

# PISCO Y NAZCA

## CEVICHE GASTROBAR

LUNCH PRIX FIXE

◦ 18 two-course  
◦ 23 three-course

### FIRST

select 1

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### CAUSA TARTAR

tuna tartar, whipped potato, Asian aioli, wonton crisp

#### EMPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

#### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### ANTICUCHO DE POLLO

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

### SECOND

select 1

#### TUNA TABOULETH

tuna tataki, mixed greens, quinoa,  
bell peppers, red onions, ginger vinaigrette

#### LOMO SALTADO SANDWICH

ciabatta, beef tenderloin, tomatoes, shoestring potatoes, rocoto aioli

#### TALLARÍN SALTADO

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

#### QUE BESTIA BURGER

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

#### CEVICHE CREMOSO

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

### DESSERTS

select 1

#### CREMA VOLTEADA

Peruvian version of crème caramel, grilled pineapple, quinoa tuile

#### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze



# PISCO Y NAZCA

CEVICHE GASTROBAR



lunch 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 CALLEJERO ° 16 🇵🇪

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

### CEVICHE MIXTO ° 18 🇵🇪

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 ° 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

## LA PREVIA

starters

### ANTICUCHO CARNE ° 12 🇵🇪

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

### TEQUEÑOS ° 10

gouda cheese, rocoto aioli,  
Peruvian sweet & sour sauce

### PLANCHA PULPO ° 17 🇵🇪

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

### TOSTONES ° 11

pulled pork, avocado,  
salsa criolla, ají amarillo mojo

### HUANCAINA BRAVAS ° 7

marble potatoes, brava sauce

### ANTICUCHO CORAZÓN ° 11 🇵🇪

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

### CAUSA CROCANTE ° 9

panko shrimp, whipped potato,  
rocoto aioli

### CONCHITAS

A LA PARMESANA ° 14 🇵🇪  
scallops, cheese sauce, lime,  
Grana Padano, garlic chips,  
grilled ciabatta bread

### JALEA ° 19.5 🇵🇪

fried calamari, shrimp, fish,  
mussels, salsa criolla

### CAUSA DE POLLO ° 9 🇵🇪

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

### CAUSA TARTAR ° 10

tuna tartar, whipped potato,  
Asian aioli, wonton crisp

### 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

## SANGUCHES AND SALADS

### LOMO SALTADO SANDWICH ° 13 🇵🇪

ciabatta, beef tenderloin, tomatoes,  
shoestring potatoes, rocoto aioli

### QUE BESTIA BURGER ° 13

8 oz. certified angus beef,  
tomato-panca chutney, rocoto 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 SECO DE CORDERO ° 20 🇵🇪

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

### CHAUFA ° 14 🇵🇪

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

### BARLOTTO ° 11 V

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

### BISTEK A LO POBRE ° 24 🇵🇪

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

### ARROZ CON MARISCOS ° 16 🇵🇪

squid, shrimp, mussels, fisherman rice,  
salsa criolla

### CHICHARRÓN DE PESCADO ° 15 🇵🇪

fried fish, spicy Asian sauce,  
arroz chaufa blanco

### LOMO SALTADO ° 24 🇵🇪

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

### SALMÓN ANDINO ° 17

seared salmon, quinoa salad, avocado,  
anticuchera and huacatay sauce