

Blaze on Fire

Peruvian fire. Japanese precision.

325 Main St, Hackensack, NJ 07601 · (201) 250-8124 · BYOB · Order direct at blazeonfirerestaurant.com

Drinks

Homemade Peruvian juices, mocktails, and the sodas that belong with the food. Everything else is BYOB.

Chicha Morada

**Glass 4.50,
pitcher 15.50**

Purple corn simmered with pineapple, apple, and warm spices, then chilled. The house pour.

Passion Fruit Juice

**Glass 4.25,
pitcher 15**

Fresh maracuya, tart and floral, pressed in house.

Half Pitcher Chicha Morada

\$8.90

A half pitcher of the house purple corn juice for the table.

Lemonade

\$4.50

Fresh, sharp, and cold.

Frozen Lemonade

\$7.75

Frozen strawberry lemonade or regular.

Pina Colada

\$12.00

20 oz. A creamy blend of coconut and pineapple, served ice cold and alcohol free with whipped cream.

Strawberry Tentation

\$8.75

A cold, sweet strawberry cooler.

Shirley Temple

\$8.00

Lemon-lime soda with grenadine over ice, maraschino cherry on top.

Inca Kola

\$3.00

The golden soda Peru runs on. Bright and bubbly.

Jarritos

\$4.00

Mango, mandarina, tamarindo, or pineapple.

Saratoga

\$10.00

Spring or sparkling.

Saratoga Spring Water (small)

\$4.50

Coke

\$2.80

Sprite

\$2.80

Ginger Ale

\$2.80

Club Soda

\$2.80

Apple Juice

\$2.50

Poland Water

\$2.80

Appetizers

How the meal starts. Ceviche in a glass, steamed bao, and Peruvian classics off the fryer.

Leche de Tigre

\$19.00

The citrus, chili, and onion marinade left behind after curing raw fish. Ceviche in a glass.

Steamed Bao Buns	from 13.99
<i>Two steamed bao with lettuce, crunchy chicken tender, teriyaki, acevichada sauce, and sesame. Choose your protein.</i>	
Wings	from 10.50
<i>Order of six with french fries. Choose your sauce.</i>	
Dumplings (Fried)	\$9.50
<i>Five fried dumplings. Choose chicken, pork, or veggie.</i>	
Dumplings (Steamed)	\$9.50
<i>Five steamed dumplings. Choose chicken, pork, shrimp, or veggie.</i>	
Yuca a la Huancaína	\$13.50
<i>Cassava under the classic huancaína cheese and aji amarillo sauce.</i>	
Papa a la Huancaína	\$13.00
<i>Sliced potato under huancaína sauce, egg, and olive.</i>	
Chicharrón de Pescado	\$17.00
<i>Small pieces of fried fish with sarza criolla.</i>	
6 Chalaca-Style Mussels	\$14.50
<i>Six mussels cured in lime, topped with onion and toasted corn.</i>	
Dynamite Shrimp	\$14.50
<i>Golden fried shrimp tossed in a tangy orange chili sauce over shredded lettuce.</i>	
Canastas con Camarones	\$14.50
<i>Green plantain cups filled with acevichado shrimp.</i>	
Tostones Montados	\$11.75
<i>Fried tostones topped with mashed avocado, onion, and tomato.</i>	
Fried Calamari	\$16.50
<i>Lightly breaded and fried calamari.</i>	
Chicharrón de Cerdo	\$14.50
<i>Pork cracklings, crisp and rich.</i>	
Salchipapa	\$11.50
<i>Fried hot dog over french fries.</i>	
Choclo with Cheese	\$11.25
<i>Large-kernel Peruvian corn with fresh cheese.</i>	
Soups	
<i>Peruvian soups and broths, built to restore.</i>	
Parihuela	\$25.00
<i>The deep, spiced Peruvian seafood soup.</i>	
Chupe de Mariscos	\$29.00
<i>Seafood chowder with rice, milk, egg, cheese, corn, potato, and huacatay.</i>	
Chupe de Pescado	\$27.00
<i>Fish chowder with rice, milk, egg, cheese, corn, potato, and huacatay.</i>	
Caldo de Gallina	\$18.00
<i>Hen broth with yellow potato, egg, scallion, and noodles.</i>	
Chicken Soup	\$15.25
<i>Chicken breast, noodles, and potato with peas, corn, and red pepper.</i>	

Salads

Bright and fresh, built around avocado and citrus.

