LIMON ROTISSERIE

PERUVIAN CUISINE

POLLO A LA BRASA

LIMON'S FAMOUS OPEN-FLAMED ROTISSERIE CHICKEN

All portions come with Ají Amarillo Huacatay sauce & your choice of two sides.
Tacu Tacu and Chifa Vegetables are an upcharge of +$2

WHOLE CHICKEN (Cut in 8 pieces).....28.95
1/2 CHICKEN (Cut in 4 pieces).....18.95
1/4 CHICKEN WHITE.....14.95
1/4 CHICKEN DARK.....13.95

CEVICHES

Add taro chips to any of our ceviches +$3

Limón's ceviches are made with sustainbly caught seafood & marinated in our citrus-based Leche de Tigre.

MOST POPULAR!

CEVICHE MIXTO
Fresh catch of the day, calamari & shrimp. 18.95

CEVICHE DE PESCADO.....17.95
Fresh catch of the day.

CEVICHE DE CAMARON.....18.95
Fresh Shrimp.

CEVICHE COCKTAIL.....12.95
Diced fresh catch of the day, calamari & shrimp.

FIESTA PLATTER.....25.95
Truffle mac & cheese, Beef empanadas, Chicharron de pollo, & Yuca fries.

HOT PLATES

POLLI-PAPAS.....13.95
Crispy chicken and french fries, topped with Ají Amarillo Huacatay, mustard aioli & parmesan cheese.

JALEA.....14.95
Lightly battered fried seafood served with crispy yuca fries, salsa criolla & Ají Amarillo tartar sauce.

CHICHARRÓN DE POLLO.....12.95
Crispy chicken marinated in Ají Amarillo soy sauce, salsa criolla.

TRUFFLE MAC & CHEESE.....10.95
Limón's signature truffle infused macaroni & cheese.

SALADS

Add ¼ rotisserie chicken +$4

CHOPPED SALAD.....9.95
Chopped romaine salad, shredded carrots, cherry tomatoes, Ají Amarillo sesame dressing.

KALE SALAD.....10.95
Curly green kale, cherry tomatoes,choclo, golden raisins, toasted almonds, parmesan cheese, Ají Amarillo sesame dressing.

DESSERTS

CHOCOLATE MOUSSE.....9.95
MOST POPULAR! Rich chocolate mousse with a heart filled light cream custard and topped with chocolate curls.

TRES LECHES.....9.95
Traditional sponge cake soaked with a sweet mixture of three milks, topped with whipped cream.

TIRAMISU.....9.95
Espresso soaked spongecake layered with whipped mascarpone cheese and cream, dusted with cocoa powder.

GF GLUTEN FREE VG VEGAN V VEGETARIAN

THE CLASSICS

Our favorites!

LOMO SALTADO.....23.95
Traditional Peruvian favorite! Wok stir-fried beef tenderloin with onions, tomatoes in ginger infused soy sauce, french fries & served with jasmine rice.

ARROZ CON MARISCOS.....24.95
Aromatic saffron rice cooked in Aji Amarillo & Aji Panca fish fumé with fresh mussels, clams, shrimp, calamari & fish, parmesan cheese, drizzled with Ají Amarillo glace. GF

BRAISED BONELESS SHORT RIBS.....22.95
Peruvian inspired Seco de Costillas: Slow braised boneless beef short ribs in a Cabernet cilantro broth, potatoes, carrots & English peas. Served with jasmine rice.

ARROZ CHAUFA.....13.95
Peruvian style fried rice, pulled rotisserie chicken, sausage, bell peppers, eggs & ginger infused soy sauce.

MAR Y TIERRA (SURF & TURF).....24.95
Wok stir-fried shrimp & beef with onions, tomatoes in ginger infused soy sauce, french fries & served with jasmine rice.

ARROZ CON POLLO.....15.95
Cilantro Huacatay braised rice, carrots, English peas served with a ¼ rotisserie chicken, Ají Amarillo Huacatay.

EMPANADAS

Three crispy pastries filled with...

BEEF EMPANADAS.....10.95
Hand-cut top sirolin sautéed in Ají panca, hard boiled eggs, olives & raisins.

POLLO EMPANADAS.....10.95
Shredded rotisserie chicken, carrots, parsley, in a creamy Ají Amarillo sauce.

VEGGIE EMPANADAS.....10.95
Mushroom, spinach, choclo & cheese. V

CHEESE EMPANADAS.....10.95
Oaxaca cheese. V

SIDE DISHES

CHIFA VEGETABLES 7.95
SWEET POTATO FRIES 4.95 VG
JASMINE RICE 3.95 VG GF
YUCA FRIES 4.95 VG
TACU TACU 5.95 GF
FRENCH FRIES 4.95 VG
SIDE SALAD 4.95

AJI SAUCES

Ají Amarillo Huacatay **2.25** Rocoto (Hot) **2 .25** Chimichurri **2.25**

Please limit seating time to 1.5 hours.
Take out is still available daily!

DRINKS

PISCO SOURS 13

A signature Peruvian cocktail, crafted with pisco brandy.

PISCO SOUR
La Caravedo Pisco Quebranta, fresh citrus, housemade syrup, dash of egg whites & a drop of Angostura bitters.

