



(423) 634-8899

<http://www.dinnerdeliveredonline.org>

# Aji Peruvian Restaurant

## Starters

Large Empanadas	\$4.39
<i>Your Choice of: Steak, Chicken, Three Cheese and Spinach, Tofu and Spinach, or Cheesy Chicken</i>	
Papa Rellena	\$8.69
<i>Freshly made large potato croquette filled with diced steak or vegetarian meat, fried until golden and served with salsa criolla</i>	
Pupusas	\$4.39
<i>Cheese, Beans, Spinach and Cheese, or Beans and Cheese</i>	
Arepas	\$4.39
<i>Cheese or Spinach and Cheese</i>	
Tamal Peruano	\$7.69
<i>Aji's signature recipe! Tamal made from ground maize filled with chicken or vegetarian meat; wrapped and steamed in a banana leaf and served with salsa criolla</i>	
Tostones al Kisu	\$10.95
<i>Savory plantains fried until golden brown, topped with mozzarella cheese; served with tomato, onion, and avocado salsa</i>	

## Salads

Mixta Salad	\$10.25
<i>Fresh mixed greens with tomatoes, carrots, cucumbers, avocado, red onion, and sunflower seeds; served with Aji's house dressing.</i>	
Quinoa Salad	\$10.49
<i>A gluten-free quinoa grain salad made with fresh tomatoes, red and green onions, aji amarillo, and herbs; seasoned with Aji's house dressing.</i>	
Ensalada de Col	\$11.15
<i>A refreshing cabbage salad mixed with quinoa, onions, cilantro, and avocado; seasoned with Aji's garlic-lime dressing</i>	

## Vegetarian Meat

**Aji's freshly made vegetarian meat is a lowfat wheat gluten alternative to soybean based meat substitutions. It contains no additives or preservatives and is low in sodium.**

## Vegetarian Entrees

Ceviche Tofu	\$14.29
<i>Cubed tofu marinated in lime juice, aji limo, and rocoto pepper; served mild or spicy with Andean corn, sweet potato, and salsa criolla.</i>	
Chaufa Vegetariano	\$14.05
<i>Peruvian style fried rice prepared with sauteed vegetarian meat or tofu, green onions and eggs; seasoned with ginger and a mushroom soy sauce.</i>	
El Miraflores	\$17.00
<i>Fettuccini mixed with sauteed vegetarian meat, tomatoes, and onions; seasoned with mushroom</i>	

## Entrees

<b>Chaufa sub for only \$2.50 more</b>	
Aji de Gallina	\$16.65
<i>Aji's signature entree! Pulled chicken breast in a creamy aji amarillo sauce; served with boiled potato slices and rice.</i>	
Arroz Chaufa	\$14.05
<i>Peruvian style fried rice prepared with sauteed steak or chicken, green onions, and eggs; seasoned with ginger and a mushroom soy sauce.</i>	
Bistec a lo Pobre	\$14.65
<i>Grilled steak or chicken breast seasoned with aji mirasol and aji panca, topped with two fried eggs, sweet plantains, and fries; served with a side of rice.</i>	
Lomo Saltado	\$17.19
<i>A traditional Peruvian dish of steak strips sauteed with onions and tomatoes; served on a bed of fries with a side of rice. Add egg for \$1.25 more.</i>	
Pollo Saltado	\$14.65
<i>Chicken strips sauteed with onions and tomatoes; served on a bed of fries with a side of rice.</i>	
Sabor de Peru	\$19.95
<i>Sample three of Peru's finest dishes; Aji de Gallina, Seco Norteno, and Pollo Saltado. Served with a side of rice.</i>	
Seco Norteno	\$17.00
<i>Traditional beef stew from Peru's northern coast prepared in a stock of cilantro, aji panca, and aji amarillo; served with a side of rice and beans.</i>	
Tacu Tacu	\$14.05
<i>Rice and pinto bean patty, topped with pan-fried steak or chicken breast seasoned with aji amarillo; served with salsa criolla.</i>	
Tallarín Saltado	\$14.50
<i>Fettuccini sauteed with tomatoes, onions, and steak strips or chicken breast; seasoned with mushroom soy sauce.</i>	
Tallarín Verde	\$14.05
<i>Fettuccini in basil pesto sauce; topped with grilled steak or chicken breast.</i>	
<b>Fish Entrees</b>	
Ceviche	\$14.45
<i>Chunks of raw fish marinated in lime juice, aji limo and rocoto pepper, served mild or spicy with Andean corn, sweet potato, and salsa criolla</i>	
Chicharrón	\$14.69
<i>Crispy fish tenders, fried in Aji's signature batter; served with fried yuca and salsa criolla.</i>	
Frito	\$14.05
<i>Deep fried fillet served with rice and salsa criolla</i>	
Sudado	\$14.09
<i>Steamed fillet and vegetables seasoned with aji blend; served</i>	

