
PISCO Y NAZCA

CEVICHE GASTROBAR

torontel

DINNER ° 27 per person

APPETIZERS

select 2

CEVICHE TRADICIONAL

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

CAUSA PULPO

grilled octopus, whipped potato,
chimichurri, olive aioli

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

CHAUFA

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

SALMÓN ANDINO

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

QUE BESTIA SLIDERS

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

DESSERTS

select 1 - add \$3 per person

PIONONO A LA MODE

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

ARROZ CON LECHE CHEESECAKE

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

*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.

PISCO Y NAZCA

CEVICHE GASTROBAR

moscatel

DINNER ° 32 per person

APPETIZERS

select 2

CEVICHE CREMOSO

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

TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

PASSION FRUIT CEVICHE

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

ENTRÉES

select 2

ESTOFADO DE POLLO

braised chicken, panca broth, raisins, arroz con choclo

LOMO SALTADO

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

CHICHARRÓN DE PESCADO

fried mahi, spicy Asian sauce, arroz chaufa blanco

CHAUFA

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

DESSERTS

select 1 - add \$3 per person

ARROZ CON LECHE CHEESECAKE

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

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

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PISCO Y NAZCA

CEVICHE GASTROBAR

albilla

DINNER ° 42 per person

APPETIZERS

select 2

CAUSA PULPO

grilled octopus, whipped potato,
chimichurri, olive aioli

ANTICUCHO CORAZÓN

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

CAUSA CROCANTE

panko shrimp, whipped potato,
rocoto aioli

CEVICHE NIKKEI

ahi tuna, mirin, soy sauce, wasabi peas,
cucumber, chancaca leche de tigre,
wonton-sesame crisp*

ENTRÉES

select 3

BARLOTTO W/ BEEF TENDERLOIN

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

ESTOFADO DE POLLO

braised chicken, panca broth,
raisins, arroz con choclo

SALMÓN ANDINO

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

CHURRASCAZO

12oz. grilled skirt steak,
lima bean tacu-tacu, salsa criolla*

CHICHARRÓN DE PESCADO

fried mahi, spicy Asian sauce,
arroz chaufa blanco

DESSERTS

select 1 - add \$3 per person

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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