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# PISCO Y NAZCA

CEVICHE GASTROBAR

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quebranta

LUNCH ° 25 per person

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## APPETIZERS

*select 2*

### CEVICHE TRADICIONAL

fish, classic leche de tigre, cancha, choclo, sweet potato\*

### TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

### EMPANADAS ~ AJÍ DE GALLINA

chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

### ANTICUCHO POLLO

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

## ENTRÉES

*select 2*

### ESTOFADO DE POLLO

braised chicken, panca broth, raisins, arroz con choclo

### SALMÓN ANDINO

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

### CHAUFA

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

## DESSERTS

*select 1*

### ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche sauce, quinoa crunch

### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

\*Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.

Please let us know if you have any food allergies or aversions. 20% service charge will be added to parties of six or more.

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# PISCO Y NAZCA

CEVICHE GASTROBAR

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uvina

LUNCH ° 27 per person

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## APPETIZERS

*select 2*

### CEVICHE CREMOSO

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

### ANTICUCHO POLLO

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

### EMPANADAS ~ AJÍ DE GALLINA

chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

### TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

## ENTRÉES

*select 2*

### ESTOFADO DE POLLO

braised chicken, panca broth, raisins, arroz con choclo

### CHAUFA

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

### QUE BESTIA SLIDERS

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

## DESSERTS

*select 1*

### PIONONO A LA MODE

rolled sponge cake, dulce de leche, Nutella, Kahlúa ice cream

### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

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# PISCO Y NAZCA

CEVICHE GASTROBAR

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italia

LUNCH ° 32 per person

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## APPETIZERS

*select 2*

### PASSION FRUIT CEVICHE

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

### CAUSA PULPO

grilled octopus, whipped potato, chimichurri, olive aioli

### ANTICUCHO DE POLLO

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

### TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

### EMPANADAS ~ AJÍ DE GALLINA

chicken stew, aji amarillo, chalaquita, rocoto pepper aioli

## ENTRÉES

*select 3*

### ESTOFADO DE POLLO

braised chicken, panca broth, raisins, arroz con choclo

### LOMO SALTADO

stir-fry filet mignon, soy sauce, vinegar, onions, tomato wedges, arroz con choclo

### CHICHARRÓN DE PESCADO

fried mahi, spicy Asian sauce, arroz chaufa blanco

### BARLOTTO

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

## DESSERTS

*select 1*

### PIONONO A LA MODE

rolled sponge cake, dulce de leche, Nutella, Kahlúa ice cream

### CHOLO BROWNIE

dark chocolate brownie, Kahlúa chocolate mousse, lúcuma ice cream, walnuts

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