



360-922-0819

<http://www.ordervikingfood.com>

Cafe Rumba

**** Attention Customers ****

Dine-in/take-out prices may vary.

Single-use items, such as plasticware, chopsticks, condiments, and napkins, will not be included unless requested.

Distance Charge

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 4 miles from the restaurant. A \$1.25 pro-rated, taxable, distance fee will automatically apply for each additional mile. Your driver receives the entire delivery fee and tip. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Exclusive to Viking Food!

This restaurant is only available for delivery through Viking Food!

Salsa Descriptions

Huacatay

Peruvian black mint with Huacatay and Aji amarillo peppers.

Salsa Golf (Mild)

Mayonnaise, orange juice, and ketchup.

Aji Amarillo (Medium)

Spicy yellow pepper and aioli.

Aji Escabeche (Spicy)

House special Peruvian pepper and herb aioli.

Aji Limo (Spicy)

Limo pepper aioli.

Chimichurri (Mild)

Fresh herbs, garlic, and Peruvian spices.

Especial Diario

Monday - Butifarra (2 for 1) Tuesday - Pollo Wednesday - Pulled Pork (2 for 1) Thursday - All Sandwiches Friday - Butifarra Royal

Especial Diario

Add a side for an additional charge.

Desayuno

Breakfast served all day.

Sanguche \$13.21

Egg, spinach, and mozzarella in a crispy French roll with your choice of sauce. Served with your choice of meat or veggies.

Linguica Yuca Scramble \$13.23

Portuguese sausage, yuca, scrambled eggs, Aji Amarillo, Chimichurri, potatoes, and Salsa Criolla.

Breakfast Tacos \$12.65

Spinach, potatoes, scrambled eggs, queso fresco, Aji Amarillo, and your choice of topping.

French Toast \$13.80

Served with fresh berries and dulce de leche.

Piqueos

Choclo \$6.90

Andean corn kernels served with Feta cheese, Salsa Criolla, and Salsa Escabeche.

Quinoa Bowl \$13.80

Spiced and herbed Andean quinoa pilaf, avocado, Salsa Criolla, Chimichurri, and Aji Amarillo. Topped with your choice of meat or vegetables.

Papas Rumba \$13.80

Roasted yellow potatoes, mozzarella, avocado, Chimichurri, and Aji Amarillo. Topped with your choice of meat or vegetables.

Yucas \$6.90

Fried yucca root served with Salsa Escabeche.

Fish Tacos \$13.80

Three blackened rockfish, Mango Salsa Criolla, avocado, romaine, and Aji Amarillo on corn tortillas.

Sanguches

All sandwiches are served with a choice of house roasted potatoes with our spicy Aji Escabeche or a side salad with House Balsamic vinaigrette. Gluten Free available by making your sandwich a salad!

Butifarra \$17.83

House-roasted pork, yam, Salsa Criolla, romaine, and Aji Amarillo.

Butifarra Royal \$18.40

House-roasted pork, caramelized onions, egg, mozzarella, Aji Amarillo, Chimichurri, and shoestring potatoes.

Pollo \$17.25

Rotisserie chicken, apple slaw, romaine, Aji Huacatay, Salsa Golf, and shoestring potatoes.

Pollo Tocino y Palta \$18.40

Rotisserie chicken, bacon, avocado, mozzarella, Salsa Golf, Aji Amarillo, and shoestring potatoes.

Rumba Pulled Pork \$17.83

House-pulled pork, apple slaw, Aji Limo, Salsa Golf, Salsa Criolla, and shoestring potatoes.

Peruano \$17.83

Grilled yams, roasted tomato, mozzarella, avocado, Aji Huacatay, Aji Amarillo, and shoestring potatoes.

Choripollo \$18.40

Spicy chorizo, rotisserie chicken, roasted tomato, mozzarella, romaine, Chimichurri, Aji Amarillo, and shoestring potatoes.

Sopa

Sides & Extras

House Salad \$1.89

Served with house balsamic vinaigrette.

Roasted Yams \$1.89

Served with house special Peruvian pepper and herb aioli.

Salsas To-Go \$7.07

Take home your favorite Peruvian salsas today.

Bebidas De La Casa

Chicha Morada - Drink \$4.03

*Peruvian purple corn juice
simmered with cloves, cinnamon, and
fresh lime juice.*

Maracuya - Drink \$4.03

Peruvian passion fruit juice.

Guanabana - Drink \$4.03

Tropical Fruit.

Bebidas Calientes

Cafe Negro \$3.74

Con leche.

Te \$3.45

De hierbas.