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APPETIZERS

GYOZAS (5 PC) - 8
chicken and pork .

SEAWEED SALAD - 7

SPRING ROLL (4 PC) - 7

PULPO ANTICUCHERO - 21

Grilled Octopus Marinated in Anticuchera Sauce.
Accompanied by Golden Potatoes, Smoked Peruvian Corn
in Anticuchera Sauce, and a Refreshing Sarsa Criolla.

PULPO BOTIJERO - 16

Octopus in sashimi style slices, with Peruvian botija olive sauce, chalaquita,
avocado and soda crackers.

PAPA HUANCAINA - 10

Steamed Potatoes Topped with Huancaína Sauce Decorated with Microgreens
and Togarashi.

YUCA HUANCAINA - 10

Fried Golden and Crispy Yuca, served with a Side of Huancaína Sauce

VUELVE A LA VIDA - 20*

Fish, Shrimp, Octopus, Squid, Diced Onion Cilantro Marinated in a Harmonious
Tiger Milk of Your Choice, Served with Peruvian Corn and Cancha.

ESPECIAL CHALACO - 16

fresh mussels, with a chalaquita made of small square onion, tomato,
leche de tigre cevichera, cancha, cilantro and Peruvian choclo.

SHRIMP COCKTAIL - 17

Shrimp, Onion, Tomato, Chopped Fresh Cilantro,
Clamato Lemon Juice, and Avocado.

JALEA MIXTA - 29

Fish, Shrimp, Octopus, and Squid, Breaded and Fried,
served with Crispy Golden Yucas and Sarsa Criolla.

ANTICUCHERA CHICKEN WINGS (8) - 17
WITH ACEVICHADO SAUCE

Chicken Wings Marinated in Anticuchera Sauce, Covered in Acevichado Sauce

TOSTONES ACEVICHADOS* (3)

Tostones Covered With the Version of Leche De Tigre of Your Choice.

Fish - 19 | Seafood - 21 | Mix - 25

CAUSAS

Mashed potato, seasoned with Peruvian yellow chili, salt and lemon.

Carretilla - 21 | Sampler Of Causas - 25 | Nikkei - 21 | Causa Acevichada - 24

MAKI CAUSA - 17

crispy shrimp, avocado, crispy fried ceviche,
nikkei acevichada sauce and japanese chili flakes ceviches

CEVICHE BAR • HOUSE CEVICHE

Seafood Marinated with Our Tiger's Milk Made in Base of Fresh
Lemon Juice, Celery, Ginger, Garlic, Fish Broth and Salt.

CLASSIC CEVICHE*

Gifts From The Sea. Marinated With Home Tiger Milk Sweet Potato,
Peruvian Cancha, and Peruvian Corn.

Fish - 18 | Mixto - 19.50 | Shrimp - 18.50 | Octopus - 21 | Corvina - 20

CEVICHE SAMPLER* - 40

The Best Versions Of Our Cevichero Bar. In Aji Amarillo,
Rocoto, Traditional, and Olive.

CEVICHE PARRILLERO* - 22

Base of Smoked Yellow Pepper and Huacatay, Crispy Yuquitas,
and Flamed Peruvian Corn in Anticuchera Sauce.

CEVICHE CHALACO*

Marinated with rocoto tiger's milk, sweet potato,
peruvian choclo and banana chips.

Fish only - 20 | Mixto (fish, octopus, calamari, shrimp) - 23

ESPECIAL CARRETILLERO*

Marinated with yellow chili leche de tigre, sweet potato,
Peruvian corn and fried calamari.

Fish only - 23 | Mixto (fish, octopus, calamari, shrimp) - 27

CEVICHE ACHOLADO*

Ceviche marinated in house sauce made from 3 chili peppers
(rocoto, yellow chili and non-spicy aji limo),

sweet potato, peruvian choclo, cancha, and banana chips.

Fish only - 22 | Mixto (fish, octopus, calamari, shrimp) - 25

TRILOGUIA DE CEVICHE* 40

Ceviche mixto acholado, ceviche nikkei, ceviche caribeño.

TIRADITOS

Fish in thin sashimi style slices bathed in tiradito sauce
(home special tiger's milk).

TRADITIONAL TIRADITO - 16*

Fish Slices, In Tiradito Sauce Glazed Sweet Potato,
Chalaquita, Peruvian Corn, And Micro Cilantro.

TIRADITO CHALACO - 16

Classic tiradito, sweet potato, peruvian choclo, cancha y chalaquita.

CLÁSICO DE TIRADITOS - 24

Served with tiradito sauce in yellow chili and rocoto.

TRIO TIRADO - 28

Tiradito served in 3 sauces classic , yellow chili and rocoto.

