

BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU ° 30 per person

enjoy responsibly bottomless Sangría Blanca,
Sangría Brava, or mimosa ° 18 per person

Bottomless limited to 2.5 hours.

FIRST COURSE

select one

TOSTONES

pulled pork, avocado,
salsa criolla, ají amarillo mojo

TAMALITO VERDE

pork belly, ají amarillo, cilantro, salsa criolla

AVOCADO TOAST

multigrain ciabatta, avocado purée,
creamy egg salad, tomato, queso fresco

CAUSA DE PANCITA

pork belly causa, panca hollandaise,
chalaquita, poached egg

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

SECOND COURSE

select one

CROQUE MADAME

grilled ciabatta, smoked ham, fried egg,
huancaína sauce, rocoto agrodolce

CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

CHAUFA DE POLLO

chicken thigh, chifa fried rice

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly,
ranchero sauce, jalapeño cilantro cream

CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón,
queso fresco, poached egg,
rocoto hollandaise

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre,
celery, ají limo, sweet potato

LOMO SALTADO SANDWICH

ciabatta, beef tenderloin,
oyster and soy sauce, tomatoes,
shoestring potatoes, rocoto aioli

THIRD COURSE

select one

FRENCH TOAST

brioche, rice crispies,
dulce de leche syrup, fruit salad

ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

SUSPIRO

dulce de leche custard, meringue,
passion fruit glaze

ARROZ CON LECHE CHEESECAKE

arroz con leche custard,
dulce de leche sauce,
quinoa crunch

BUENAZO

dark chocolate brownie, lúcuma ice cream,
Kahlúa chocolate mousse, walnuts

Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.

Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.



PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu
Washington

CEVICHE

PASSION FRUIT ◦ 16.5

fish, shrimp, passion fruit leche de tigre, cancha, choclo,

NIKKEI [japanese] ◦ 20

ahi tuna, chancaca leche de tigre, mirin, soy sauce, wasabi peas, cucumbers, wonton-sesame crisp

TRADICIONAL ◦ 16.5

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

CREMOSO ◦ 16.5

fish, shrimp, creamy leche de tigre, sweet potato, celery, ají limo

CEVICHE CALLEJERO ◦ 17.5

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

CEVICHE MIXTO ◦ 20

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

LECHE DE TIGRE ◦ 13

mix of leches de tigre, cancha, fish, octopus

TIRADITO BICOLOR ◦ 16.5

cobia, leche de tigre blanca, rocoto, cancha, cilantro

HONGOS ACEVICHADOS ◦ 16.5

oyster, brown beech and maitake mushrooms, avocado rocoto cream, sweet potato, crispy quinoa

CEVICHE SAMPLER ◦ 22

passion fruit, tradicional, cremoso

ALGO MÁS

sides

LECHE DE TIGRE SHOT ◦ 3

shrimp, ceviche marinade

CHAUFA BLANCO ◦ 4

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

TACU TACU ◦ 5

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ◦ 6.5

stir-fried seasonal vegetables, oyster and soy sauce

PAPAS FRITAS ◦ 3.5

french fries, rocoto pepper aioli

traditional inspired dishes

spicy

LA PREVIA

starters

ANTICUCHO CARNE ◦ 13

grilled beef tenderloin, potatoes, choclo,

anticuchera, ají de la casa

QUINOA CAPRESE ◦ 13

tomato, crispy quinoa, ají amarillo, burrata

PLANCHA PULPO ◦ 18.5

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

TOSTONES ◦ 12

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO CORAZÓN ◦ 12

grilled beef heart, potatoes, choclo, anticuchera, ají de la casa

PAPAS A LA HUANCAINA ◦ 7

Idaho potatoes, huancaína sauce, boiled egg, botija olives

CAUSA CROCANTE ◦ 10

panko shrimp, whipped potato, rocoto aioli

CONCHITAS A LA PARMESANA ◦ 15.5

scallops, cheese sauce, lime, Grana Padano, garlic chips, grilled ciabatta bread

JALEA ◦ 21.5

fried calamari, shrimp, fish, mussels, salsa criolla

CAUSA DE POLLO ◦ 10

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

CAUSA TARTAR ◦ 11

tuna tartar, whipped potato, Asian aioli, wonton crisp

EMPANADAS

your choice of:

• **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 9

• **Carne:** skirt steak, tenderloin, onions, oyster and soy sauce, tomato, rocoto aioli ◦ 11

• **Mixta:** one ají de gallina, one carne ◦ 10

FAVORITOS DE BRUNCH

brunch favorites

CHOLO BENEDICTO ◦ 14.5

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise

AVOCADO TOAST ◦ 9.5

multigrain ciabatta, avocado purée, creamy egg salad, tomato, queso fresco

HUEVOS RANCHEROS ◦ 12

two fried eggs, grilled tortilla, ranchero sauce, pork belly, jalapeño cilantro cream

CAUSA DE PANCITA ◦ 10

pork belly causa, panca hollandaise, chalaquita, poached egg

TAMALITO VERDE ◦ 10

pork belly, ají amarillo, cilantro, salsa criolla

CROQUE MADAME ◦ 12

grilled ciabatta, smoked ham, fried egg, huancaína sauce, rocoto agrodolce

ALFAJOR PANCAKES ◦ 10

dulce de leche, fruit salad, whipped cream

FRENCH TOAST ◦ 13

brioche, rice crispies, dulce de leche syrup, fruit salad

CHICKEN AND WAFFLES ◦ 15.5

housemade waffles, proper maple syrup

SEGUIMOS...

entrées

TACU SECO DE CORDERO ◦ 25

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

BISTEC A LO POBRE ◦ 26.5

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

LOMO SALTADO SANDWICH ◦ 14.5

ciabatta, beef tenderloin, oyster and soy sauce, tomatoes, shoestring potatoes, rocoto aioli

QUE BESTIA BURGER ◦ 14.5

8 oz. ground beef, rocoto aioli, tomato-panca chutney

SEARED AHI TUNA ◦ 17

mixed greens, quinoa salad, ginger vinaigrette, togarashi

CHAUFA ◦ 15.5

shrimp, calamari, chifa fried rice add tenderloin 5.5 sub quinoa 3

ARROZ CON MARISCOS ◦ 17.5

squid, shrimp, mussels, fisherman rice, salsa criolla

CHICHARRÓN DE PESCADO ◦ 16.5

fried fish, spicy Asian sauce, arroz chaufa blanco

LOMO SALTADO ◦ 26.5

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

SALMÓN ANDINO ◦ 18.5

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

BARLOTTO ◦ 12

barley risotto, stir-fry vegetables, oyster and soy sauce add chicken 4.5 add shrimp 5.5 add tenderloin 15.5

ENSALADA BACÁN ◦ 11

pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

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