



# PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu  
Kendall

## CEVICHE

### PASSION FRUIT ° 15

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

### 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 MIXTO ° 18

fish, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato

### CEVICHE CALLEJERO ° 16

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

### LECHE DE TIGRE ° 12

mix of leche 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

## SELECCIONES DEL CHEF

### TALLARÍN SALTADO ° 17

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

### TACU CHUPE ° 18

tacu tacu, shrimp, ají panca sauce, queso fresco, fava beans, cream

### CONCHITAS A LA PARMESANA ° 14

scallops, cheese sauce, Grana Padano, lime, garlic chips, grilled ciabatta bread

### CAUSA DE POLLO ° 9

whipped potato, avocado, chicken salad, red pepper confit, mayonesa acevichada

### HONGOS ACEVICHADOS ° 15

oyster, brown beech and maitake mushrooms, avocado rocoto cream, creamy & classic leches de tigre, sweet potato, crispy quinoa

## LA PREVIA

starters

### CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

### CAUSA TARTAR ° 10

tuna tartar, whipped potato, Asian aioli, wonton crisp

### PLANCHA PULPO ° 17

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

### TEQUEÑOS ° 10

gouda cheese, rocoto aioli, peruvian sweet & sour sauce

### 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

### ANTICUCHO DE CARNE ° 12

grilled beef tenderloin, ají panca sauce, potatoes, choclo, ají de la casa\*

### ANTICUCHO CORAZÓN ° 11

grilled beef heart, ají panca sauce, potatoes, choclo, ají de la casa\*

### ANTICUCHO POLLO ° 9

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

### HUANCAINA BRAVAS ° 7

marble potatoes, brava sauce

### TOSTONES ° 11

pulled pork, avocado, salsa criolla, ají amarillo mojo

### JALEA ° 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

## SEGUIMOS...

entrées

### TACU SECO DE CORDERO ° 20

braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

### BARLOTTO ° 11

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

### PESCADO A LO MACHO ° 24

pan seared snapper, calamari, mussels, yuca, ají panca, arroz con choclo

### CHAUFA ° 19

shrimp, calamari, chifa fried rice  
add tenderloin 5  
sub quinoa 3

### QUE BESTIA BURGER ° 15

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

### SALMÓN ANDINO ° 20

seared salmon, anticuchera sauce, quinoa salad, avocado

### ARROZ CON MARISCOS ° 18

squid, shrimp, fisherman rice, salsa criolla

### TALLARINES VERDES ° 24

grilled skirt steak, linguini, peruvian pesto

### LOMO SALTADO ° 24

stir-fried tenderloin, soy sauce, onions, tomato wedges, arroz con choclo, fries

### BISTEK A LO POBRE ° 24

skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa\*

### PARGO CROCANTE ° 40

[for two]

locally sourced whole snapper fried, spicy Asian sauce, arroz chaufa blanco

### PLANCHA ANTICUCHERA ° 39

[for two]

grilled fish, squid, shrimp, octopus, choclo, potato cakes, anticuchera 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.



## OUR COCKTAILS

### DE TEMPORADA:

#### ACELERADO 11

Ketel One vodka, fresh lime, celery, habanero

#### GUAPC'S CHILCANO 11

Pisco Cuatro Gallos, fresh lime juice, passion fruit purée, Fever-Tree ginger beer, fresh mint, rocoto tincture

#### NENA'S CHILCANO 11

Pisco Cuatro Gallos, lychee purée, fresh lime, St. Germain, raspberry-hibiscus syrup, Fever-Tree ginger beer

#### PISCO PUNCH 11

Pisco Cuatro Gallos, fresh pineapple, papaya syrup, Inca Kola, plum bitters

#### NAZCA MULE 11

Pisco Cuatro Gallos, Fever-Tree ginger beer, fresh lime juice

#### PISCO SOUR 11

Pisco Cuatro Gallos, fresh lime juice, sugar, pasteurized egg whites

#### PASSION SOUR 11

Peruvian pisco sour, passion fruit purée

#### EL SHANDY 9

El Jimador Reposado tequila, Funky Buddha Floridian, agave néctar, lime juice

#### PURPLE SKIES 11

Ketel One vodka, triple sec, chicha morada, lemon juice

#### EL VIEJITO 11

Bulleit rye, Ancho Reyes liqueur, sweet vermouth, Angostura bitters, rhubarb bitters

