



PA' COMENZAR

CHOROS A LA CHALACA*

Green mussels marinated in fresh lime juice, onions, tomato, cilantro, and salt & pepper.

\$14.50
x5 UNITS

\$20.50
x10 UNITS

CONCHAS A LA CHALACA*

Peruvian scallops marinated in fresh lime juice, onions, tomato, cilantro, and salt & pepper.

\$18.50
x5 UNITS

CONCHITAS A LA PARMESANA

Broiled Peruvian scallops topped with grated parmesan cheese.

\$18.50

PULPO AL OLIVO*

Slices of octopus, topped with Peruvian botija olive sauce served with crackers and avocado.

\$19.50

LECHE DE TIGRE*

Concentrated ceviche juice mixed with chopped red onions, cilantro, and diced fish. Served with fried fish strips, corn and plantain chips.

\$15.50

LECHE DE TIGRE CHOP*

Concentrated ceviche juice mixed with chopped red onions, cilantro, and diced fish. Served with fried fish strips, fried calamari, fried mussels, corn and plantain chips.

\$22.50

LANGOSTINOS AL PANKO

Breaded mini Lobster tails served with shrimp mayonnaise.

\$17.50

COPA MARINA BARRA BRAVA*

Traditional Peruvian ceviche served in a glass cup. Served with fried fish, fried calamari, fried shrimp, and plantain chips.

\$24.50

CAUSA RELLENA DE ATUN

Layers of mashed potatoes made with Peruvian yellow chili layered with tuna salad mixed with lime, mayonnaise, and onions.

\$13.50

CAUSA RELLENA DE CANGREJO*

Layers of mashed potatoes made with Peruvian yellow chili layered with crab meat salad mixed with lime, mayonnaise, and onions.

\$17.50

CAUSA BARRA BRAVA ACEVICHADA*

Layers of mashed potatoes made with Peruvian yellow chili layered with tuna salad mixed with lime, mayonnaise and onions. Paired with a small traditional ceviche.

\$25.50

TRIO DE CAUSAS*

Causa sampler of tuna, crab, and shrimp.

\$24.50

TIRADITO BARRA BRAVA*

Raw fish topped with yellow Peruvian chili sauce and lime. Served with sweet potato and Peruvian corn.

\$19.50

TIRADITO DE CONCHAS AL ROCOTO*

Scallops marinated in fresh lime juices covered with rocoto sauce. Served with sweet potato and Peruvian corn.

\$25.50

CAUSA RELLENA DE CAMARONES*

Layers of mashed potatoes mixed with Peruvian yellow chilli layered with shrimp salad.

\$18.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CEVICHE

CEVICHE DE PESCADO*

\$18.50

Fish marinated in fresh lime juice, salt, aji limo, and onions. Served with Peruvian corn and sweet potatoes.

CEVICHE CHALACO*

\$19.50

Fish marinated in fresh lime juice, salt, aji limo, rocoto, and aji amarillo. Served with two mussels in Chalaca sauce with Peruvian corn and sweet potatoes.

CEVICHE MIXTO*

\$27.50

Fish, calamari, shrimp, octopus, mussels, scallop marinated in fresh lime juice, salt, aji limo, and onions. Served with Peruvian corn and sweet potatoes.

CEVICHE CARRETILO*

\$25.50

Fish marinated in fresh lime juice, salt, aji limo, onions, and fried calamari. Served with Peruvian corn and sweet potatoes.

CEVICHE BARRA BRAVA*

\$26.50

Fish, shrimp, scallop and mussel marinated in fresh lime juice, salt, aji limo, and Onions. Served with Peruvian corn, sweet potatoes, and plantain chips.

CEVICHE DE CORVINA*

\$28.50

Fish marinated in fresh lime juice, salt, aji limo, and onions. Served with Peruvian corn and sweet potatoes.

CEVICHE DE PERICO*

\$26.50

Mahi - Mahi fish marinated in fresh lime juice, salt, aji limo, and onions. Served with Peruvian corn and sweet potatoes.

CEVICHE DE CAMARONES*

\$24.50

Shrimps marinated in fresh lime juice, salt, aji limo, and onions. Served with Peruvian corn and sweet potatoes.

CEVICHE TRICOLOR*

\$34.50

Ceviche sampler with rocoto sauce, olive sauce, and Peruvian yellow pepper sauce. Served with sweet potatoes and Peruvian corn.

CEVICHE DE PULPO*

\$19.50

Tender Octopus slices marinated in fresh lime juice with yellow chili pepper mixed with diced onions. Served with Peruvian corn and sweet potatoes.

CEVICHE MI BARRIO*

\$20.50

Traditional fish ceviche served with papa a la Huancaína.

