



706-850-7999

<http://www.orderbulldawgfood.com>

# Mifflin's House Restaurant

## Starters (Entradas)

Yuca a la Huancaína	\$7.00
<i>Boiled yuca served w/ creamy yellow pepper sauce</i>	
Papa la Huancaína	\$5.50
<i>Boiled sliced potatoes topped w/ creamy yellow pepper sauce</i>	
Causa de Pollo, Atun, Cangrejo o Camaron	
<i>Layered mashed potato cake stuffed w/ your choice of chicken salad, tuna salad crab meat or shrimp</i>	
Trio de Causitas (pollo, atun y cangrejo o camaron)	\$16.00
<i>Mini causa trio sampler (chicken, tuna and shrimp or crab meat)</i>	
Boliyucas de Queso	\$7.00
<i>Fried yuca balls stuffed with cheese</i>	
Choclo con Queso	\$6.00
<i>Peruvian whit corn served w/ fresh cheese and green chili sauce</i>	
Tequenos de Queso (6)	\$6.00
<i>Fried breaded cheese sticks served w/ guacamole</i>	
Alitas de Pollo (6)	\$7.00
<i>Chicken wings. Choose from Rocoto, Aji panca or BBQ and served w/ ranch</i>	
Salchipapas	\$6.00
<i>Fried sliced hot dog and fries served w/ your choice of sauce</i>	

## Soups (Sopas)

Parihuela	\$16.00
<i>Fish stock based mixed seafood soup</i>	
Chilcano de Pescado	\$6.00
<i>Fish broth w/ fish chunks and angel hair</i>	
Chupe de Camarones	\$16.00
<i>Shrimp chowder. A traditional Peruvian style soup</i>	
Caldo de Gallina	\$10.00
<i>Chicken hen soup served w/ noodles, yellow potato and boiled egg</i>	
Sopa de Pollo	\$6.00
<i>Chicken soup w/ angel har, celery and carrots</i>	

## Kids Menu (Menu Para Niños)

Tiras de Pollo Frito con Papas Fritas	\$6.00
<i>Chicken fingers with fries</i>	
Kids' Salchipapas	\$6.00
<i>Fried sliced hot dog and french fries</i>	
Chicharroncito de Pescado con Arroz y Frijoles	\$8.00
<i>Breaded fish served with rice and beans</i>	
Fettuccine Alfredo con Pollo	\$8.00
<i>Fettuccine alfredo with sliced</i>	

## Lunch Specials (Especiales de Almuerzo)

**Available 11 am to 3:30 pm Monday through Friday only.**

Pollo al Horno	\$7.99
<i>Roasted chicken quarter leg</i>	
Higado Encebollado	\$7.99
<i>Beef liver topped with grilled onions</i>	
Aji de Gallina	\$8.99
<i>A traditional Peruvian dish with chicken in a creamy yellow pepper sauce. Served over potato slices.</i>	
Pollo Saltado	\$8.99
<i>Sauteed chicken with onions and tomatoes</i>	
Lomita de Cerdo a la Parrilla	\$8.99
<i>Chargrilled pork tenderloin with chimichurri sauce</i>	
Pechuga de Pollo a la Parrilla	\$8.99
<i>Grilled chicken breast</i>	
Melanesa de Pollo	\$8.99
<i>Breaded chicken breast</i>	
Filete de Pescado frito o a la plancha	\$8.99
<i>Your choice of a fried or grilled fish fillet</i>	
Chuletas de Cerdo ala Plancha	\$8.99
<i>Grilled pork chops</i>	
Pescado a lo Macho con Camarones	\$9.99
<i>Fish filet topped with shrimp sauce</i>	

## Main Courses (Platos De Fono)

Lomo Saltado de Filet Mignon	\$16.00
<i>Beef tenderloin sauteed with onions and tomatoes, cilantro and soy sauce. Served with white rice and french fries</i>	
Lomo Saltado a lo Pobre	\$18.50
<i>Beef tenderloin sauteed with onions and tomatoes, plantains, a fried egg, rice and french fries</i>	
Tacu-Tacu de Lomo	\$17.50
<i>Refried rice and beans Peruvian style topped with sauteed beef tenderloin</i>	
Seco de Lomo a la Nortena con Tacu-Tacu	\$17.50
<i>Beef tenderloin tips stew with cilantro and beer served over Peruvian style refried rice and beans crowned with sweet potato rings</i>	
Tallarines Verdes con 12 oz NY Strip	\$18.00
<i>A 12 oz NY strip served with Peruvian style pesto spaghetti</i>	
Fettuccine a la Huancaína con Lomo	\$17.50
<i>Sauteed beef tenderloin tips served with fettuccine in huancaína sauce</i>	
Tallarin Saltado de Pollo o Carne	
<i>Sauteed spaghetti with onions and</i>	