SAMPLER OF TIRADITOS - 25*

Three Versions Of Tiradito, In Aji Amarillo Sauce, Rocoto Sauce,
Traditional Sauce, Sweet Potato, and Peruvian Corn.

BOWLS

ACEVICHADO BOWL - 18

Fresh tuna, marinated with our Nikkei acevichado sauce, avocado, julienned
carrots, Peruvian corn, Japanese spicy powder and coriander leaves on a bed of
sushi rice.

SALMON ANTICUCHERO BOWL - 17

salmon marinated in our grilled anticuchera sauce accompanied with julienned
carrots, Peruvian corn, avocado, crispy potatoes on a bed of sushi rice coated
with a house-made Nikkei dressing.

VEGETARIAN POWER BOWL - 15

sautéed vegetables with our house lomera sauce (base of vegetables and soy
for the traditional lomo saltado), crispy potatoes, edamame on a bed of sushi
rice and our house dressing.

305 PERUVIAN VEGAN OPTIONS

THE SMILING VEGAN ROLL - 16

Avocado, Pickled Carrot, Crispy Quinoa, And Guacamole 305 Peruvian Style.

VEGAN QUINOA FRIED RICE - 19

The Vegan Gluten Free Version Of Peruvian Fried Rice With Seasonal
Vegetables Flamed To The Wok To Give That Smoked Taste That Distinguishes
Our Peruvian Flavor.

VEGAN ROLL - 19

Soy Paper, Crispy Quinoa, Green Beans, Carrot, Avocado, Pure De Guacamole
305 Style.

SAUTEED NOODLES AND VEGETABLE - 17

Seasonal Vegetables Flamed In Wok Seasoned With Our Special Pasta
Sauce Perfectly Smoked.

NIKKEI BAR

TUNA NIKKEI* - 18

Fresh Tuna With A Signature Nikkei Citrus Sauce

CARIBBEAN CEVICHE* - 20

Fresh Salmon, Avocado, and Mango Marinated in Home Tiger Milk,
Accompanied with Sweet Potato, Peruvian Cron, And Peruvian Cancha.

CEVICHE NIKKEI* - 22

Fresh Tuna. Marinated In Nikkei Tiger Milk, Accompanied With Sweet Potato,
Avocado, Cucumber, Peruvian Corn, And Peruvian Cancha.

MIKKUSUSEBICHE* - 25

Fresh Salmon, Octopus, Mahi Mahi, Peruvian Corn, Ground Cancha, and Tiger
Milk in Aji Amarillo.



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OUR MAIN DISHES

AJI DE GALLINA - 17

Aji de gallina is a classic Peruvian dish made with ají peppers, chicken, and a cream sauce. This creamy stew is traditionally served with rice.

SECO DE RES - 18

Stew beef in a cilantro sauce, black beer served with beans and white rice and salsa criolla.

LOMO SALTADO - 22

Tender Cuts of Tender Loin Sautéed In Wok With Red Onion, Tomato, Fresh Cilantro, Served With French Fries And White Rice.

CERDO AL CILINDRO FRIED RICE - 26

Smoked Pork Belly For 8 Hours, On Fried Rice, Egg Tortilla Sweet And Sour Sauce, And Crispy Wonton.

CORVINA A LO MACHO - 26

Fresh Corvina In A Seafood Sauce Crispy Golden Yuquitas.

Served With White Rice

Pargo - 37 | Salmon - 29

TACU TACUS

the best mix of beans and rice seasoned with house dressing.

TACU TACU AND LOMO SALTADO - 28

TACU TACU A LO POBRE - 30

Grill churrasco, fried platano, fried egg, salsa criolla.

TACU TACU EN SALSA DE MARISCOS - 28

tacu tacu with a seafood sauce.

PARRILLAS

PARRILLA ANTICUCHERA - 60

Grill churrasco, anticuchos, grill chicken, fried yuca and salad.

PARRILLA MARINA - 70

fish filet, mix anticuchos seafood, fried yuca and salad

PASTAS AND MORE

PASTA IN HUANCAINA SAUCE

Pasta In Our Creamy Huancaina Sauce Elenita Style.

Churrasco - 27 | Lomo Saltado - 30 | Salmon - 26

PASTA ALFREDO

our version of creamy alfredo sauce, parmesan and parsley as garnish

Shrimp - 22 | Chicken - 18 | Grilled churrasco - 28
Grilled salmon - 25 | Sea Food - 28 | Surf And Truf - 34

LINGUINE IN PESTO SAUCE

Linguine In Peruvian Style Pesto Sauce, It Can Be Accompanied With The Protein Of Your Choice.

