

**VIA LIMA** is inspired by owner Eni Cadena's childhood in Peru's seaside capital, Lima. Peruvian cuisine is unique because of its indigenous ingredients such as savory corn and chili peppers. Peru's flavors represent the combination of four continents such as Europe, Africa, Asia, and South America. Peruvians embraced all the immigrants that landed at Lima's international seaport of Callao, seven miles from Lima.

## SMALL PLATES

### causitas

*whipped potato*

potato cakes topped with choice of meat, garnished with diced avocado, tomato, olives, boiled eggs and creamy pepper sauces

<b>vegetarian</b>	<b>8</b>
<b>chicken</b>	<b>8</b>
<b>shrimp</b>	<b>9</b>
<b>crab</b>	<b>10</b>
<b>tasting</b>	<b>18</b>

### papa rellena 6

*croquette*

potato croquette filled with raisin, onion, tomato, egg, black olive, beef garnished with onions (sarsa criolla)

### huancaína 8

*potatoes in spicy yellow sauce*  
peruvian yellow pepper sauce of queso fresco, onion, garlic, saltine crackers, over sliced boiled potatoes and garnished with lettuce and olive

### ceviches

*marinated fish*

with lime, red onion, sweet potato, savory corn, peruvian peppers, and tiger's milk (leche de tigre)

#### *classic mild*

<b>market fish</b>	<b>14</b>
<b>seafood mix*</b>	<b>16</b>
<b>octopus</b>	<b>14</b>
<b>crispy calamari</b>	<b>14</b>
<b>shrimp</b>	<b>16</b>

#### *ají amarillo medium*

yellow pepper	
<b>market fish*</b>	<b>14</b>

#### *rocoto spicy*

red pepper	
<b>market fish*</b>	<b>14</b>

#### *tasting\**

<b>trio combination</b>	<b>26</b>
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### anticuchos

*brochettes*

skewered meats marinated in peruvian panca pepper, garlic, cumin, served with grilled potatoes and savory corn

<b>vegetarian</b>	<b>8</b>
<b>beef heart</b>	<b>8</b>
<b>chicken</b>	<b>9</b>
<b>combination</b>	<b>9</b>

### tequeños

*wontons*

deep-fried filled with seasonal vegetables

<b>vegetarian</b>	<b>7</b>
<b>chicken</b>	<b>8</b>
<b>seafood</b>	<b>9</b>
<b>combination</b>	<b>9</b>

## SALADS

### peruvian-russian 10

peas, diced carrot, ham, onion, cauliflower, mayonnaise, served with avocado

### solterito 10

fava beans, choclo, olives, seasonal vegetables and queso fresco

<b>shrimp</b>	<b>4</b>
<b>tofu</b>	<b>3</b>

### quinoa 10

seasonal green vegetables tossed with quinoa, walnuts, savory corn and house vinaigrette

## SOUP

**soup of the day 8**



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ViaLimaChi



20% gratuity included for parties of 6 or more. One promo per table, please. Other restrictions may apply.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness.