
PISCO Y NAZCA

CEVICHE GASTROBAR

private dining cocktail menu

prices listed per dozen

HORS D'OEUVRES

CEVICHE TRADICIONAL ° 14

fish, classic leche de tigre, cancha, choclo, sweet potato

CAUSA PULPO ° 20

grilled octopus, whipped potato, chimichurri, olive aioli

EMPANADAS ~ AJÍ DE GALLINA ° 22

chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

ANTICUCHO POLLO ° 34

grilled chicken thigh, ají panca sauce, fried potatoes, choclo

ANTICUCHO CORAZÓN ° 35

grilled beef heart, ají panca sauce, fried potatoes, choclo

TEQUEÑOS ° 30

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

*Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.
Please let us know if you have any food allergies or aversions. 20% service charge will be added to parties of six or more.