



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu
Kendall

CEVICHESES

small/regular*

PASSION FRUIT ° 9/16 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 ° 9/16 GF 🇵🇪

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

CREMOSO ° 9/16 GF

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

CEVICHE MIXTO ° 10/18 🇵🇪 🇵🇪

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

CEVICHE CALLEJERO ° 16 GF 🇵🇪

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 GF

stir-fried rice, sesame oil, asparagus, egg white

TACU TACU ° 3.5 GF V 🇵🇪

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

V vegetarian GF gluten-free

SELECCIONES DEL CHEF

TIRADITO SELVÁTICO ° 13

cobia, cocona, ají charapita, leche de tigre, patacón

CAUSA DE Cangrejo ° 11

soft shell crab, whipped potato, tartar sauce, salsa criolla

PATO MOCHICA ° 21

arroz con pato, crispy duck confit, tari, carrots, peas

SUDADO ° 28

whole snapper, ají amarillo broth, arroz con choclo

LA PREVIA

starters

CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

CAUSA PULPO ° 9

grilled octopus, whipped potato, chimichurri, olive 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, ají amarillo, chalaquita, rocoto pepper aioli ° 8
- **Churrasco:** seared skirt steak, onions, soy sauce, tomato, chalaquita, rocoto aioli ° 10

ANTICUCHO COSTILLA ° 13

braised short rib, chicha morada anticuchera, ají amarillo whipped potato

ANTICUCHO CORAZÓN ° 11 🇵🇪

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

ANTICUCHO POLLO ° 9 🇵🇪

grilled chicken, ají panca sauce, fried potatoes, choclo

PISCO MAC & CHEESE ° 9

pork belly, huancaína sauce, smoked cheddar

HUANCAÍNA 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 TACU & SEGO ° 18 🇵🇪

braised short ribs, cilantro sauce, ají amarillo, salsa criolla

BARLOTTO ° 11 V

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

PASTA MACHO ° 20 🇵🇪

squid ink noodles, clams, mussels, shrimp, fish, rich macho sauce, parmesan

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, huacaina sauce, 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

CHURRASCAZO ° 30 🇵🇪

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

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

PISCO PUNCH 11

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

GUAPCO'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

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

WYNWOOD MAGIC CITY ° 6

Pale Ale - Florida, 5.60%

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

BUD LIGHT ° 5

Light Lager - Missouri, 4.20%

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 GOYT ° 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

MONTINORE PINOT GRIGIO ° 10/40

Willamette Valley, Oregon 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 2013

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 2014

SIDURI ° 65

Russian River, California 2014

SANTA RITA SECRET RESERVE ° 8/32

Chile 2015

MALBEC & OTHER BLENDS

TERRAZAS DE LOS ANDES, MALBEC RESERVA ° 10/40

Mendoza, Argentina 2015

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

MONT GRAS RESERVE ° 8/32

Merlot, Colchagua Valley, Chile 2015

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

DECOY BY DUCKHORN ° 63

Sonoma County 2014

CATENA ALTA ° 105

Mendoza, Argentina 2013