Blaze Salad Bowl

\$15.00

The house bowl, loaded and fresh.

Regular Salad with Avocado

\$8.00

A simple avocado salad. Add a protein to make it a meal.

Festival of Causas

Causa, the chilled whipped-potato terrine of Lima, layered with sauces and fillings. A festival of them.

Causas Trio

\$32.10

Three causas: chicken, lomo, and lobster.

Trio de Causas Marinero

\$37.50

Acevichada, lobster, and shrimp causas.

Xtreme Shrimp Causa

\$25.50

Whipped potato, avocado, and shrimp salad topped with ceviche shrimp tails, ringed with breaded shrimp.

Pulpo al Olivo

\$19.99

Aji amarillo whipped potato, octopus salad, and botija olive aioli.

Acevichada Causa

\$19.25

Causa layered with acevichado seafood and leche de tigre.

Lomo Causa

\$18.75

Causa with sauteed beef lomo.

Pollo Causa

\$14.00

The classic causa with chicken salad and avocado.

Causa (choose your filling)

from 14

The classic layered causa. Choose your filling.

To Share

Big-format feasts built for the whole table.

Buque Marino

\$140.00

Yellow seafood rice, seafood chaufa, jalea marina, ceviche, leche de tigre, and six chorritos a la chalaca. A ship for the table.

Blaze Grill with Skirt Steak

\$71.50

Skirt steak, two grilled pork chops, Peruvian kabobs, half a roasted chicken, and sausage. Choose one side: rice, fries, salad, or baked potato.

Our Nikkei Bar

Japanese technique, Peruvian soul. Maki that carry Lima flavors you will not find anywhere else.

Peruvian Sushi Boat

\$48.99

Thirty pieces. Shrimp tempura and avocado with torched beef and chimichurri; chicken kara-age and avocado with huancaína; shrimp tempura and avocado with tuna, acevichado, shichimi, and cilantro.

A lo Pobre Maki Roll

\$22.25

Ten pieces. Sausage, fries, and avocado inside, topped with beef and sweet plantains.

Achorrado Maki Roll

\$22.00

Ten pieces. Shrimp tempura and avocado topped with grilled salmon and calamari.

Leche de Tigre Maki Roll

\$22.00

Ten pieces. Shrimp tempura and avocado topped with yukari, red onion, and Peruvian ceviche.

Parrillero Maki Roll	\$19.00
<i>Ten pieces. Shrimp tempura and avocado inside, topped with grilled beef tenderloin, barbecue, torch, and chimichurri.</i>	
Octopus with Olive Roll	\$18.25
<i>Ten pieces. Shrimp tempura, avocado, and cream cheese topped with octopus in olive sauce.</i>	
Lomito Rolls Nikkei	\$17.00
<i>Ten pieces of the Nikkei lomito roll.</i>	
A la Huancaína Roll	\$15.99
<i>Ten pieces. Chicken kara-age and avocado topped with Peruvian huancaína sauce.</i>	
Pollo a la Brasa Roll	\$15.00
<i>Ten pieces. Charcoal rotisserie chicken and avocado on top, with lettuce and crispy sticks.</i>	
Tuna Acevichado Roll	\$14.95
<i>Ten pieces. Shrimp tempura and avocado outside, tuna in acevichado sauce, cilantro, and shichimi.</i>	
Our Ceviche Bar	
<i>Raw fish, lime, and aji, cut to order. The Peruvian raw bar.</i>	
Ceviche con Jalea	\$32.00
<i>Fish cured in lime with sweet potato, Peruvian corn, and fried plantain, plus a crunchy jalea of mixed seafood.</i>	
Seafood Ceviche	\$28.00
<i>Seafood cured in lime, topped with red onion, with sweet potato and Peruvian corn.</i>	
Mixed Ceviche	\$27.50
<i>Fish and shrimp cured in lime, with red onion, sweet potato, Peruvian corn, and potato.</i>	
Conchas Negras Ceviche	\$29.99
<i>Black shell clam ceviche with lime and onion.</i>	
Shrimp Ceviche	\$27.00
<i>Shrimp cured in lime, topped with red onion, with sweet potato, Peruvian corn, and potato.</i>	
Carretilero Ceviche	\$25.99
<i>Fish cured in lime with calamari rings and fried plantain.</i>	
Fish Ceviche	\$23.25
<i>Fillet of fish cured in lime, topped with red onion, with sweet potato, Peruvian corn, and potato.</i>	
From the Wok	
<i>Chifa and criollo, wok-fired. High heat, soy, and unmistakable char.</i>	
Lomo Saltado de Carne	\$25.00
<i>Beef tenderloin seared with cilantro, scallion, tomato, and onion in soy, vinegar, and white wine, over crispy fries with white rice.</i>	
Lomo Saltado de Carne con Chaufa	\$28.50
<i>Lomo saltado de carne served over Peruvian fried rice.</i>	
Lomo Especial	\$28.00
<i>Beef tenderloin, chicken, and shrimp, with fries and rice.</i>	
Lomo Mixto	\$26.50
<i>Beef tenderloin and chicken, with fries and rice.</i>	
Lomo Saltado de Pollo	\$22.00
<i>Chicken saltado with fries and rice.</i>	
Stir-Fried Noodles with Meat	\$25.00
<i>Linguine with beef, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.</i>	

Stir-Fried Noodles with Seafood	\$27.50
<i>Linguine with seafood, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.</i>	
Stir-Fried Noodles Mixed	\$26.50
<i>Linguine with chicken and beef, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.</i>	
Stir-Fried Noodles with Chicken	\$22.00
<i>Linguine with chicken, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.</i>	
Chaufa on Fire	\$27.00
<i>Peruvian fried rice with vegetables, scallion, egg, chicken, beef, and shrimp, wok-fired.</i>	
Chaufa de Mariscos	\$31.00
<i>Peruvian fried rice with vegetables, scallion, egg, and seafood, wok-fired.</i>	
Beef Chaufa	\$22.85
<i>Peruvian fried rice with vegetables, scallion, egg, and beef, wok-fired.</i>	
Mixed Chaufa	\$24.25
<i>Peruvian fried rice with chicken and beef.</i>	
Chicken Chaufa	\$20.50
<i>Peruvian fried rice with vegetables, scallion, egg, and chicken, wok-fired.</i>	
Veggie Chaufa	\$20.00
<i>Peruvian fried rice with vegetables and scallion, wok-fired.</i>	
Aeropuerto Blaze	\$28.00
<i>Fried rice (chaufa) mixed with stir-fried noodles (tallarín saltado).</i>	
Traditional Peruvian	
<i>The home cooking of Peru, the plates families argue about.</i>	
Tacu-Tacu with Beef Lomo	\$24.50
<i>Beans and rice griddled into a golden cake, with sauteed beef lomo.</i>	
Tacu-Tacu with Steak	\$22.50
<i>Beans and rice griddled into a golden cake, with grilled steak.</i>	
Pollo Broaster	\$18.75
<i>Fried chicken with fries and salad.</i>	
Bistec a lo Pobre	\$24.85
<i>Steak with a fried egg, sweet plantain, rice, and fries.</i>	
Tallarín Verde with Steak	\$23.75
<i>Spaghetti in basil pesto with steak.</i>	
Huancaína Tallarín with Steak	\$23.75
<i>Spaghetti in huancaína sauce with steak.</i>	
Tallarín Verde with Grilled Chicken Breast	\$22.00
<i>Spaghetti in basil pesto with grilled chicken breast.</i>	
Huancaína Tallarín with Grilled Chicken Breast	\$22.00
<i>Spaghetti in huancaína sauce with grilled chicken breast.</i>	
Anticuchos	
<i>Charcoal skewers, marinated and grilled over open flame, with roasted potato, Peruvian corn, and rocoto.</i>	
2 Beef Heart Anticucho with Rachi	\$26.50
<i>Two grilled beef-heart skewers with rachi, roasted potato, and Peruvian corn.</i>	

2 Beef Heart Anticuchos **\$22.50**

Two grilled beef-heart skewers with Peruvian corn and sauteed potato.

Seafood

The day's fish and shellfish, fried, grilled, and stewed.

