

MIAMI SPICE LUNCH MENU 23

1ST COURSE

select 1

CEVICHE TRADICIONAL

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

CHOROS A LA CHALACA

green lip mussels, chalaca sauce, choclo, cancha

PAPA RELLENA

Peruvian stuffed potato, salsa criolla, tari sauce

EMPANADA DE AJÍ DE GALLINA

chicken stew, ají amarillo, chalaquita, rocoto & aioli

2ND COURSE

select 1

ARROZ CHAUFÁ

shrimp, squid, chifa fried rice

SECO DE CORDERO CON FRIJOLE

lamb, cilantro sauce, canario beans, side of arroz con choclo

SALMÓN ANDINO

seared salmon, quinoa salad, avocado, Peruvian sauces

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, chaufa blanco

LOMO SALTADO SANDWICH

ciabatta roll, tenderloin, tomatoes, shoestring potatoes

DULCESITOS

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

Items subject to change



PICK YOUR BENTO TRAY

LIMA 15

AGUADITO

Chicken, cilantro soup

CHAUFA BLANCO

Stir-fried rice, asparagus, sesame oil, egg whites

MILANESACHI JAU KAI

Panko breaded chicken thigh, Asian sauce

CUZCO 17

CEVICHE CREMOSO*

Mahi, shrimp, creamy leche de tigre, celery, habanero

ANTICUCHOS DE POLLO

Chicken skewers, yukon gold, choclo, anticucha sauce

PAPASA LA HUANCAÍNA

Yukon gold, huancáína sauce, botija olives, boiled egg

IQUITOS 16.5

ENSALADA BACÁN

Chicken, mixed greens, avocado, shoestring potatoes, vinaigrette

EMPANADA AJÍ DE GALLINA

Chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

ARROZ CHAUFA

Shrimp, calamari, chifa fried rice

*Consuming raw or undercooked fish, 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.





PISCO Y NAZCA

CEVICHE GASTROBAR



lunch 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

CEVICHE CALLEJERO ° 15.5 GF 🇵🇪

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

ROCOTO ° 10/16 🇵🇪

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 ° 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

🇵🇪 platos tradicionales 🌶️ spicy
V vegetarian GF gluten-free

LA PREVIA

starters

TEQUEÑOS ° 10

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

PLANCHA PULPO ° 17 🇵🇪

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

PISCO MAC & CHEESE ° 9

pork belly, huancaína sauce, smoked cheddar

TOSTONES ° 10

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO CORAZÓN ° 11 🇵🇪

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

ANTICUCHO COSTILLA ° 13

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

JALEA ° 19 🇵🇪

fried calamari, shrimp, fish, mussels, salsa criolla

HUANCAÍNA BRAVAS ° 7

marble potatoes, brava sauce

CAUSA TARTAR ° 10

tuna tartar, whipped potato, Asian aioli, wonton crisp

CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

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

SANGUCHES AND SALADS

LOMO SALTADO SANDWICH ° 12 🇵🇪

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

QUE BESTIA BURGER ° 14

8 oz. certified angus beef, tomato-panca chutney, rocoto pepper 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 TACU & SECO ° 16 🇵🇪

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

CHAUFA ° 14 🇵🇪

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

BARLOTTO ° 10 V

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

CHICHARRÓN DE PESCADO ° 14 🇵🇪

fried corvina, spicy Asian sauce, arroz chaufa blanco

CHURRASQUÍN ° 19 🇵🇪

grilled skirt steak, lima bean tacu tacu

ARROZ CON MARISCOS ° 16 🇵🇪

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

PICANTE DE CAMARONES ° 18 🇵🇪 🌶️

shrimp, creamy spicy panca sauce, fava beans, botija olives, soft boiled egg

LOMO SALTADO ° 24 🇵🇪

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

SALMÓN ANDINO ° 16

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