



# PISCO Y NAZCA

CEVICHE GASTROBAR



lunch 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, 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

### 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

### HUANCAINA BRAVAS ° 7.5

marble potatoes, brava sauce

### ANTICUCHO CORAZÓN ° 12

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

### 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, soy sauce, tomato, rocoto aioli ° 11
- **Mixta:** one ají de gallina, one carne ° 10

## SANGUCHES Y ENSALADAS

sandwiches and salads

### LOMO SALTADO SANDWICH ° 14.5

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

### QUE BESTIA BURGER ° 14.5

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

### SEARED AHI TUNA ° 13

mixed greens, quinoa salad, ginger vinaigrette, togarashi

### ENSALADA BACÁN ° 11

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

## SEGUIMOS...

entrées

### TACU SECO DE CORDERO ° 22

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

### CHAUFA ° 15.5

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

### BARLOTTO ° 12

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

### BISTEC A LO POBRE ° 26.5

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

### 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, soy sauce, onions, tomato wedges, arroz con choclo, fries

### SALMÓN ANDINO ° 18.5

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