Churrasco - 27 | Lomo Saltado - 30 | Salmon - 26

RISOTTO HUANCAINA

Risotto In A Creamy Huancaina

Pulpo Anticuchero - 29 | Churrasco - 27 | Salmon - 28
Lomo Saltado - 30 | Camarones Anticuchos - 28 | Surf And Turf - 32

RISOTTO PESTO

Risotto In A Creamy Peruvian Style Pesto.

Pulpo Anticuchero - 29 | Churrasco - 27 | Salmon - 28 | Lomo Saltado - 30
Camarones Anticuchos - 28 | Surf And Turf - 32

QUINOTO HUANCAINA AND SECO DE RES - 30

Quinoa Risotto in Huancaina Sauce, With a Traditional Beef Seco and Seasonal Carrots.

AMAZON CHAUFÁ - 27

Cecina From The Peruvian Amazon, Amazonian Chorizo, Fried Plantains, And Fried Egg In A Fried Rice That Will Delight You Without A Doubt.

RICE WITH SEAFOOD - 25

fresh seafood, creamy rice flavored with black beer, cilantro parmesan and vegetables.

305 STYLE FRIED RICE

Enjoy a classic 305-style fried rice, made with your choice of protein

Beef - 21 | Chicken - 18 | Seafood - 23 | Shrimp - 21

SUSHI BAR

PERUVIAN SUSHI NIKKEI STYLE

ACEVICHADO MAKI *- 18

Crispy Shrimp, Avocado, Our Acevichada Nikkei Sauce, and Togarash Pepper

SPICY TUNA OR SALMON ROLL* - 14

Salmon or Tuna Marinated in our Spicy Sauce, Green Onion and Sesame Seeds.

305 CHOLO MAKI* - 19

Kanikama, Cream Cheese, Avocado, Fresh Tuna, Fresh Salmon, Acevichado Rocoto, and Crispy Quinoa.

CALIFORNIA ROLL*- 13

Kanikama, Avocado, Cream Cheese, Topped In Sesame Seeds.

MIAMI HEAT MAKI* - 19

Crispy Shrimp, Avocado, Cream Cheese, Our Acevichado Nikkei Sauce, Peruvian Aji Amarillo Acevichado Sauce, Rocoto Acevichada, and Eel Sauce

305 ROLL - 18

Crispy Shrimp, Cream Cheese, Cucumber, And Fry The Roll Furai Style.

TIRADITO ROLL* - 17

Filled With Fresh Salmon, Avocado, Cream Cheese, Topped With Fresh Salmon and Aji Amarillo Acevichado Sauce.

CEVICHE VOLCANO ROLL* - 19

Stuffed with Fresh Tuna, Avocado Covered With Ceviche in Rocoto Cream, and a Fresh Chalaquita.

AVC NIKKEI ROLL* - 18

crispy shrimp, avocado, covered with fresh salmon acv nikkei sauce, crispy sweet potato strips and togarashi.

CHALACO ROLL* - 19

fresh salmon, kani salad, avocado, topped with fresh salmon avc Peruvian yellow chili and chalaquita.

CRIOLLO ROLL* - 16

Avocado, kani salad, crispy shrimp, white fish, rocoto avc and chalaquita.

ELENITA ROLL - 18

Our version of the Dragon roll, crispy shrimp, cucumber, tempura flakes, covered with avocado and eel sauce.

JUAN ROLL* - 17

Tuna, salmon, covered with avocado, tuna, salmon, spicy mayonnaise and eel sauce.

EL PITUCO ROLL* - 19

Tuna, tempura flakes, avocado, topped with Tuna, salmon, white fish and avocado.

MIRAFLOMINO ROLL* - 20

kani salad, avocado, cream cheese, salmon, cucumber, breaded with panko and fried.

RONIN ROLL* - 16

Salmon, tuna, topped with avocado, eel sauce.

CRUNCHY SPICY TUNA ROLL* - 16

Tempura flakes, spicy tuna, cucumber, sesame seeds, spicy mayo and siracha.

PLATANITO ROLL* - 17

Crispy Shrimp, avocado, Topped with fried Platanito and Avocado Sauce.

CRUNCHY SPICY TUNA BITES* (4 PC) - 14

Crispy sushi rice, spicy tuna, jalapeño, spicy mayo and chichimi.

CALLE 8 ROLL* - 19

Beef Marinated In Mojo, avocado, platanito on the top, guacamole.

SOUPS

PARIHUELA - 21

Seafood Soup And Catch Of The Day, In A Consomme Recipe By Elenita.

CHUPE OF SHRIMP - 20

Peruvian Mint, Peruvian Corn, Fresh Cheese, Shrimp, and Heavy Cream.

AGUADITO OF SEAFOOD - 20

Seafood soup in a sauce of coriander, garlic, and onion with yellow pepper and a little beer to give a punch. Carrot Rice and Green Peas.