilantro. Served with sweet potato and Peruvian corn.

Tiradito de Pescado ... \$11.95

Slices of fish marinated in natural lime juice. Served with boiled yucca.

Tiradito de Pescado a lo "Cebiche House" ... \$12.95

Slices of fish marinated in lime juice. Served with boiled yucca and special House sauces.

Cóctel de Camarones ... \$9.95

Fresh shrimp. Served with avocado and special House sauce.

Choros a la Chalaca ... \$8.95

Mussels served with onions, lime juice, spices and green garnish.

Palta a la Rellena ... \$7.95

Ripe avocado stuffed with creamy chicken.

Causa Rellena ... \$7.95

Peruvian specialty of mashed potatoes, stuffed with seasoned chicken.

Papa a la Huancaína ... \$6.95

Sliced potatoes on a bed of fresh lettuce, topped with a mildly spicy "Viajero" cheese sauce.

Garnished with sliced hard-boiled eggs and marinated olives.

Tamal con Salsa Criolla ... \$5.95

Typical corn tamale with chicken. Served with Creole sauce.

Chicharrón con Yuca ... \$8.95

Delicious chunks of deep fried pork. Served with fried yucca and Creole sauce.

Anticuchos ... \$8.95

Beef heart marinated with special spices and grilled. Served with fried potatoes and corn.

Camarones al Ajillo ... \$9.95

Fresh shrimp sautéed with garlic, lemon, white wine and spices. Served with garlic bread, and garnished with lettuce, and sliced tomato.

Anticuchos de Pollo en Salsa de Pachamanca y Pisco ... \$8.95

Delicious and savory chicken marinated with Pachamanca and Pisco sauce, cooked on skewers, served with potatoes, corn and huacata sauce.

Yucas a la Huancaína ... \$7.95

Special crispy yucca served with Huancaína Sauce

Conchitas a la Parmesana ... \$10.95

Seasoned scallop gratinated with parmesan cheese

ENSALADAS / SALADS

Special House Salad ... \$7.95

Diced avocado, fava beans or lima beans, white cheese, corn, tomatoes, red onions in a dressing of lemon, olive oil vinegar and cilantro.

Ensalada de Pollo ... \$7.95

Marinated chicken breast salad, with lettuce, tomato, and onions. Served with ranch or Italian dressing. Olive oil and vinegar available.

Ensalada Especial ... \$6.95

Lettuce, tomatoes and avocado. Served with ranch or Italian dressing.

Caesar Salad ... \$6.95

Crisp, romaine lettuce. Served with Parmesan cheese, croutons and Caesar dressing.

VEGETARIANO / VEGETABLES

Combinación Vegetariana ... \$11.95

Carrot, broccoli, cauliflower, onions, tomatoes, mushroom, red and green pepper, sautéed in olive oil, soy sauce and fresh herbs. Served with steamed white rice.

Tallarín Saltado con Vegetales ... \$11.95

Spaghetti mixed with onions, peas, tomatoes, red and green pepper, sautéed in olive oil, soy sauce and fresh herbs.

SOPAS / SOUPS**Chupe de Camarones ... \$12.95**

Spicy shrimp chowder. Plump fresh shrimp, with fresh corn, rice, eggs and more! Hearty enough for a meal.

Parihuela de Mariscos ... \$15.95

Fresh mixed seafood soup with Peruvian spices, in a savory broth. Hearty enough for a complete meal.

Aguadito de Pollo ... \$4.95

Chicken gizzard soup made with cilantro broth.

Chilcano de Pescado ... \$4.95

Concentrated fresh fish soup.

Sopa del Día ... \$5.95

Please ask your server about our special Soup of the Day.

Chupe de Pescado ... \$10.95

Spicy fish chowder. Plump with fresh corn, rice, eggs and more!

Caldo de Gallina ... \$6.95

Special Peruvian Chicken Noodle Soup.

ESPECIALES / SPECIALS**Leche de Tigre ... \$4.95**

Cebiche Juice

Papa Rellena (only on weekend) ... \$7.95

Mashed potatoes filled with sautéed ground beef, hard boiled egg, olives and raisins, rolled in seasoned potato flour and deep fried. Served with Creole sauce.