MARACUYA SOUR
La Caravedo Pisco Quebranta, passion fruit, fresh citrus, Combier, housemade syrup, dash of egg whites & a drop of Peychaud's bitters.

LYCHEE SOUR
Lychee-infused La Caravedo Pisco Quebranta, fresh citrus, houemade syrup, dash of egg whites & a drop of Peychaud's bitters.

CHICHA MORADA SOUR
Chicha morada-infused La Caravedo Pisco Quebranta,fresh citrus, housemade syrup, dash of egg whites & a drop of angostura bitters.

CHILCANOS 12

Our Limón Chilcanos are made with fruit-infused La Carvadeo Pisco Quebranta, fresh citrus, ginger beer & bitters.

TRADICIONAL - MARACUYÁ - LYCHEE - CHICHA MORADA

HANDCRAFTED COCKTAILS 13

LIMON AGAVE PUNCH
Tequila Silver, pineapple ginger gum, & fresh lime juice.

LIMON MAI TAI
Based on the 1942 Mai Tai: Marti Dorado Rum, fresh lime juice, orange curaçao & orgeat syrup.

CHICHA COSMO
Chicha Morada infused La Caravedo Pisco Quebranta, Combier orange liquor, cranberry juice, & fresh lime juice.

DON CARLITOS OLD FASHION
Evan Williams Bourbon Whiskey, Foro Amaro, Combier orange liquor, Angostura bitters & chocolate bitters.

SANGRÍA
8/glass 40/pitcher

Limón's signature red sangria is made with red wine burgundy & fresh fruit.

MARGARITA
12/glass 45/pitcher

Tequila Reposado, fresh lime juice & agave nectar.

WHITE WINE

'18 CHAMPS DE PROVENCE ROSÉ.....12/48
Provence, France

'16 WILLIAM HILL ESTATE CHARD.....12/48
Napa Valley, California

'18 TREFETHEN CHARDONNAY.....55
Sonoma, California

'19 WHITEHAVEN SAUVIGNON BLANC.....12/48
Marlborough, New Zealand

'19 TWOMEY SAUVIGNON BLANC.....60
Napa/Sonoma, California

'18 JERMANN PINOT GRIGIO.....12/48
Venezia, Italy

'19 CADRE ALABARIÑO SEA QUEEN.....13/52
Edna Valley, California

RED WINE

'17 MONTANA TEMPRANILLO CRIANZA.....12/48
Rioja, Spain

'17 MACMURRAY RANCH PINOT NOIR.....12/48
Central Coast, California

'18 FESS PARKER PINOT NOIR.....60
Santa Rita Hills, California

'17 VINA ROBLES CABERNET SAUV.....12/48
Paso Robles, California

'17 J.LOHR PURE PASO RED BLEND.....65
Mendoza, Argentina

'17 ALAMOS MALBEC.....12/48
Mendoza, Argentina

SPARKLING

'17 MONT MARCAL, BRUT RESERVA CAVA.....11/44
Cava, Spain

NV BELASCO DE BAQUEDANO ROSA SPARKLING..11/44
Mendoza, Argentina

A 4% service charge will be added for SF Employer mandates; including the Health Care, Security Ordinance, health insurance, Commuter Benefits Ordinance, sick days and SF Minimum Wage Ordinance.

BEER

ALES

ALMANAC TRUE KOLSCH - 5% 16oz.....8
Alameda, California

IPAS

BOO KOO IPA - 6.5%.....6
Mother Earth Brewery CO. Vista, California

UINTA HOP NOSH IPA - 7.3%.....7
Uinta Brewing Company. Utah

UINTA GRAPEFRUIT HOP NOSH IPA - 7.3%.....7
Uinta Brewing Company. Utah

ALMANAC LOVE HAZY IPA - 6.1% 16oz.....8
Alameda, California

LAGERS

CUSQUEÑA - 5%.....6
Compañía Cervecería Del Sur, Perú

ESTRELLA GALICIA - 5.5%.....7
A Coruña, Galicia, Spain

XINGU BLACK BEER - 4.6%.....7
Cervejaria Kaiser, Brazil

WEIHENSTEPHANER HEFE WEISSBIER - 5.4% 500ml.....8
Freising, Germany

REKORDERLIG CIDER Strawberry Lime.....6

NON ALCOHOLIC

CHICHA MORADA.....5.00

MANGO LEMONADE.....5.00

TROPICAL ICED TEA.....3.50

SOFT DRINKS Coke, Diet Coke, Sprite, Ginger Ale.....3.50

INCA KOLA.....4.00

SARATOGA WATER 800m.....7.50

ORGANIC PERUVIAN COFFEE.....3.50

HOT TEA - MIST.....3.50
Organic Earl Grey, Chamomile Citrus, Marrakesh Mint, Ginger Twist, African Nectar, Green Dragon

LIMON ROTISSERIE

/Limonsf @LimonRotisserie @LimonRotisserie limonrotisserie.com

Food is served as ready to be shared family style. Prix fixe Menu is required for all parties of 15 or more. 20% service fee added to parties of 8 or more. Dessert fee: $2 per plate.
*Consuming raw or undercoocked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.