Jalea (Mixed Fried Seafood) **\$28.25**

A crisp pile of mixed fried seafood with sarza criolla.

Fried Red Snapper **\$38.00**

Whole fried fish with cassava and salad.

Red Snapper in Seafood Sauce **\$42.50**

Whole snapper under a seafood sauce. Choose one: rice, cassava, or salad.

Seafood Rice with Ceviche **\$31.50**

Arroz con mariscos: rice with squid, shrimp, and mussels, aji amarillo, tomato, and peas, topped with mozzarella, plus a ceviche.

Barquito Marino **\$75.00**

Yellow rice with seafood, ceviche, jalea, two chorritos, and two causitas.

Filete a lo Macho **\$27.99**

White fish fillet under a seafood medley of mussels, shrimp, squid, and clam with garlic, aji amarillo, aji panca, and a splash of pisco, with seared potato and lime.

Pulpo al Fuego **\$37.00**

Seafood rice with fish ceviche.

Titanic **Ask in store**

Ask us about today's Titanic seafood platter.

On the Grill

The charcoal heart of the kitchen. Steaks, chops, and octopus over open flame.

Mar y Tierra **\$44.50**

Churrasco skirt steak with shrimp. Choose one side: rice, baked potato, salad, or fries.

Rib Eye **\$43.00**

Grilled 18 oz rib eye. Choose one side.

Skirt Steak (Churrasco) **\$38.00**

Grilled skirt steak with one side: fries, rice, or salad.

Grilled Salmon **\$28.25**

Grilled salmon with Peruvian criolla potatoes, corn, and salad.

Pulpo al Fuego **\$27.75**

Two prime grilled octopus tentacles with baked Peruvian choclo and mini potatoes.

Grilled Pork Chop **\$23.50**

Grilled pork chop with fries and salad.

Grilled Chicken Breast **\$21.75**

Grilled chicken breast with baked potato and salad.

Rotisserie Chicken

Pollo a la brasa, marinated and charcoal-roasted in an authentic imported Peruvian oven. Slow and smoky.

Super Monstro **\$49.99**

Whole charcoal-roasted chicken with chaufa, fries, and salad. The full feast.

1/2 Charcoal-Roasted Chicken with Fries and Salad	\$17.75
<i>Half a charcoal-roasted chicken with fries and salad. Pollo a la brasa, the real thing.</i>	
Whole Chicken with Chaufa and Salad	\$36.25
<i>Charcoal-roasted chicken with Peruvian fried rice and salad.</i>	
Whole Chicken with Fries and Salad	\$32.99
<i>Charcoal-roasted chicken with fries and salad.</i>	
Charcoal-Roasted Chicken Only	\$24.50
<i>A whole pollo a la brasa, chicken only. Add sides to build the feast.</i>	
Monstrito	\$16.25
<i>Quarter charcoal-roasted chicken with fried rice and fries.</i>	
1/2 Charcoal-Roasted Chicken with Chaufa Rice	\$19.00
<i>Half a charcoal-roasted chicken with Peruvian fried rice.</i>	
1/4 Charcoal-Roasted Chicken with Rice or Fries and Salad	\$14.50
<i>Quarter charcoal-roasted chicken with rice or fries and salad.</i>	
Our Sushi Bar	
<i>Classic maki and nigiri, plus the crunch rolls the regulars order on repeat.</i>	
Combo Crunch	\$38.00
<i>10 spicy California crunch, 10 California, and 10 shrimp tempura crunch.</i>	
Tuna Combo	\$37.50
<i>10 tuna-avocado rolls, 8 nigiri, and 10 spicy tuna crunch.</i>	
Tropical Roll	\$20.00
<i>Ten pieces. Avocado and cream cheese with crab, topped with sweet plantain and teriyaki.</i>	
Gorilla Roll	\$19.99
<i>Ten pieces. Nori out with tuna, salmon, avocado, and kanikama, fried in tempura, spicy mayo and teriyaki on top.</i>	
Lobster Bravo	\$16.50
<i>Lobster roll with a spicy kick.</i>	
Salmon Love	\$16.25
<i>6 salmon-avocado rolls and 4 salmon nigiri.</i>	
Mango Roll	\$16.00
<i>Mango and avocado on top with mango sauce and rice pearl.</i>	
Red Dragon	\$15.25
<i>8 pieces. California roll, nori outside, topped with spicy tuna, teriyaki, spicy mayo, red tobiko, and rice pearl.</i>	
Tuna Love	\$15.00
<i>6 tuna-avocado roll and 4 tuna nigiri.</i>	
Green Dragon Crunch	\$13.25
<i>Ten-piece veggie roll with the green dragon crunch.</i>	
Shrimp Tempura Roll	\$12.99
<i>Crisp shrimp tempura roll.</i>	
Lobster Avocado Crunch	\$12.25
<i>Ten pieces. Lobster with mayo and avocado, topped with yuzu miso.</i>	
Spicy Tuna Crunch Roll	\$11.50
<i>10 pieces. Spicy ground tuna and cucumber, topped with shichimi, spicy mayo, teriyaki, and crispy onion.</i>	

