



Mi Chinita Peruana Menu

<https://menuweb.menu>

1084 Madison Ave, 06606, Bridgeport, US, United States

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The Card of Mi Chinita Peruana from Bridgeport contains about **39** different meals and drinks. On average, you pay for a dish / drink about \$9.6. This restaurant has quickly become a standout choice for Peruvian cuisine, impressing diners with its generous portions and flavorful dishes. Signature offerings include the chaufa de camarones, a delightful shrimp fried rice, accompanied by perfectly cooked plantains and irresistible desserts like chachitos and milhojas, both rich in dulce de leche. The ambiance reflects a thoughtful attention to detail, featuring artistic wall décor that enhances the dining experience. Exceptional customer service further elevates visits, prompting many patrons to return for more. Whether ordering takeout or dining in, this eatery promises a memorable exploration of Peruvian flavors.

Mi Chinita Peruana Menu



Non Alcoholic Drinks

GINGER ALE \$2.5

Entrées

PLATANOS FRITO \$6.8

Main Courses

BISTEK A LO POBRE \$19.0

Meat Dishes

GRILLED CHICKEN \$13.5

Appetizer

CEVICHE

Chicken

CHICKEN CHAUFA \$14.0

Soft Drinks

COLA

Beef

CHAUFA DE CARNE \$16.0

Carnes

TALLARIN VERDE CON BISTEK \$20.0

Fried Rice

FRIED RICE

Bebidas

ENGLISH KOLA \$2.5

Los Criollazos

POLLO A LO POBRE \$17.0

Pinchos

LOMO MONTADO \$17.5

Variedades

STIR-FRIED CHICKEN \$14.0

Peruvian Specialties

LOMO SALTADO \$16.0

Popular Items

LOMO A LO POBRE \$19.0

Shrimp

CHAUFA DE CAMARONE \$18.0

Non-Alcoholic

INCA KOLA \$2.5

Peruvian Dishes

SHRIMP SALTADO \$18.0

Second

CHAUFA MIXTO \$19.0

French

CROISSANT

Portions

SALCHIPAPAS \$8.5

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Fried Potatoes

FRENCH FRIES

\$4.5

PIONONO

\$3.2

These Types Of Dishes Are Being Served

DESSERTS

Starters & Small Bites

PAPA A LA HUANCAINA

\$8.5

Side Orders

WHITE RICE

\$4.5

SARZA CRIOLLA

\$4.2

Postres

GELATINA CON FLAN

\$4.3

PIE DE MARACUYÁ

\$5.1

Sides

1.5 OZ GREEN SAUCE

\$1.7

3.5 OZ GREEN SAUCE

\$3.1

Ingredients Used

PRAWNS

SHRIMPS

SHRIMP

Dessert

LEMON PIE

\$5.1

CACHITOS

\$3.2

ALFAJOR

\$2.3

MILLEFEUILLE

\$3.2

LEMON MERINGUE

1 P. FINE SUGAR • 1/2 C. LEMON JUICE
 4 TB. BUTTER • 1 LEMON ZEST
 1 C. SWEETENED WATERS • 2 TB. BUTTER
 1 TB. SALT • 4 EGGS, SEPARATED

BAKE THE MERINGUE IN THE HEAVY CUP (FOLLOWING CONVENTIONAL MERINGUE METHOD) FOR 15 MIN. BEAT THE BUTTER AND SUGAR TOGETHER FOR 10 MIN. BEAT IN THE LEMON JUICE AND ZEST. BEAT IN THE SWEETENED WATERS AND SALT. BEAT IN THE EGG WHITES. BAKE IN THE HEAVY CUP FOR 15 MIN. AT 350°.