



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch 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

starters

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

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

CAUSA TARTAR ◦ 10

tuna tartar, whipped potato,
Asian aioli, wonton crisp

CAUSA CROCANTE ◦ 9

panko shrimp,
whipped potato, rocoto aioli

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

SANGUCHES AND SALADS

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*

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 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

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