

# MIAMI SPICE BRUNCH

A THREE COURSE TASTING MENU ° 23 per person  
enjoy responsibly bottomless Sangria Peruana, Sangria Brava, El Shandy cocktail,  
or our champagne cocktail, 15\* with brunch tasting menu.

*Bottomless champagne cocktails and Peruvian Sangrias limited to 2.5 hours.*

## POTATOES & EGGS

### CAUSA DE PANCITA

pork belly causa, panca hollandaise, chalaquita, poached egg

### CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón, queso fresco,  
poached egg, rocoto hollandaise

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

## SMALL PLATES

### CEVICHE TRADICIONAL

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

### CEVICHE CREMOSO

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

### TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

### EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

## LARGE PLATES

### CHAUFA DE MARISCOS

shrimp, calamari, chifa fried rice

### CHAUFA DE POLLO

chicken thigh, chifa fried rice

### QUE BESTIA BURGER

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

## DULCECITOS

### ARROZ CON LECHE CHEESECAKE

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

### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

### CHOLO BROWNIE

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

# BRUNCH MENU

A THREE COURSE TASTING MENU °25 per person  
enjoy responsibly bottomless Sangria Peruana, Sangria Brava, El Shandy cocktail,  
or our champagne cocktail, 15\* with brunch tasting menu.

*Bottomless champagne cocktails and Peruvian Sangrias limited to 2.5 hours.*

## POTATOES & EGGS

### CAUSA DE PANCITA

pork belly causa, panca hollandaise, chalaquita, poached egg\*

### CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón, queso fresco,  
poached egg, rocoto hollandaise\*

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

## SMALL PLATES

### CEVICHE TRADICIONAL

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

### CEVICHE CREMOSO

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

### TEQUEÑOS

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

### EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

## LARGE PLATES

### CHAUFA DE MARISCOS

shrimp, calamari, chifa fried rice\*

### CHAUFA DE POLLO

chicken thigh, chifa fried rice\*

### QUE BESTIA BURGER

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

## DULCECITOS

### ARROZ CON LECHE CHEESECAKE

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

### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

### CHOLO BROWNIE

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



# PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu  
Kendall

## CEVICHE

small/regular\*

### PASSION FRUIT ° 9/15.5 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 ° 9/15.5 GF

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

### CREMOSO ° 9/15.5 GF

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

### CEVICHE CALLEJERO ° 15.5 GF

octopus, fish, shrimp, calamari, 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

platos tradicionales spicy  
 vegetarian gluten-free

## 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

### CHOLO BENEDICTO ° 12

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise

### 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, fish, mussels, salsa criolla

### HUANCAÍNA BRAVAS ° 7

marble potatoes, brava sauce

### TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

### CAUSA TARTAR ° 10

tuna tartar, whipped potato, Asian aioli, wonton crisp

### CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

### CAUSA DE PANCITA ° 12

pork belly causa, panca hollandaise, chalaquita, poached egg

### 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  
add tenderloin 5  
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 corvina, 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, onions, tomato wedges, arroz con choclo, fries

### 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.