



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner 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

ROCOTO ° 10/16 †

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

CEVICHE CALLEJERO ° 15.5

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

LECHE DE TIGRE ° 12

mix of leche de tigre, cancha, fish, octopus

CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso

ALGO MAS

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

V vegetarian

GF gluten-free

† spicy

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, soy sauce, onions, 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 thigh, ají panca sauce, fried potatoes, choclo

PISCO MAC & CHEESE ° 9

pork belly, huancaína sauce, smoked cheddar

HUANCAÍNA BRAVAS ° 7

marble potatoes, brava sauce

TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ° 19

fried calamari, shrimp, mahi, mussels, salsa criolla

SEGUIMOS...

entrées

TACU TACU & SECO ° 18

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

BARLOTTO ° 10 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, mahi, rich macho sauce, parmesan

CHAUFA ° 19

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

add tenderloin ° 5

QUE BESTIA BURGER ° 14

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

SALMÓN ANDINO ° 19

seared salmon, anticuchera sauce, quinoa salad, avocado

ARROZ CON MARISCOS ° 18

squid, shrimp, fisherman rice, huancaína sauce, salsa criolla

TALLARINES VERDES ° 24

grilled skirt steak, linguini, peruvian pesto

LOMO SALTADO ° 24

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

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 mahi, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce