

BRUNCH MENU

A THREE COURSE TASTING MENU ° 25 per person
enjoy responsibly bottomless Sangria Peruana, Sangria Brava, El Shandy cocktail,
or our champagne cocktail, 15* with brunch tasting menu.

**Bottomless champagne cocktails and Peruvian Sangrias limited to 2.5 hours.*

POTATOES & EGGS

CAUSA DE PANCITA

pork belly causa, panca hollandaise, chalaquita, poached egg*

CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón, queso fresco,
poached egg, rocoto hollandaise*

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

SMALL PLATES

CEVICHE TRADICIONAL

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

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre, celery, habanero, sweet potato*

TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

LARGE PLATES

CHAUFA DE MARISCOS

shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla*

CHAUFA DE POLLO

chicken thigh, chifa fried rice, pickled vegetables, salsa criolla

QUE BESTIA BURGER

8 oz. certified angus beef, tomato-panca chutney, rocoto pepper aioli*

DULCECITOS

ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche sauce, quinoa crunch

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

CHOLO BROWNIE

dark chocolate brownie, Kahlúa chocolate mousse, lúcuma ice cream, walnuts

**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. 18% service charge will be added to parties of six or more.*



PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu
Doral

CEVICHE

small/regular*

PASSION FRUIT ° 9/16 GF

fish, shrimp, passion fruit leche de tigre, cancha, choclo

NIKKEI [japanese] ° 11/22

ahi tuna, mirin, soy sauce, wasabi peas, cucumbers, chancaca leche de tigre, wonton-sesame crisp

TRADICIONAL ° 9/16 GF

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

CREMOSO ° 9/16 GF

fish, shrimp, creamy leche de tigre, celery, habanero, sweet potato

CEVICHE CALLEJERO ° 16

octopus, fish, shrimp, cancha, rocoto, crispy plantains

ROCOTO ° 10/16 🌶️

fish, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato

LECHE DE TIGRE ° 12

mix of leches de tigre, cancha, fish, octopus

CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso

ALGO MÁS

LECHE DE TIGRE SHOT ° 1

ceviche marinade
add shrimp ° 1

CHAUFA BLANCO ° 3 GF

stir-fried rice, sesame oil, asparagus, egg white

TACU TACU ° 3 GF V

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ° 4

stir-fried seasonal vegetables

PAPAS FRITAS ° 3

french fries, rocoto pepper aioli

V vegetarian

GF gluten-free

🌶️ spicy

LA PREVIA

starters

TEQUEÑOS ° 10

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

PLANCHA PULPO ° 17

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

PISCO MAC & CHEESE ° 9

pork belly, huancaína sauce, smoked cheddar

CHOLO BENEDICTO ° 12

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise

ANTICUCHO CORAZÓN ° 11

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

ANTICUCHO COSTILLA ° 13

braised short rib, chicha morada anticuchera, ají amarillo whipped potato

JALEA ° 19

fried calamari, shrimp, mahi, mussels, salsa criolla

HUANCAÍNA BRAVAS ° 7

marble potatoes, brava sauce

TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

CAUSA TARTAR ° 10

tuna tartar, whipped potato, Asian aioli, wonton crisp

CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

CAUSA DE PANCITA ° 12

pork belly causa, panca hollandaise, chalaquita, poached egg

EMPANADAS

your choice of:

- **Ají de gallina:** chicken stew, ají amarillo, chalaquita, rocoto pepper aioli ° 8
- **Churrasco:** seared skirt steak, soy sauce, onions, tomato, chalaquita, rocoto aioli ° 10

SANGUCHES AND SALADS

LOMO SALTADO SANDWICH ° 12

ciabatta, beef tenderloin, tomatoes, shoestring potatoes, rocoto aioli

QUE BESTIA BURGER ° 14

8 oz. certified angus beef, tomato-panca chutney, rocoto pepper aioli*

TUNA TABBOULEH ° 12

tuna tataki, mixed greens, quinoa, bell peppers, red onions, ginger vinaigrette

ENSALADA BACÁN ° 10

pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

SEGUIMOS...

entrées

TACU TACU & SECO ° 16

braised short ribs, cilantro sauce, ají amarillo, salsa criolla

CHAUFA ° 14

shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla sub quinoa 3

BARLOTTO ° 10 V

barley risotto, stir-fry vegetables, soy sauce, vinegar
add chicken 4, add shrimp 5, add tenderloin 14

CHICHARRÓN DE PESCADO ° 14 🌶️

fried mahi, spicy Asian sauce, arroz chaufa blanco

CHURRASQUÍN ° 19

grilled skirt steak, lima bean tacu tacu

ARROZ CON MARISCOS ° 16

squid, shrimp, fisherman rice, huancaína sauce, salsa criolla

PICANTE DE CAMARONES ° 18 🌶️

shrimp, creamy spicy panca sauce, fava beans, botija olives, soft boiled egg

LOMO SALTADO ° 24

beef tenderloin stir-fry, soy sauce, vinegar, onions, tomato wedges, arroz con choclo

SALMÓN ANDINO ° 16

read seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce

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