## Aji Peruvian Restaurant

**Menu Version: 1/31/2022**  
5035 Ooltewah Ringgold Rd. Ooltewah, TN 37363

## Delivery Hours

Monday: 11:00am - 6:00pm
Tuesday: 11:00am - 6:00pm
Wednesday: 11:00am - 6:00pm
Thursday: 11:00am - 6:00pm
Friday: 11:00am - 2:30pm
Saturday: Closed
Sunday: 12:00pm - 6:00pm

## Beverages from Aji

Glass Bottled Beverages	\$3.15
<i>Choice of sprite, coke, fanta, jarritos, mundet, perrier, sangria seniorial</i>	
2 Liter Bottle of Inca Kola	\$5.00
<i>A fruity soft drink from Peru. "The Golden Kola" is infused with lemon verbena.</i>	
Izze	\$3.75
1/2 Gallon Chicha Morada	\$13.15
<i>Andean purple corn juice blended with apples, pineapple, quince, lime juice, and spices</i>	
Bottle of Chicha Morada	\$4.39
Bottle of Mango Fruit Juice	\$3.45
Bottle of Passion Fruit Fruit Juice	\$3.45

## Kids Menu

Combo	\$8.09
<i>Chicken or vegetarian meat served with rice and pinto beans.</i>	
Pescadito	\$8.09
<i>Fish sticks served with fries.</i>	
Pollo y Papas	\$8.09
<i>Chicken nuggets served with fries.</i>	
Tallarín Cito	\$8.09
<i>Spaghetti served in aji seasoned tomato sauce, topped with grilled chicken or vegetarian meat.</i>	

## Desserts

Alfajores	\$2.95
<i>Aji's freshly baked delicate shortbread cookie; filled with rich dulce de leche.</i>	
Alfajorcitos	\$6.25
<i>Aji's freshly baked delicate shortbread cookie; filled with rich dulce de leche</i>	
Flan	\$5.09
<i>A lightly sweet, creamy, melt-in-your-mouth custard topped with soft caramel.</i>	
Picarones	\$7.45
<i>Peruvian style donuts freshly made with sweet potato and pumpkin; topped with our in-house specialty syrup.</i>	

