



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner 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, celery, ají limo, sweet potato

CEVICHE MIXTO ° 20

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

CEVICHE CALLEJERO ° 17.5

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

LECHE DE TIGRE ° 13

mix of leche de tigre, cancha, fish, octopus

HONGOS ACEVICHADOS ° 16.5

oyster, brown beech and maitake mushrooms, creamy & classic leches de tigre, 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

SELECCIONES DEL CHEF

chef's selections

TIRADITO DE SALMON ° 13

seared salmon, cucumber, smoky leche de tigre blanca, rocoto

QUINOA CAPRESE ° 14.5

tomato, crispy quinoa, ají amarillo, burrata

POLLITO ASADO ° 21

marinated Cornish hen, french fries, house salad, tari sauce

PAPAS A LA HUANCAINA ° 7

Idaho potatoes, huancaina sauce, boiled egg, botija olives

TIRADITO BICOLOR ° 16.5

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

LA PREVIA

starters

CAUSA CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

CAUSA TARTAR ° 11

tuna tartar, whipped potato, Asian aioli, wonton crisp

CAUSA DE POLLO ° 10

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

CAUSA SAMPLER ° 11

crocante, tartar, pollo

JALEA ° 21.5

fried calamari, shrimp, fish, mussels, salsa criolla

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

ANTICUCHO CARNE ° 13

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

ANTICUCHO CORAZÓN ° 12

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

ANTICUCHO POLLO ° 10

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

TOSTONES ° 12

pulled pork, avocado, salsa criolla, ají amarillo mojo

PLANCHA PULPO ° 18.5

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

CONCHITAS A LA PARMESANA ° 15.5

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

SEGUIMOS...

entrées

TACU SECO DE CORDERO ° 25

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

PLANCHA ANTICUCHERA ° 43

[for two]

grilled fish, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce

PESCADO A LO MACHO ° 26.5

pan seared snapper, calamari, mussels, yuca, ají panca, arroz con choclo

QUE BESTIA BURGER ° 16.5

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

SALMÓN ANDINO ° 22

seared salmon, anticuchera sauce, quinoa salad, avocado

TALLARINES VERDES ° 26.5

grilled skirt steak, linguini, Peruvian pesto

CHAUFA ° 21

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

ARROZ CON MARISCOS ° 20

squid, shrimp, mussels, fisherman rice, salsa criolla

PARGO CROCANTE ° 44

[for two]

locally sourced whole snapper fried, spicy Asian sauce, arroz chaufa blanco

LOMO SALTADO ° 26.5

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

BISTEC A LO POBRE ° 26.5

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

TALLARÍN SALTADO ° 18.5

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

BARLOTTO ° 12

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

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. 18% service charge will be added to parties of six or more.