



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu
Kendall

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 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

TIRADITO DE SALMON ° 12

seared salmon, cucumber,
smoky leche de tigre blanca, rocoto

QUINOA CAPRESA ° 13

tomato, crispy quinoa, ají amarillo, burrata

POLLITO ASADO ° 19

marinated Cornish hen, french fries,
house salad, tari sauce

PAPAS A LA HUANCAINA ° 6.5

Idaho potatoes,
huancaina sauce,
boiled egg, botija olives

TIRADITO BICOLOR ° 15

cobia, rocoto,
cancha, cilantro,
leche de tigre blanca

LA PREVIA

starters

CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

CAUSA TARTAR ° 10

tuna tartar, whipped potato, Asian aioli,
wonton crisp

CAUSA DE POLLO ° 9

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

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 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

CONCHITAS A LA PARMESANA ° 14

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

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 aioli

SALMÓN ANDINO ° 20

seared salmon, anticuchera sauce,
quinoa salad, avocado

ARROZ CON MARISCOS ° 18

squid, shrimp, mussels, 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.