

# MIAMI SPICE DINNER MENU 39

## 1ST COURSE

select 1

### YUCAS A LA HUANCAÍNA

fried yuca, huancaína sauce, soft boiled egg, botija olives

### CAUSA ACEVICHADA

whipped potato, tomato, avocado, creamy ceviche, camote

### CEVICHE CALLEJERO

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

### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo, mojo

### TIRADITO DE AJÍ AMARILLO

sashimi style ceviche, ají amarillo, leche de tigre, choclo

## 2ND COURSE

select 1

### TALLARÍN SALTADO

tenderloin, stir-fried linguine, onions, cherry tomatoes

### ANTICUCHOS DE PESCADO

fish skewers, Idaho potatoes, anticuchera, chimichurri

### ARROZ CON MARISCOS

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

### COSTILLAS GLASEADAS

spare ribs, corn pepian, pickled salad

### AJÍ DE GALLINA

shredded chicken, creamy ají amarillo sauce, arroz con choclo

## DULCESITOS

select 1

### PANNA COCO

coconut panna cotta, chicha morada syrup

### 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 GF

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

### LECHE DE TIGRE ° 12

mix of leche 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

platos tradicionales spicy

vegetarian GF gluten-free

## 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, ají panca sauce, fried potatoes, choclo

### PISCO MAC & CHEESE ° 9

pork belly, huancaína sauce, smoked cheddar

### HUANCAÍNA BRAVAS ° 7

marble potatoes, brava sauce

### TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

### JALEA ° 19

fried calamari, shrimp, fish, 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,

corvina, rich macho sauce, parmesan

### CHAUFA ° 19

shrimp, calamari, chifa fried rice

add tenderloin 5

sub quinoa 3

### 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, onions,

tomato wedges, arroz con choclo, fries

### 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 corvina, squid, shrimp, octopus,

choclo, potato cakes, anticuchera sauce