CEVICHE AL OLIVO*

\$27.50

Fish and octopus slices marinated in fresh lime juice with olive sauce. Served with Peruvian corn, sweet potatoes, and avocado.

CEVICHE NORTEÑO*

\$27.50

Northern Peruvian style ceviche served with boiled yuca and plantain chips.

CEVICHE JOHAN*

\$49.50

Five types of ceviches crafted by our house chef on a sampler platter: traditional fish ceviche, octopus ceviche, calamari ceviche, conch meat ceviche, and shrimp, scallop, and crab claw ceviche.



Groups of 6 or more will have a 20% gratuity included.

JALEAS Y CHICHARRONES

JALEA MIXTA \$24.00

Deep-fried mixture of seafood. Serve with fried yuca and criolla salad with house tartar sauce.

JALEA "BARRA BRAVA" \$29.50

Deep-fried mixture of seafood (fish, calamari, shrimp, mussels, crab, and octopus). Served with fried yuca, plantain chips, leche de tigre, criolla salad, and house tartar sauce.

CHICHARRÓN DE PESCADO \$17.50

Deep-fried fish chunks. Served with fried yuca, criolla salad, and house tartar sauce.

CHICHARRÓN DE CALAMAR \$16.50

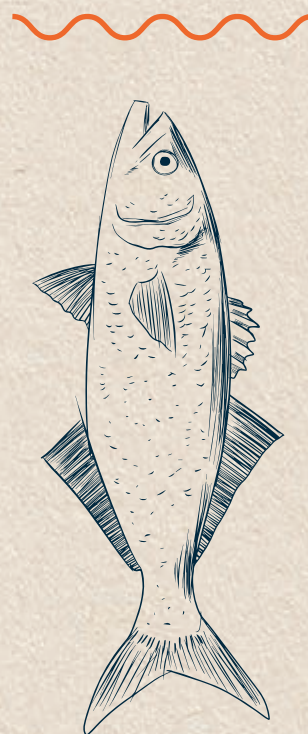
Crispy fried calamari. Served with fried yuca, criolla salad, and house tartar sauce.

CHICHARRÓN MIXTO \$20.50

Combination of deep-fried calamari and fish chunks. Served with fried yuca, criolla salad, and house tartar sauce.

JALEA NORTEÑA \$36.50

Whole fried red snapper. Served with fried yuca, criolla salad, and house tartar sauce.



TRIOS MARINOS

EL BRAVO* \$41.50

Ceviche, Arroz con mariscos, and Jalea Mixta.

EL LIMEÑITO* \$38.50

Ceviche, Causa, Chicharrón de pescado.

EL CHALAQUITO* \$37.50

Choros a la chalaca, Fried fish, and Leche de Tigre.

EL NORTEÑO* \$39.50

Arroz a la Chiclayana, Chicharrón de calamar, and Ceviche.

LA RONDA BRAVA* \$38.50

Ceviche, Causa Rellena, and Jalea mixta.

PA' PICAR

AVAILABLE ONLY MONDAY TO FRIDAY

RONDA MARINA 1* \$69.50

Ceviche, Causa, Choros a la chalaca, Arroz con marisco, Jalea mixta.

RONDA MARINA 2* \$67.50

Arroz chaufa de pescado, Chicharrón de calamar, Tiradito, Pulpo al olivo, Ceviche.

RONDA MARINA 3* \$68.50

Arroz chaufa de pescado, Chicharrón de calamar, Tiradito, Conchitas a la parmesana, Ceviche.



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ARROCES

ARROZ CHAUFA DE PESCADO \$16.50

Peruvian style fried rice with fish mixed with scallions and eggs.

ARROZ CHAUFA DE MARISCOS \$19.50

Peruvian style seafood fried rice mixed with scallions and eggs.

ARROZ CON MARISCOS \$23.50

Peruvian style seafood rice mixed with a creamy house sauce made from aji amarillo and aji panca peppers. Served with criolla salad.

ARROZ A LA CHICLAYANA \$22.50

Peruvian northern style seafood rice base on cilantro and chicha de jora. Served with criolla salad.

RISSOTO AL PESTO CON CAMARONES \$24.50

Peruvian style Rissoto mixed with Peruvian corn and fava beans on pesto sauce. Served with grilled head on shimps.



SOPAS

CHUPE DE CAMARONES \$19.50

Peruvian shrimp chowder with potatoes, rice, poached eggs, and Peruvian corn.

CHUPE DE PESCADO \$17.50

Fish chowder with potatoes, rice, poached eggs, and Peruvian corn.

CHUPE "BARRA BRAVA" \$27.50

Signature house creamy soup made with shrimps, calamari, mussels clams, and crab topped with fried egg and fresh cheese.

AGUADITO DE MARISCOS \$22.50

Traditional Peruvian seafood soup with cilantro base, rice, Peruvian corn, carrots, and green peas.

PARIHUELA LEVANTAMUERTOS \$25.50

Spicy seafood soup with a variation of seafood and fish chunks. Served with rice on the side.



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LO MEJORCITO

PULPO A LA PARRILLA \$34.50

Grilled octopus seasoned with house anticuchera sauce with grilled potatoes and Peruvian corn topped with house chimichurri. Served with chalaquita salad.

TRUCHA A LA PLANCHA \$25.50

Whole grilled trout served with rice, grilled potatoes, corn, and criolla salad.

SUDADO DE PERICO \$25.50

Peruvian steamed Mahi Mahi stew with onions, tomatoes, and aji amarillo pepper. Served with boiled yuca and rice.

SUDADO "BARRA BRAVA" \$32.50

Peruvian steamed whole red snapper stew with onions, tomatoes, and aji amarillo peppers. Served with yuca and rice.

PARRILLA MARINA "BARRA BRAVA" \$46.50

Grilled seafood seasoned with house anticuchera sauce. Served with grilled potatoes and Peruvian corn topped with house chimichurri. Served with chalaquita salad.

PESCADO A LO MACHO \$27.50

Traditional Peruvian fried fish fillet topped with slightly creamy house seafood sauce made from aji panca and aji amarillo peppers. Served with rice, boiled potatoes, and criolla salad.

TACU TACU DE MARISCOS \$25.50

Traditional Peruvian canary beans and fried rice with house seafood sauce. Served with criolla salad.

PICANTE DE MARISCOS \$22.50

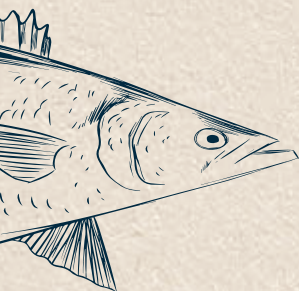
Spicy seafood stew with a variety of seafood. Served with rice.

TALLARIN SALTADO DE MARISCOS \$19.50

Peruvian stir fried noodles with a variation of seafood.

SALTADO DE MARISCOS \$20.50

Seafood stir fried made with shrimp, octopus, calamari, mussels mixed with onions, and tomatoes. Served with french fries and rice.



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SOMOS CRIOLLOS BRAVOS

ENTRADAS Y SOPAS

CAUSA LIMEÑA \$12.50

Layers of mashed potatoes with Peruvian yellow chili layered with chicken salad mixed with celery and mayonnaise.

PAPA A LA HUANCAINA \$10.50

Boiled potatoes covered in a spicy creamy yellow made with fresh cheese, Peruvian yellow pepper, and milk. Served with boiled eggs and olives.

PAPA RELLENA \$10.50

Stuffed potatoes with ground beef and vegetables. Served with rice and criolla salad.

OCOPA \$10.50

Boiled potatoes covered in a creamy sauce made with black mint, fresh cheese, Peruvian yellow pepper, milk, and peanuts. Served with boiled eggs and olives.

PALTA RELLENA \$12.50

Avocado stuffed with chicken salad.

TAMAL \$7.50

Yellow corn dough filled with chicken or pork wrapped in a banana leaf. Served with criolla salad.

YUCA FRITA \$8.50

Fried yuca server with Huancaína sauce.



ANTICUCHOS \$13.50

Beef heart fillets marinated in Peruvian spices, oil, and vinegar. Cooked on skewers over the grill served with potatoes and corn.

SALCHIPAPAS \$10.50

French fries with hotdogs served with fresh salad

AGUADITO DE POLLO \$12.50

Traditional Peruvian chicken soup consisting of chicken, cilantro, and vegetables.

CALDO DE MOTE \$17.50

Traditional Peruvian andean corn soup with beef tripe, cow feet, beef tongue, and beef chunks.

CALDO DE GALLINA \$14.50

Hen noodles soup. Served with boiled egg and Peruvian yellow potatoes.

SANCOCHADO DE RES \$18.50

Traditional Peruvian beef soup with vegetables. Served with Peruvian corn, potatoes, carrots, cabbage, celery, and rice.

DE FONDO

LOMO SALTADO \$18.50

Peruvian stir fry marinated strips of sirloin with onions, tomatoes. Served with rice and french fries.

POLLO SALTADO \$15.50

Peruvian stir fry marinated strips of chicken breast with onions and tomatoes. Served with rice and french fries.

ARROZ CHAUFA DE CARNE \$18.50

Peruvian fried rice made with beef strips, eggs, and scallions. Served with an omelet and fried plantain.

ARROZ CHAUFA DE POLLO \$15.50

Peruvian fried rice made with marinated strips of chicken breast, eggs, and scallions. Served with an omelet and fried plantain.

