

MIAMI SPICE DINNER MENU 39

1ST COURSE

select 1

CEVICHE NIKKEI

ahi tuna, mirin, soy sauce, wasabi peas, cucumber, wonton crisp

ANTICUCHO COSTILLA

braised short rib, chicha morada, ají amarillo whipped potato

CEVICHE CALLEJERO

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

ROCOTO RELLENO

rocoto pepper, meat ají panca filling, creamy mashed potato

PALTA RELLENA

avocado, shredded chicken, green peas, onions, tomatoes

2ND COURSE

select 1

TALLARINES VERDES

grilled skirt steak, linguini, peruvian pesto

CHICHARRÓN DE PARGO

fried snapper, spicy Asian sauce, arroz chaufa blanco

LOMO SALTADO

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

TACU SECO

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

CHAUFA

shrimp, calamari, chifa fried rice, vegetables salsa criolla

DULCESITOS

select 1

EL CLÁSICO

purple corn porridge, arroz con leche duo

PICARONES

peruvian beignets, chancaca syrup

Items subject to change





PISCO Y NAZCA

CEVICHE GASTROBAR



dinner 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

ROCOTO ° 10/16 🍷

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

CEVICHE CALLEJERO ° 16

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

LECHE DE TIGRE ° 12

mix of leche de tigre, cancha, fish, octopus

CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso

ALGO MAS

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

CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

CAUSA PULPO ° 9

grilled octopus, whipped potato, chimichurri, olive aioli

CAUSA TARTAR ° 10

tuna tartar, whipped potato, Asian aioli, wonton crisp

PLANCHA PULPO ° 17

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

TEQUEÑOS ° 10

gouda cheese, rocoto aioli, peruvian sweet & sour sauce

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

ANTICUCHO COSTILLA ° 13

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

ANTICUCHO CORAZÓN ° 11

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

ANTICUCHO POLLO ° 9

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

PISCO MAC & CHEESE ° 9

pork belly, huancaina sauce, smoked cheddar

HUANCAINA BRAVAS ° 7

marble potatoes, brava sauce

TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ° 19

fried calamari, shrimp, mahi, mussels, salsa criolla

SEGUIMOS...

entrées

TACU TACU & SECO ° 18

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

BARLOTTO ° 10 V

barley risotto, stir-fry vegetables, soy sauce, vinegar

add chicken 4, add shrimp 5, add tenderloin 14

PASTA MACHO ° 20 🍷

squid ink noodles, clams, mussels, shrimp, mahi, rich macho sauce, parmesan

CHAUFA ° 19

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

add tenderloin ° 5

QUE BESTIA BURGER ° 14

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

SALMÓN ANDINO ° 19

seared salmon, anticuchera sauce, quinoa salad, avocado

ARROZ CON MARISCOS ° 18

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

TALLARINES VERDES ° 24

grilled skirt steak, linguini, peruvian pesto

LOMO SALTADO ° 24

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

CHURRASCAZO ° 30

12 oz. grilled skirt steak, lima bean tacu tacu, salsa criolla*

PARGO CROCANTE ° 40 🍷

[for two]

locally sourced whole snapper fried, spicy Asian sauce, arroz chaufa blanco

PLANCHA ANTICUCHERA ° 39

[for two]

grilled mahi, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce