



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch 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

CEVICHE CALLEJERO ° 16

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

ROCOTO ° 10/16 🍷

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 ° 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

TEQUEÑOS ° 10

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

PLANCHA PULPO ° 17

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

PISCO MAC & CHEESE ° 9

pork belly, huancaína sauce, smoked cheddar

TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO CORAZÓN ° 11

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

ANTICUCHO COSTILLA ° 13

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

JALEA ° 19

fried calamari, shrimp, mahi, mussels, salsa criolla

HUANCAÍNA BRAVAS ° 7

marble potatoes, brava sauce

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, ají amarillo, chalaquita, rocoto pepper aioli ° 8
- **Churrasco:** seared skirt steak, soy sauce, onions, tomato, chalaquita, rocoto aioli ° 10

SANGUCHES AND SALADS

LOMO SALTADO SANDWICH ° 12

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

QUE BESTIA BURGER ° 14

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 TACU & SECO ° 16

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

CHAUFA ° 14

shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla sub quinoa 3

BARLOTTO ° 10 V

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

CHICHARRÓN DE PESCADO ° 14 🍷

fried mahi, spicy Asian sauce, arroz chaufa blanco

CHURRASQUÍN ° 19

grilled skirt steak, lima bean tacu tacu

ARROZ CON MARISCOS ° 16

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

PICANTE DE CAMARONES ° 18 🍷

shrimp, creamy spicy panca sauce, fava beans, botija olives, soft boiled egg

LOMO SALTADO ° 24

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

SALMÓN ANDINO ° 16

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

*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.