

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

TORTA DE CHOCOLATE

chocolate ganache, sugar tuile,
vanilla ice cream



PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu
Doral

CEVICHE

PASSION FRUIT ° 15

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

NIKKEI [japanese] ° 18

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

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

ANTICUCHO CARNE ° 12

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

TEQUEÑOS ° 10

gouda cheese, rocoto aioli,
Peruvian sweet & sour sauce

PLANCHA PULPO ° 17

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

TOSTONES ° 11

pulled pork, avocado,
salsa criolla, ají amarillo mojo

HUANCAINA BRAVAS ° 7

marble potatoes, brava sauce

LA PREVIA

ANTICUCHO CORAZÓN ° 11

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

CAUSA CROCANTE ° 9

panko shrimp, whipped potato,
rocoto aioli

CONCHITAS

A LA PARMESANA ° 14

scallops, cheese sauce, lime,
Grana Padano, garlic chips,
grilled ciabatta bread

JALEA ° 19.5

fried calamari, shrimp, fish,
mussels, salsa criolla

CAUSA DE POLLO ° 9

whipped potato, chicken salad,
avocado, red pepper confit,
mayonesa acevichada

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,
huancaina sauce, rocoto agrodolce

ALFAJOR PANGAKES ° 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 aioli

ARROZ CON MARISCOS ° 16

squid, shrimp, mussels, 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 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