Spicy Tuna Roll	\$11.50
<i>10 pieces. Spicy ground tuna and cucumber, topped with shichimi, spicy mayo, and teriyaki.</i>	
Salmon Avocado Roll	\$11.50
<i>Ten pieces with salmon and avocado.</i>	
Tuna Avocado Roll	\$11.50
<i>Ten pieces with tuna and avocado.</i>	
California Roll	\$10.50
<i>The classic California roll.</i>	
Spicy California Roll	\$10.50
<i>Ten pieces of the spicy California roll.</i>	
Vegetables Roll	\$10.50
<i>Ten pieces with fresh vegetables.</i>	
Create Your Own Boat	
<i>Build a fusion boat from our Nikkei and sushi rolls. Thirty pieces in total.</i>	
Sushi Cake	\$67.50
<i>Build your own sushi cake.</i>	
Makis Boat	\$65.00
<i>Thirty pieces of our famous Nikkei. Choose three favorites.</i>	
Sushi / Nikkei Boat	Ask in store
<i>Create your own sushi and Nikkei boat, thirty pieces. Priced by your selections.</i>	
Sides	
<i>Fries, rice, plantains, and the small plates that round out the table.</i>	
Maduros (Fried Sweet Plantain)	\$5.50
<i>Sweet plantains, fried soft and caramelized.</i>	
Fries	\$5.25
<i>Crispy french fries.</i>	
Canchita (Toasted Corn)	\$4.25
<i>Toasted Peruvian corn.</i>	
White Rice	\$4.00
<i>Steamed white rice.</i>	
Tallarín Verde Solo	\$16.25
<i>Spaghetti in Peruvian basil pesto, on its own.</i>	
Chaufa	\$9.50
<i>A small side of Peruvian fried rice.</i>	
Beans	\$6.00
<i>Peruvian-style beans, canary or black.</i>	
Tostones	\$5.75
<i>Twice-fried green plantains.</i>	
Fried Cassava	\$5.25
<i>Golden fried yuca.</i>	
Mashed Potatoes	Ask in store
<i>Creamy buttered mashed potatoes.</i>	

Desserts

The sweet finish, Lima style.

Torta de Chocolate **\$10.00**

Rich layered chocolate cake.

Churros con Helado **\$8.25**

Warm churros with ice cream.

Tres Leches **\$8.25**

Three-milk sponge cake, soaked and light.

Alfajores **\$9.00**

Peruvian shortbread cookies filled with dulce de leche.

Flan **\$7.50**

Classic caramel custard.

Kids

Smaller plates for younger guests. Each comes with a small water or apple juice.

Pollito **\$13.50**

Quarter roasted chicken, fries, and ketchup, with a small water or apple juice.

Salchipapas **\$12.00**

Hot dog, fries, and ketchup, with a small water or apple juice.

Tallarín Verde with Steak **\$15.99**

Linguine in Peruvian basil pesto with parmesan and steak, with a small water or apple juice.

Chicken Tenders with Fries **\$12.50**

Crispy chicken tenders, fries, and ketchup, with a small water or apple juice.

Chicken Nuggets with Fries **\$12.50**

Chicken nuggets and fries, with a small water or apple juice.

Prices may be finalized at checkout. An 18% service fee applies to in-house checks. BYOB. Menu items and availability subject to change.