

PISCO Y NAZCA

CEVICHE GASTROBAR

TASTE OF DORAL

◦ 18 two-course
◦ 23 three-course

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

CAUSA TARTAR

tuna tartar, whipped potato, Asian aioli, wonton crisp

EMPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO DE POLLO

grilled chicken, potatoes, ají de la casa, choclo, ají panca sauce

SECOND

select 1

TUNA TABOULETH

tuna tataki, mixed greens, quinoa,
bell peppers, red onions, ginger vinaigrette

LOMO SALTADO SANDWICH

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

TALLARÍN SALTADO

chicken stir-fry, soy sauce, onions, tomato, ginger, linguini

QUE BESTIA BURGER

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

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre, celery, habanero, sweet potato

DESSERTS

select 1

CREMA VOLTEADA

Peruvian version of crème caramel, grilled pineapple, quinoa tulle

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch menu
Doral

CEVICHE

PASSION FRUIT ° 15

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

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

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

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

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 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, 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