#### PROPER RUM & COKE 11

Diplomatico Reserva Exclusiva, Coca-Cola, cherry & chocolate bitters, cinnamon stick

## PITCHERS

#### EL SHANDY 29.50

El Jimador Reposado tequila, Funky Buddha Floridian, agave néctar, lime juice

#### SANGRIA BLANCA 37.50

Peach schnapps, triple sec, simple syrup, sparkling wine, strawberries, blueberries

#### SANGRIA BRAVA 29.50

Old Forester 100 bourbon, triple sec, red wine, oranges

## BEERS

### DRAFT BEERS

#### KIRIN ICHIBAN ° 7

Pale Lager - Japan, 5.00%

#### FUNKY BUDDHA FLORIDIAN ° 7

Hefeweizen - Florida, 5.60%

#### MIA MIAMI WEISS ° 7

Hefeweizen - Florida, 5.80%

#### MODELO ESPECIAL ° 6

Pale Lager - Mexico, 4.40%

#### TANK LA FINCA ° 6

Saison - Florida, 6.20%

#### STELLA ARTOIS ° 6

Euro Pale Lager - Belgium, 5.00%

#### ESTRELLA DAMM ° 6

Pale Lager - Spain, 5.20%

#### WYNWOOD LA RUBIA ° 7

American Blonde Ale - Florida, 5.00%

#### CORONA LIGHT ° 6

Light Lager - Mexico, 4.10%

#### SAMUEL ADAMS BOSTON LAGER ° 6

Vienna Lager - Massachusetts, 4.90%

#### CIGAR CITY JAI ALAI ° 7

American IPA - Florida, 7.50% ABV

#### WYNWOOD POP'S ° 6

American Porter - Florida, 6.20% ABV

#### J. WAKEFIELD HOP FOR TEACHER ° 9

American IPA - Florida, 6.00%

#### PERONI ° 6

Pale Lager - Italy, 4.70% ° 6

#### LAGUNITAS ° 7

American IPA - California, 6.20%

#### J. WAKEFIELD AMBER WAVES ° 9

Amber Ale - Florida, 6.90%

#### LEFT HAND MILK STOUT ° 6

Milk/Sweet Stout - Colorado, 6.00%

#### GUINNESS ° 7

Irish Dry Stout - Ireland, 4.20%

### BOTTLED BEER

#### DOGFISH HEAD 90 MINUTE ° 9

Imperial IPA - Delaware, 9.00%

#### MILLER LITE ° 5

Light Lager - Wisconsin, 4.17%

#### AMSTEL LIGHT ° 6

Light Lager - Netherlands, 3.50%

#### BLUE MOON BELGIAN WHITE ° 6

Witbier - Colorado, 5.40%

#### CUMBRES QUINUA ° 8

Kölsch - Peru, 5.00%

#### CUSQUEÑA ° 6

Pale Lager - Peru, 5.00%

#### HEINEKEN ° 7

Pale Lager - Netherlands, 5.00%

#### CORONA EXTRA ° 6

Pale Lager - Mexico, 4.60%

#### CRISTAL ° 5

Pale Lager - Peru, 5.00%

#### NEGRA MODELO ° 6

Amber Lager - Mexico, 5.40%

## WINES

### SPARKLING WINE

#### GANCIA MOSCATO D'ASTI D.O.C.G. ° 10/40

Italy NV

#### PIPER SONOMA BRUT ° 10/40

Sonoma County, California NV

#### LAURENT-PERRIER BRUT 187ML ° 24

Champagne, France NV

#### TAITTINGER BRUT LA FRANCAISE ° 85

Champagne, France NV

#### DOMAINE CARNEROS BRUT ROSE ° 88

Carneros, California NV

### ROSE

#### ALTO LIMAY, PINOT NOIR ROSÉ ° 9/36

Patagonia, Argentina 2016

### WHITES

#### SAUVIGNON BLANC

##### VIÑA LEYDA ° 9/36

Leyda Valley, Chile 2016

##### INTIPALKA ° 36

Ica Valley, Peru 2016

##### JOEL GOTT ° 10/40

California 2015

##### CAKEBREAD ° 69

Napa Valley, California 2015

##### QUIVIRA, FIG TREE VINEYARD ° 50

Dry Creek Valley, Sonoma Co., California 2014

### OTHER WHITES & BLENDS

#### SANTA JULIA PINOT GRIGIO ° 7/28

Mendoza, Argentina 2016

#### TANGENT PINOT GRIGIO ° 10/40

Edna Valley, California 2015

#### TERRAZAS DE LOS ANDES TORRONTÉS RESERVA ° 42

Salta, Argentina 2015

#### SOLENA PINOT GRIS ° 45

Willamette Valley, Oregon 2015

#### RED TAIL RIDGE DRY RIESLING ° 43

Finger Lakes, New York 2014

#### MILDBRANDT TRADITIONS RIESLING ° 8/32

Columbia Valley, Washington 2015

### CHARDONNAY

#### TORO DE PIEDRA GRAND RESERVE ° 8/32

Maule Valley, Chile 2015

#### PULENTA ESTATE VIII ° 38

Mendoza, Argentina 2015

#### SMOKE TREE ° 11/44

Los Carneros, California 2015

#### CATENA ALTA ° 75

Mendoza, Argentina 2014

#### STEWART ° 50

Sonoma Mountain, California 2014

#### CHAPPELLET ° 64

Napa Valley, California 2014

### REDS

#### PINOT NOIR

##### RITUAL ° 45

Casablanca Valley, Chile 2015

##### LOLA ° 46

North Coast 2016

##### SIDURI ° 65

Russian River, California 2014

##### SANTA RITA SECRET RESERVE ° 8/32

Chile 2015

### MALBEC & OTHER BLENDS

#### CATENA, VISTA FLORES, MALBEC ° 10/40

Valle de Uco, Argentina 2014

#### PASCUAL TOSO MALBEC RESERVA ° 50

Mendoza, Argentina 2014

#### EL ENEMIGO MALBEC ° 68

Mendoza, Argentina 2012

#### FINCA EL ORIGEN GRAN RESERVA ° 55

Valle de Uco, Argentina 2014

### CARMENERE & MERLOT

#### CASA SILVA ° 39

Carménère, Colchagua Valley, Chile 2014

#### CASA LAPOSTOLLE CUVÉE ALEXANDER ° 52

Merlot, Apalta, Chile 2012

#### GOUGENHEIM, VALLE ESCONDIDO ° 8/32

Merlot, Mendoza, Argentina 2016

#### MONTES PURPLE ANGEL ° 130

Carménère, Colchagua Valley, Chile 2012

### CABERNET SAUVIGNON BLENDS

#### VERAMONTE PRIMUS ° 50

Cabernet Malbec Blend, Colchagua Valley, Chile 2014

#### FAMILIA ZUCCARDI ZETA ° 99

Malbec Cabernet Blend, Mendoza, Argentina 2012

#### TIKAL, JÚBILLO ° 92

Malbec Cabernet Blend, Mendoza, Argentina 2013

### CABERNET SAUVIGNON

#### MURPHY GOODE ° 10/40

California 2013

#### SUSANA BALBO SIGNATURE ° 14/56

Mendoza, Argentina 2013

#### NEWTON RED LABEL ° 60

Sonoma County, California 2014

#### DECCY BY DUCKHORN ° 63

Sonoma County 2014

#### CATENA ALTA ° 105

Mendoza, Argentina 2013