

# BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person  
enjoy responsibly bottomless Sangria Peruana, Sangria Brava, El Shandy cocktail,  
or our champagne cocktail, °18 per person

*Bottomless limited to 2.5 hours.*

## FIRST COURSE

*select one*

### AVOCADO TOAST

multigrain ciabatta, avocado purée,  
creamy egg salad, tomato, queso fresco

### TOSTONES

pulled pork, avocado, salsa criolla,  
ají amarillo mojo

### TAMALITO VERDE

pork belly, ají amarillo, cilantro, salsa criolla

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

## SECOND COURSE

*select one*

### CROQUE MADAME

grilled ciabatta, smoked ham, fried egg,  
huancaína sauce, rocoto agrodolce

### CHOLO BENEDICTO

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

### HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly,  
ranchero sauce, jalapeño cilantro cream

### CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

### CEVICHE CREMOSO

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

### CHAUFA DE POLLO

chicken thigh, chifa fried rice

### LOMO SALTADO SANDWICH

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

## THIRD COURSE

*select one*

### FRENCH TOAST

brioche, rice crispies,  
dulce de leche syrup, fruit salad

### ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

### ARROZ CON LECHE CHEESECAKE

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

### CHOLO BROWNIE

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



# PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu  
Doral

## CEVICHE

### PASSION FRUIT ◦ 15

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

### NIKKEI [japanese] ◦ 18

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

### TRADICIONAL ◦ 15 🇵🇪

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

### CREMOSO ◦ 15

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

### CEVICHE CALLEJERO ◦ 16 🇵🇪

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

### CEVICHE MIXTO ◦ 18 🇵🇪

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 ◦ 2.5

shrimp, ceviche marinade

### CHAUFA BLANCO ◦ 3.5

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

### TACU TACU ◦ 4.5 🇵🇪

seared lima bean and rice cake, salsa criolla

### VEGETALES SALTEADOS ◦ 6

stir-fried seasonal vegetables

### PAPAS FRITAS ◦ 3

french fries, rocoto pepper aioli

🇵🇪 platos tradicionales 🌶️ spicy

## LA PREVIA

### TEQUEÑOS ◦ 10

gouda cheese, rocoto aioli,  
Peruvian sweet & sour sauce

### PLANCHA PULPO ◦ 17 🇵🇪

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

### HUANCAINA BRAVAS ◦ 7

marble potatoes, brava sauce

### CAUSA CROCANTE ◦ 9

panko shrimp,  
whipped potato, rocoto aioli

### ANTICUCHO CORAZÓN ◦ 11 🇵🇪

grilled beef heart,  
ají panca sauce, potatoes,  
choclo, ají de la casa\*

### ANTICUCHO DE CARNE ◦ 12 🇵🇪

grilled beef tenderloin,  
ají panca sauce, potatoes,  
choclo, ají de la casa\*

### JALEA ◦ 19.5 🇵🇪

fried calamari, shrimp, fish,  
mussels, salsa criolla

### TOSTONES ◦ 11

pulled pork, avocado,  
salsa criolla, ají amarillo mojo

### CAUSA TARTAR ◦ 10

tuna tartar, whipped potato,  
Asian aioli, wonton crisp

### EMPANADAS 🇵🇪

your choice of:

- **Ají de gallina:** chicken stew,  
rocoto pepper aioli,  
ají amarillo ◦ 8
- **Carne:** skirt steak, tenderloin,  
onions, soy sauce, tomato,  
rocoto aioli ◦ 10
- **Mixta:** one ají de gallina,  
one carne ◦ 9

## FAVORITOS DE BRUNCH

### CHOLO BENEDICTO ◦ 13

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

### AVOCADO TOAST ◦ 8.5

multigrain ciabatta, avocado purée,  
creamy egg salad, tomato, queso fresco

### CACHAPA ◦ 13

muenster cheese, smoked salmon,  
rocoto aioli & agrodolce

### HUEVOS RANCHEROS ◦ 11 🌶️

two fried eggs, grilled tortilla, ranchero sauce,  
pork belly, jalapeño cilantro cream

### TAMALITO VERDE ◦ 9 🇵🇪

pork belly, ají amarillo, cilantro, salsa criolla

### CAUSA DE PANCITA ◦ 12

pork belly causa, panca hollandaise,  
chalaquita, poached egg

### CROQUE MADAME ◦ 11 🌶️

grilled ciabatta, smoked ham, fried egg,  
huancaína sauce, rocoto agrodolce

### ALFAJOR PANCAKES ◦ 9

dulce de leche, fruit salad, whipped cream

### FRENCH TOAST ◦ 12

brioche, rice crispies, dulce de leche syrup,  
fruit salad

### CHICKEN AND WAFFLES ◦ 14

homemade waffles, proper maple syrup

## SEGUIMOS...

### TACU SECO DE CORDERO ◦ 20 🇵🇪

braised lamb shank, cilantro sauce,  
ají amarillo, salsa criolla

### CHAUFA ◦ 14 🇵🇪

shrimp, calamari, chifa fried rice  
add tenderloin 5 sub quinoa 3

### BARLOTTO ◦ 11

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

### BISTEK A LO POBRE ◦ 24 🇵🇪

skirt steak, rice, sweet plantains, fried egg,  
french fries, house salad, ají de la casa

### LOMO SALTADO SANDWICH ◦ 13

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

### QUE BESTIA BURGER ◦ 13

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

### ARROZ CON MARISCOS ◦ 16 🇵🇪

squid, shrimp, fisherman rice, salsa criolla

### CHICHARRÓN DE PESCADO ◦ 15 🌶️

fried fish, spicy Asian sauce,  
arroz chaufa blanco

### LOMO SALTADO ◦ 24 🇵🇪

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

### SALMÓN ANDINO ◦ 17

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

### TUNA TABBULEH ◦ 12

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

### ENSALADA BACÁN ◦ 10

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

\*Consuming raw or undercooked poultry, 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.