



FIESTA
LIMEÑA
RESTAURANT

As ambassadors of Peruvian food in Norwalk since 1995, Fiesta welcomes you and invites you to enjoy what Food and Wine Magazine has called
"the best kept food secret."

330 Connecticut Avenue, Norwalk, CT 06854
Tel. (203) 853-8600 Fax. (203) 853-2266

Entradas -- Appetizers

Papa a la Huancaína
Potatoes Smothered in Peruvian Cheese Sauce 6

Calamares Fritos
Lightly battered calamari rings and fries 13

Choros a la Chalaca
Mussels on the half shell with a delicious topping of diced tomatoes and onions in a lime dressing 13

Ensalada de Camarones
Peruvian style shrimp salad with a light lime juice dressing 13

Camarones Empanizados
Breaded and lightly fried shrimp, served with a side of french fries 13

Sopas -- Soups

Parihuela
Peru's answer to bouillabaisse. Clams, mussels, shrimp, squid and soft shell crab in a rich homemade stock 13

Chupe de Camarones
The punch of Creole seasonings and a bit of cream tops off this shrimp chowder 13

Sopa de Pescado
Fresh and light fish soup 6

Sopa de Almejas
Fresh clams in a light broth 6

Sopa del Dia
Soup of the day 5



Ceviches

Peru's signature dish, ceviche is a cold salad of fish or mixed seafood that is quickly marinated in lime juice and served with yucca, onions, and toasted corn nuts. Your choice of fresh fish, seafood or shrimp. Healthy and delicious! 13

With an eclectic and exciting mix of ingredients and styles, Peruvian cuisine tells the story of Peru's fascinating history and rich culture. Traditional dishes such as Papa a la Huancaína developed through the use of crops that are native to Peru, such as the potato and yellow hot pepper. Immigrants who arrived in Peru throughout history also inspired Peruvian cooks to incorporate elements of their culinary traditions. Dishes like Chaufa de Pollo and Cebiche de Pescado are inspired by Asian cuisine. Picante de Camarones is made with European cooking techniques, and the Anticuchos and stews have African roots. Ask your server for our stew of the day. With the successful fusion of flavors, techniques, and traditions from the grand cuisines of Europe, Asia, and Africa, Peruvian food is highly regarded and recognized as the most diverse cuisine in the world



Chef's Specials

Jalea Especial

A delicious battered seafood extravaganza with scrod shrimp, clams, mussels, squid and soft shell crab. This enticing seafood combo is served with fried yucca and marinated onions 26

Arroz con Mariscos

The Peruvian version of Spain's paella 14

Pescado a lo Macho

Filet of fish battered, sautéed and topped with a sauced seafood mixture of shrimp, octopus and squid 18

Bistek a la Pobre

Pepper steak served with white rice and salad 15

Bistek de Milanesa

Breaded pepper steak served with white rice and salad 12

Chuletas de Cerdo

Hand battered pork chops served with white rice and salad 12

** Special Peruvian cheese sauce available with all meals 2

Customer Favorites

Lomo Saltado

Our most requested meat dish. Strips sautéed with onions & tomatoes, served over french fries with rice on the side. 12

Pollo Saltado

A slight variation of Lomo Saltado, with chicken. 10

Tallarines

Inspired by lo mein, our noodles have a distinctive seasoning. Your choice of Beef 12, Chicken 10, Seafood or Shrimp 14

Chaufas

Our version of fried rice with special seasoning. Your choice of Beef 12, Chicken 10, Seafood or Shrimp 14

1/2 Pollo a la Brasa

Rotisserie chicken that is moist on the inside and crispy on the outside with the exotic flavorings of Peruvian spices 7

Milanesa de Pollo

Breaded chicken breast served with white rice and salad 10

Carnes

Chuleta de Cerdo Frito
Hand battered pork chops, served with rice and salad 12

Bistek a la Milanesa
Hand battered pepper steak, lightly fried and served with rice and salad 12

Bistek a la Plancha
A whole fried pepper steak served with rice and salad 12

Bistek a lo Pobre
A whole fried pepper steak with rice salad, fries and fried eggs 15

Milanesa de Pollo
Hand battered chicken breast, lightly fried and served with rice 10

Mariscos

Pescado en Salsa de Camarones
Filet of fish served with shrimp and seafood sauce infused with shrimp flavor 18

Camarones al Ajo
Lightly battered shrimp served with a fresh garlic sauce 14

Picante de Camarones
Shrimp in a mildly spicy cream sauce with a hint of white wine 14

Pescado Sudado
Filet of fish steamed with onions and tomatoes 14

Picante de Mariscos
Seafood in mildly spicy cream sauce 14

Pescado Entero Frito
Fried whole fish of the day, served with rice and salad 16

Saltado de Camarones
A delicious saute of shrimp, onion, tomatoes, and green pepper 14

Saltado de Mariscos
A delicious saute of of shrimp, squid, scungilli, mussels, octopus, crab, onions and tomatoes 14



Thoroughly cooking meats poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.