## From the Ocean (Del Mar)

Pescado Frito con Salso Criolla	\$12.00
<i>Fried fish filet served with yucca fries, rice and onions</i>	
Arroz con Mariscos Tradicional	\$16.00
<i>Traditional Peruvian style rice with shrimp, scallops, mussels and calamari</i>	
Arroz con Mariscos a la Nortena	\$17.50
<i>Cilantro based rice with shrimp, scallops, mussels and calamari with fried fish chunks</i>	
Tacu-Tacu de Mariscos	\$17.50
<i>Peruvian refried rice and beans topped with seafood sauce</i>	
Chicharron de Pescado con Yuca Frita	\$14.00
<i>Deep fried fish chunks served with yucca fries, topped with onions, tomatoes and Peruvian corn. Served with homemade tartar sauce</i>	
Pescado a lo Macho	\$16.00
<i>Fish filet topped with seafood sauce. Served with rice</i>	

## Cebiche Bar

Ceviche de Pescado**	\$11.00
<i>Fresh swai marinated in lime juice, cilantro and onions</i>	
Ceviche Mixto	\$13.00
<i>Shrimp, calamari and fish marinated in lime juice</i>	
Ceviche de Conchas Negras	\$13.00
<i>Blood clam ceviche, cocktail style</i>	
Ceviche de Camarones	\$13.00
<i>Steamed shrimp marinated in lime juice</i>	
Choritos a la Chalaca (6)	\$7.00
<i>6 green shell mussels topped with onions, tomatoes in lime juice</i>	
Trio de Ceviches**	\$16.00
<i>Ceviche 3 ways: creamy red pepper, creamy yellow pepper and classic</i>	
Ceviche Mixto a la Crema **de Aji Amarillo	\$14.00
<i>Our signature mixed ceviche in a creamy yellow pepper sauce</i>	
Leche de Tigre**	\$10.00
<i>"Tiger's milk" chopped fish in ceviche juice topped with fried calamari</i>	
Causa Acevichada**	\$14.00
<i>Avocado stuffed causa topped with classic fish ceviche</i>	

\*\*contains raw fish, marinated in lime juice

## Desserts (Postres)

Alfajores x3	\$6.00
<i>Three shortbread cookies filled with dulce de leche and covered with powdered sugar</i>	

chicken breast

- tomatoes served with your choice of meat. Chicken for \$12 or beef for \$16*
- Arroz Chaufa de Pollo o Carne**  
*Peruvian style fried rice served chifa style. With chicken for \$12 or beef for \$16*
- Pechuga de Pollo a la Parilla** \$11.50  
*Chargrilled chicken breast with chimichurri sauce. Served with 2 sides*
- Milanesa de Pollo a lo Pobre** \$13.00  
*Breaded chicken breast served with rice, fries, sweet plantains and eggs*
- Saltado de Pollo** \$12.00  
*Our classic wok style sauteed with chicken. Served with fries and rice*

### **Chef Specialties** **(Especialidades)**

- Lomo Mifflin's House** \$20.00  
*Mifflin's House sauteed special. Lomo with beef, chicken, shrimp and mushrooms*
- Jalea Mixta** \$16.00  
*Seafood and fish platter. Shrimp and calamari topped with onions, tomatoes and Peruvian corn. Served with homemade tartar sauce over fried yucca*
- Combo Marino Trio** \$16.00  
*3 way seafood combo with seafood rice, fish chunks and ceviche*
- Combo Marino 4x4** \$20.00  
*4 way seafood combo with seafood rice, fish chunks, ceviche and causa*
- Tacu Tacu de Mariscos** \$16.00
- Gratinado a los 4 Quesos**  
*Refried rice and beans topped with seafood mix au gratin*