



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.

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.

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 \$15.50

House-roasted pork, yam, romaine lettuce, salsa criolla, and aji amarillo.

Butifarra Royal \$16.00

House roasted pork, caramelized onions, fried egg, mozzarella, romaine, shoestring potatoes, house spicy chimichurri, and aji amarillo.

Pollo \$14.50

Rotisserie chicken, apple slaw, shoestring potatoes, romaine lettuce, aji huacatay, and salsa golf.

Pollo Tocino y Palta \$16.00

Rotisserie chicken, bacon, avocado, mozzarella cheese, romaine lettuce, shoestring potatoes, salsa golf, and aji amarillo.

Rumba Pulled Pork \$15.50

House slow roasted pulled pork, apple slaw, salsa criolla, aji limo,

salsa golf, and shoestring potatoes.

Peruano \$15.00

Yam, avocado, mozzarella cheese, roasted tomato, spinach, aji huacatay, aji amarillo, and shoestring potatoes.

Choripollo \$16.00

Spicy Chorizo, rotisserie chicken, roasted tomato, mozzarella, romaine, chimichurri, aji amarillo, and shoestring potatoes.

Sanguches de Desayuno

Carne \$12.50

Egg, spinach, cheddar, and your choice of meat in a French roll.

Vegetarian \$12.50

Egg, spinach, cheddar, and your choice of vegetables in a French roll.

Piqueos

Choclo \$7.00

Andean corn kernels, served warm with Feta cheese crumbles, salsa criolla, and salsa escabeche.

Quinoa Bowl \$11.00

Spiced Andean quinoa pilaf, fresh avocado, salsa criolla, chimichurri, and aji amarillo. Topped with your choice of meat or vegetable.

Yucas \$7.00

Golden fried yucca root served with salsa escabeche.

Fish Tacos \$10.50

Blackened rockfish, fresh avocado, and romaine. Topped with mango salsa criolla on corn tortilla.

Leche de Tigre \$10.50

Peruvian rockfish ceviche in a spicy citrusy marinade.

Bebidas

Chicha Morada - Drink \$3.50

Purple corn juice, cloves, cinnamon, and pineapple.

Maracuya - Drink \$3.50

Peruvian passion fruit juice.

Postres

Sides & Extras

House Salad \$2.00

Served with house balsamic vinaigrette.

Roasted Yams \$2.00

Served with house special Peruvian pepper and herb aioli.

Salsas To-Go \$7.50

Take home your favorite Peruvian salsas today.

Soup of the Day

Cup of Soup \$5.00

Bowl of Soup \$6.00