AEROPUERTO "BARRA BRAVA" \$17.50

Peruvian fried rice mixed with chinese noodles made with marinated strips of chicken breast, eggs, and scallions. Served with an omelet and fried plantain.



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SECO A LA NORTEÑA \$22.50

Stewed beef short rib marinated with Peruvian spices. Served with canary beans, rice, yuca, and criolla salad.

TACU TACU BARRA BRAVA \$25.50

Traditional Peruvian canary beans and fried rice. Served with lomo saltado, fried egg, and fried plantain.

TACU TACU A LO POBRE \$28.50

Traditional Peruvian canary beans and fried rice. Served with grilled steak, fried egg, fried plantain, and fresh salad.

BISTEC A LO POBRE \$24.50

Grilled steak served with rice, french fries, fried plantains, fried egg, and fresh salad.

AJÍ DE GALLINA \$13.50

Shredded chicken wrapped in a smooth creamy yellow sauce made with milk, chicken broth, and Peruvian yellow pepper. Served with boiled potatoes and rice.

TALLARINES VERDES CON BISTEC \$22.50

Spaghetti with Peruvian pesto sauce made with fresh cheese, milk, spinach, and basil leaves. Served with grilled steak and papa a la Huancaína.

TALLARÍN SALTADO DE POLLO \$15.50

Traditional Peruvian stir fry noodles with marinated strips of chicken breast with onions, tomatoes, and red pepper.

TALLARÍN SALTADO DE CARNE \$18.50

Traditional Peruvian stir fry noodles with marinated strips of sirloin with onions, tomatoes, and red pepper.

FETTUCCINE A LA HUANCAINA \$22.50 CON LOMO SALTADO

Fettuccine noodles in a Huancaína sauce. Served with lomo saltado.

CHICHARRÓN DE POLLO \$13.50

Peruvian style chicken tenders. Served with french fries and rice.

POLLADA \$13.50

Popular Peruvian style fried chicken. Served with rice, boiled potatoes with ocopa sauce, and fresh salad.

CARAPULCRA \$14.50

Peruvian stew made with dried potatoes, pork, peanuts, and aji panca. Served with yuca, rice, and criolla salad.

CAU CAU \$14.50

Beef tripe stew with potatoes and peas. Served with rice.

ARROZ CON PATO \$24.50

AVAILABLE ONLY SATURDAYS AND SUNDAYS

Traditional northern flavored cilantro base rice with duck marinated with chicha de jora and loche (Peruvian pumpkin). Served with criolla salad.

PA' PICAR

JARANA CRIOLLA \$56.50

Papa rellena, Anticucho, Causa Limeña, Aji de gallina, and Lomo saltado. Served with white rice and french fries on the side.

PIQUEO 5 ESQUINAS \$59.50

Cau Cau, Anticucho, Carapulcra, Papa rellena, Higado frito. Served with white rice on the side.



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POSTRES

ALFAJORES	\$4.75
TRES LECHES	\$6.75
TORTA DE CHOCOLATE	\$6.75
TORTA DE CHOCOLATE	\$7.75
<i>CON MANJAR</i>	
TORTA DE CHOCOLATE	\$8.75
<i>CON LÚCUMA</i>	
EMPANADA	\$7.75
<i>DE POLLO Ó CARNE</i>	
LECHE ASADA	\$6.75
CREMA VOLTEADA	\$6.75
MIL HOJAS	\$6.75
TORTA HELADA	\$6.75
SUSPIRO A LA LIMEÑA	\$6.75



BEBIDAS

CHICHA MORADA	\$4.99
MARACUYÁ	\$3.99
INKA COLA LATA	\$2.99
INKA COLA BOTELLA	\$3.99



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En BARRA BRAVA, nos dedicamos a satisfacer las necesidades gastronómicas de nuestros clientes, preparando y ofreciendo platos tradicionales conservando en la mayoría las recetas originales y deseamos brindarles una atención personalizada que asegure su satisfacción.

At Barra Brava, our primary focus is to cater to the gastronomic needs of our esteemed clients by preparing and presenting a variety of traditional Peruvian dishes. We take great care in preserving the authenticity of our dishes by adhering to the original recipes as much as possible. In addition, we strive to provide a personalized dining experience that guarantees our clients' utmost satisfaction. We are truly grateful for your patronage and look forward to exceeding your expectations.



REYES CATERING



**LET US BE
YOUR PERSONAL CHEF
FOR YOUR
SOCIAL EVENT**



**BUFFETS SET - UP
FOR BREAKFAST
LUNCH AND DINNER**

BURTONSVILLE

15420 B OLD COLUMBIA PIKE
(240) 342 - 2554

ROCKVILLE

15921 FREDERICK RD
(301) 355 - 5325





LOCATIONS

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