

Vegetarian Entrées

**Approximate servings: Half tray serves ~7 people
Full tray serves ~17 people. Rice is sold separately.*

Rice-N-Beans (Vegan)

(Rice is included with this dish)
Creamy Peruvian-style refried beans served with rice and traditional salsa criolla.

Half \$100 / Full \$150

Vainitas Saltadas (Vegan)

[Rice sold separately]
Green beans, onions, tomatoes, and cilantro stir-fried in a savory soy sauce.

Half \$100 / Full \$150

Pesto Pasta

Pasta tossed in our homemade pesto sauce and topped with feta cheese.

Half \$100 / Full \$150

Sides

**Half Tray / Full Tray Pricing
Approximate servings vary by item and portion size.*

Peruvian Beans

Half \$50 / Full \$100

Traditional Peruvian-style refried beans.

Platanos

Half \$70 / Full \$120

Golden fried sweet plantains.

Garlic Jasmine Rice

Half \$50 / Full \$100

Jasmine rice infused with garlic.

Salsa Criolla

Container (24 oz) \$15

Thinly sliced red onions marinated in fresh lime juice and cilantro.

Homemade Drinks

**1 gallon is 16 (8oz) cups. Made from scratch*

Chicha

Traditional Peruvian purple corn drink with cinnamon and clove. Lite (½ sugar) available.

1 Gallon \$45

Maracuya

Traditional Peruvian passion fruit drink with a sweet and tangy tropical flavor.

1 Gallon \$45

Miti Miti

The best of both worlds: our homemade Chicha Morada and Maracuyá combined.

1 Gallon \$50

Family-Owned Since 2012

Catering Orders

510.778.8884

Option 1 for El Cerrito

Option 2 for Berkeley

www.elmonofresh.com

elmonocatering@gmail.com

Catering Menu



EL MONO

FRESH FLAVORS OF PERU



Fish Ceviche



Lomo Saltado



Aji de Gallina



Peruvian Paella

Appetizers

**Approximate servings: Half tray serves ~7 people
Full tray serves ~17 people*

Fish Ceviche

Fresh fish cured in lime juice and Peruvian spices, served chilled with sweet potatoes and toasted Peruvian corn. Mild preparation available.

Half \$100 / Full \$150

Mixed Ceviche

Fresh mixed seafood cured in lime juice, Peruvian rocoto, and spices, served chilled with sweet potatoes, Peruvian corn, and toasted Peruvian corn. Mild preparation available.

Half \$140 / Full \$190

Papa a la Huancaína

Sliced potatoes served chilled with our signature creamy Peruvian cheese sauce.

Half \$90 / Full \$140

Causa de Atún

Layers of whipped yellow potatoes with aji amarillo, filled with tuna salad and topped with our signature Aji Verde sauce.

Half \$110 / Full \$160

Ensalada Isabella

Mixed greens, queso fresco, walnuts, and tomatoes tossed in passion fruit vinaigrette and finished with a bold red wine-rocoto drizzle.

Half \$70 / Full \$120

House Salad

Fresh lettuce, tomatoes, red onions, and carrots served with house vinaigrette.

Half \$50 / Full \$85

Beef Entrées

**Approximate servings: Half tray serves ~7 people
Full tray serves ~17 people. Rice is sold separately.*

Lomo Saltado [Rice sold separately]

A beloved Peruvian classic featuring Certified Angus beef, onions, tomatoes, fried potatoes, and cilantro stir-fried in a savory soy sauce.

Add green beans: Half +\$15 / Full +\$25

Half \$140 / Full \$190

Tallarín de Carne

Pasta tossed with stir-fried Certified Angus beef, onions, tomatoes, and cilantro in a savory Peruvian-style sauce.

Half \$140 / Full \$190

Chaufa de Carne

Peruvian-style fried rice with Certified Angus beef, scrambled eggs, green onions, and soy sauce.

Half \$140 / Full \$190

Seco de Res

Tender Certified Angus beef slow-stewed in a rich cilantro-based sauce until fork-tender, showcasing one of Peru's most beloved traditional comfort dishes.

Half \$100 / Full \$170

Chicken Entrées

**Approximate servings: Half tray serves ~7 people
Full tray serves ~17 people. Rice is sold separately.*

Aji de Gallina [Rice sold separately]

A classic Peruvian chicken stew made with shredded chicken breast in a creamy aji amarillo sauce, garnished with walnuts and served with potatoes.

Half \$130 / Full \$180

Pollo Saltado [Rice sold separately]

Tender chicken, onions, tomatoes, fried potatoes, and cilantro stir-fried in a savory soy sauce.

Add green beans: Half +\$15 / Full +\$25

Half \$110 / Full \$160

Tallarín de Pollo

Pasta tossed with tender chicken, onions, tomatoes, and cilantro in a savory Peruvian-style sauce.

Half \$110 / Full \$160

Chaufa de Pollo

Peruvian-style fried rice with tender chicken, scrambled eggs, green onions, and savory soy sauce.

Half \$110 / Full \$160

Seafood Entrées

**Approximate servings: Half tray serves ~7 people
Full tray serves ~17 people. Rice is sold separately.*

Peruvian Paella

A Peruvian seafood rice dish featuring mixed seafood and rice simmered in a rich aji panca sauce.

Half \$240 / Full \$300

Camaron Saltado [Rice sold separately]

Tender shrimp, onions, tomatoes, and cilantro stir-fried in a savory soy sauce.

Add green beans: Half +\$15 / Full +\$25

Half \$130 / Full \$220

Tallarín de Camarones

Pasta tossed with shrimp, onions, tomatoes, cilantro, and soy sauce.

Half \$130 / Full \$220

Chaufa de Mariscos

Peruvian-style seafood fried rice with scrambled eggs, green onions, and soy sauce.

Half \$210 / Full \$270