



# 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

### 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\*

### ANTICUCHO DE CARNE ◦ 12

grilled beef tenderloin,  
ají panca sauce, potatoes,

choclo, ají de la casa\*

### JALEA ◦ 19.5

fried calamari, shrimp, fish,  
mussels, salsa criolla

### 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,  
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 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 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 ◦ 11V

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, 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