Choclo Entero con Queso ... \$4.50

Traditional Peruvian corn served with white cheese.

CARNE / BEEF**Churrasco a la Parrilla ... \$15.95**

Special N.Y. steak (10 oz), grilled to your taste. Served with French fries, rice, lettuce and tomatoes.

Churrasco a la Cubana ... \$16.95

Special N.Y. steak (10 oz), grilled to your taste, served with plantain, fried egg, rice and beans.

Bistek a lo Pobre ... \$15.95

Steak grilled to your taste, served with rice, plantain, French fries, fried egg, and beans.

Lomo Saltado ... \$12.95

Succulent marinated beef sautéed in olive oil, and red onions. It is tossed with ripe tomatoes, French fried potatoes, herbs, and served white rice.

Lomo Saltado a lo Cebiche House ... \$14.95

Strip of NY steak sautéed in olive oil, and red onions. It is tossed with ripe tomatoes, French fries and fresh herbs and spices. Served with rice.

Tallarín Saltado de Carne ... \$12.95

Spaghetti and fresh beef sautéed in olive oil, red onions, tomatoes, red and green pepper and fresh herbs.

Seco de Carne ... \$13.95

A generous slab of beef, prepared in a cilantro stew with peas. It is served with soupy white beans, yucca and steamed white rice.

Cau Cau a la Criolla ... \$9.95

Beef tripe served with rice.

Tacu Tacu con Bistek Apanado ... \$15.95

Beef steak seasoned with breadcrumbs, and served with mixed rice and beans.

Tallarines Verdes con Bistek ... \$13.95

Spaghetti mixed with basil pesto sauce, and served with steak grilled to your taste.

Arroz Chaufa de Carne ... \$11.95

Peruvian chifa rice mixed with beef, spring onions and scrambled eggs.

Spaghetti a la Huanaina con Medallones de Lomo ... \$14.95

Special Peruvian dish. Spaghetti mixed with huanaina sauce and beef and mushroom sautéed.

Abodo de Cerdo ... \$9.95

Delicious spicy chunks of pork stew served with sweet potatoes and rice on the side.

MARISCOS Y PESCADOS / FISH & SEAFOOD**Trucha Frita ... \$13.95**

Fresh whole trout, de-boned, dipped in seasoned flour, and deep-fried. Served with rice, fried potato and Creole sauce.

Pescado a la Plancha ... \$14.95

Grilled filet of Mahi-Mahi fish, served with fried potato, rice and Creole sauce.

Pescado a la Milanesa ... \$14.95

Breaded and Grilled filet of Mahi-Mahi fish. Served with French fries, rice, lettuce and tomatoes.

Pescado a lo Macho ... \$16.95

Grilled filet of Mahi-Mahi fish, with fresh mix seafood cooked on special cream sauce. Served with potato, rice and marinated olive.

Pescado Sudado ... \$14.95

Your choice of Mahi-Mahi filet or a fresh, whole, de-boned trout. Cooked with onions, tomatoes, white wine, and spices. Served with rice.

Salmon a la Parrilla ... \$15.95

Grilled filet of salmon, served with rice, potato and vegetables. Lemon and butter sauce are served over salmon.

Picante de Camarones ... \$15.95

Fresh shrimp, sautéed with a special cream sauce, and served with rice.

Picante de Mariscos ... \$14.95

Fresh shrimp, octopus, squid, and scallops, are piled high under a zesty cream sauce. This exciting mixture is served over potatoes and served with white rice. Feel free to mix it all together!

Saltado de Mariscos ... \$15.95

Fresh shrimp, squid & scallops sautéed in olive oil, red onions, tomatoes and fresh herbs. Served with French fries and rice.

Arroz Chaufa de Mariscos ... \$15.95

A Peruvian combination of fresh seafood with fried rice.

Jalea de Mariscos ... \$19.95

This "Jalea" is a unique and tasty Peruvian specialty. A specially seasoned seafood dish, dipped in flour and breadcrumbs, and deep-fried. Served with fried yucca, Creole sauce and tartar sauce.

Chicharrón de Calamares ... \$12.95

Squid seasoned, dusted with special flour and deep fried. Served with fried yucca, tartar sauce and Creole sauce.

Chicharrón de Pescado ... \$13.95

Seasoned pieces of fish dusted with special flour and deep fried. Served with fried yucca, tartar sauce and Creole sauce.

Tallarín Saltado de Mariscos ... \$15.95

Spaghetti, fresh shrimp, squid, and scallops sautéed in olive oil, red onions, tomatoes, and herbs.

Cau Cau de Mariscos ... \$14.95

Fresh mixed seafood and potato stew served with rice.

AVES / CHICKEN**Pollo Saltado ... \$11.95**

Fresh chicken thigh sautéed in olive oil, red onions, and herbs. It is tossed with, tomatoes, French-fried potatoes, and served with white rice.

Tallarín Saltado de Pollo ... \$11.95

Spaghetti mixed with fresh chicken, and sautéed in olive oil, red onions, red and green pepper, tomatoes and fresh herbs.

Chicharrones de Pollo ... \$7.95

Tasty fried chunks of chicken, served with fried yucca.

Pollo a la Milanesa ... \$12.95

Chicken breast breaded and fried. Served with French fries, rice and lettuce, tomato salad.

Arroz Chaufa de Pollo ... \$10.95

Peruvian chifa fried rice mixed with chicken, spring onions and scrambled eggs.

Pollo a la Parrilla en Salsa de Champiñones ... \$13.95

Fresh boneless grilled chicken, sautéed in wine and mushroom sauce. Served with steamed rice and vegetables.

Aji de Gallina ... \$9.95

Peruvian traditional chicken stew in a spicy nutty cheese sauce. Served with potatoes, broiled egg, blank olive and steamed rice.

SIDE ORDERS**Arroz Blanco ... \$2.00**

White Rice

Platano Frito ... \$2.75

Fried Plantain

Yuca Frita ... \$3.95

Fried Yucca Strips

Papa Dorada ... \$2.00

Fried Potatoes

Huevo Frito ... \$1.50

Fried Egg

Frijoles ... \$3.00

Beans

Palta ... \$3.00

Avocado

Camote ... \$2.55

Sweet Potato

Cancha ... \$2.00

Toasted Corn

Papas Fritas ... \$2.50

French Fries

Salsa Criolla ... \$2.00

Creole Sauce

Cebiche House Special Sauce ... \$3.00

Cebiche House Special Sauce

Salsa Huancaína ... \$2.50**Vegetales / Vegetables ... \$3.00****KIDS' MENU****Grilled Cheese Sandwich ... \$3.95**

Served with French Fries

Chicken Tender ... \$5.95

Served with French Fries

Salchipapas ... \$4.95

French Fries mixed with pieces of Hot Dog

Pollo y Papa ... \$4.95

French fries mixed with sliced of Rotisserie chicken.

POSTRES / DESSERTS**Crema Volteada ... \$3.95**

Peruvian style flan

Arroz con Leche ... \$2.95

Peruvian classic rice pudding

Alfajor ... \$2.50

Traditional Peruvian cookie - Flaky crust with caramel filing dusted with powdered sugar

Helado de Lúcura ... \$4.25

Tropical fruit ice cream, Peruvian style

BEBIDAS / BEVERAGES**Coke ... \$1.75****Diet Coke ... \$1.75****Sprite ... \$1.75****Orange Soda ... \$1.75****Club Soda ... \$1.75****Cranberry ... \$1.75****Milk ... \$1.50****Inca Kola ... \$1.95**

Bubble gum-flavored soda

Orange Juice ... \$2.10**Maracuyá ... \$2.25**

Passion fruit juice

Pineapple Juice ... \$2.25**Chicha Morada ... \$2.25****Lemonade ... \$1.75**

Ice Tea ... \$1.75

Bottle of Water ... \$1.75

Coffee / Tea ... \$1.25

Virgin Piña Colada ... \$4.95

Virgin Strawberry Daiquiri ... \$4.95

Cuzqueña

Cristal

Corona

Heineken

Miller Lite

Budweiser

Stella

Modelo

Merlot

Cabernet Sauvignon Merlot

Queirolo

Borgoña Semi Sweet

Chardonnay

Zinfandel

Pisco Sour

Maracuyá Sour

Mango Sour

Perú Libre

Margarita

Piña Colada

Daiquiri

Algarrobina

Daiquiri

Prices subject to change. Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.