soy sauce.	
<b>Guiso de Quinoa</b>	<b>\$13.69</b>
<i>Gluten-free quinoa grain mixed with potatoes, peas, and cheese; seasoned with aji amarillo and herbs, and served with a side of rice.</i>	
<b>Lima Verde</b>	<b>\$14.05</b>
<i>Fettuccini in a basil pesto sauce; topped with grilled vegetarian meat or tofu.</i>	
<b>Locro Serrano</b>	<b>\$13.25</b>
<i>Savory stew made with squash, potatoes, and peas; topped with fresh cheese and served with a side of rice.</i>	
<b>Sabor de Aji</b>	<b>\$21.19</b>
<i>Sample three of Aji's finest dishes: Guiso de Quinoa, Seco Criollo, and Saltado Vegetariano. Served with a side of rice.</i>	
<b>Saltado Vegetariano</b>	<b>\$14.65</b>
<i>Vegetarian meat or tofu sauteed with onions and tomatoes; served on a bed of fries, with a side of rice.</i>	
<b>Seco Criollo</b>	<b>\$16.59</b>
<i>Traditional vegetarian meat stew from Peru's southern coast prepared in a stock of cilantro, aji panca, and aji amarillo; served with a side of rice &amp; beans.</i>	
<b>Sureno a lo Pobre</b>	<b>\$17.19</b>
<i>Grilled vegetarian meat seasoned with aji mirasol and aji panca, topped with two fried eggs, sweet plantains, and fries; served with a side of rice.</i>	
<b>Tacu Tacu Tofu</b>	<b>\$13.99</b>
<i>Rice and pinto bean patty, topped with tofu marinated in an aji amarillo sauce and pan-fried; served with salsa criolla.</i>	

### **Sides**

Side Cup of Green Sauce	\$0.65
5 oz Huancaína Sauce	\$4.99
Side of White Rice	\$3.69
Side of Pinto Beans	\$3.69
Side of Sliced Avocado	\$3.69
Side Salad	\$3.69
Side of Chaufa	\$4.95
Side of Yuca Frita	\$4.95
<i>Fried Yuca</i>	
Side of French Fries	\$4.95
Side of Tostones	\$4.95
<i>Salty plantains</i>	
Side of Plantanos Maduros	\$4.95
<i>Sweet plantains</i>	
Side of Salsa Criolla	\$4.95
Side of Avocado Salsa	\$4.95

<i>with fried yuca and rice.</i>	
<b>Grilled Salmon</b>	<b>\$27.50</b>
<i>Grilled Salmon fillet, topped with salsa criolla; served with two sides</i>	

### **Combinations**

<b>Combo #1 (1/4 Rotisserie)</b>	<b>\$12.39</b>
<i>1/4 rotisserie chicken served with rice, pinto beans and sweet plantains.</i>	
<b>Combo #2 (1/2 Rotisserie)</b>	<b>\$14.05</b>
<i>1/2 rotisserie chicken served with rice, pinto beans and sweet plantains.</i>	
<b>Combo #3 (Vegetarian Meat w/Sides)</b>	<b>\$14.05</b>
<i>Vegetarian meat served with rice, pinto beans and sweet plantains.</i>	

### **Rotisserie Chicken**

#### **Pollo a la Brasa**

*Chicken marinated in Aji's signature Peruvian spice rub and slow roasted to perfection; served with fries and a side salad.*

1/4 Rotisserie Chicken	\$11.55
1/2 Rotisserie Chicken	\$13.39
Whole Rotisserie Chicken	\$22.75
Whole Rotisserie Chicken with 3 Sides	\$29.99
Whole Chicken (no sides)	\$17.45

### **Sandwiches**

**Served with Fries. Add cheese for \$1.25 extra.**

<b>El Machu Picchu Sandwich</b>	<b>\$12.65</b>
<i>Grilled chicken (or vegetarian meat or steak for additional charge), topped with a fried egg, cheese, mayonnaise, lettuce, and tomatoes. Served on whole-wheat bread.</i>	
<b>Lomito Sandwich</b>	<b>\$12.15</b>
<i>Sauteed chicken or vegetarian meat (or steak for additional charge), topped with onions, tomatoes, and fries. Served on whole-wheat bread.</i>	
<b>El Filete Sandwich</b>	<b>\$12.15</b>
<i>Deep fried fish topped with tomatoes, mayonnaise, lettuce and salsa criolla. Served on whole-wheat bread.</i>	

<b>Guayaba y Queso</b>	<b>\$5.09</b>
<i>Freshly baked empanada filled with guava and cream cheese.</i>	
<b>Cheesecake</b>	<b>\$8.39</b>
<i>Creamy passion fruit cheesecake with a graham cracker crust topped with a passion fruit or mango</i>	