



# PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu  
Doral

## CEVICHE

### PASSION FRUIT ◦ 15

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

### NIKKEI [japanese] ◦ 18

ahi tuna, chancaca leche de tigre, mirin, soy sauce, cucumbers, wonton-sesame crisp\*

### TRADICIONAL ◦ 15

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

### CREMOSO ◦ 15

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

### CEVICHE MIXTO ◦ 18

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

### CEVICHE CALLEJERO ◦ 16

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

### LECHE DE TIGRE ◦ 12

mix of leche 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 ◦ 4

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, oyster and soy sauce

### PAPAS FRITAS ◦ 3

french fries, rocoto pepper aioli

platos tradicionales spicy

## SELECCIONES DEL CHEF

### CEVICHE DE PULPO ◦ 17

octopus, leche de tigre, botija olive mayo, avocado, ají limo\*

### TIRADITO DE ATÚN ◦ 11

tuna, roasted jalapeño sauce, avocado, sesame seeds\*

### CHUPE DE CAMARONES ◦ 18

Peruvian shrimp chowder, queso fresco, huacatay, poached egg

### SUDADO WITH BRANZINO ◦ 23

Peruvian steamed fish, ají amarillo, ají panca, yuca, tomato wedges, arroz con choclo

## LA PREVIA

### CAUSA CROCANTE ◦ 9

panko shrimp, whipped potato, rocoto aioli

### CAUSA TARTAR ◦ 10

tuna tartar, whipped potato, Asian aioli, wonton crisp\*

### CAUSA DE POLLO ◦ 9

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

### PLANCHA PULPO ◦ 17

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

### TEQUEÑOS ◦ 10

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

### EMPANADAS

your choice of:

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 8
- **Carne:** skirt steak, tenderloin, onions, oyster and soy sauce, tomato, rocoto aioli ◦ 10
- **Mixta:** one ají de gallina, one carne ◦ 9

### ANTICUCHO CARNE ◦ 12.5

grilled beef tenderloin, potatoes, choclo, anticuchera, ají de la casa\*

### ANTICUCHO CORAZÓN ◦ 11

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

### ANTICUCHO POLLO ◦ 9

grilled chicken, ají de la casa, anticuchera, potatoes, choclo

### PAPAS A LA HUANCAINA ◦ 6.5

Idaho potatoes, huancaina sauce, boiled egg, botija olives

### TOSTONES ◦ 11

pulled pork, avocado, salsa criolla, ají amarillo mojo

### JALEA ◦ 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

### CONCHITAS A LA PARMESANA ◦ 14

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

## SEGUIMOS...

### TACU SECO DE CORDERO ◦ 20

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

### TALLARINES VERDES ◦ 24

grilled skirt steak, linguini, peruvian pesto\*

### BARLOTTO ◦ 11

barley, stir-fry vegetables, oyster and soy sauce  
add chicken 4, add shrimp 5, add tenderloin 14

### PESCADO A LO MACHO ◦ 24

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

### CHAUFA ◦ 19

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

### QUE BESTIA BURGER ◦ 15

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

### SALMÓN ANDINO ◦ 21

seared salmon, anticuchera sauce, quinoa salad, avocado\*

### NEW AJÍ DE GALLINA ◦ 14

Peruvian chicken stew in a slightly spicy creamy sauce made from ají amarillo peppers, topped with botija olives and hard boiled eggs, served with 'arroz con choclo'

### ARROZ CON MARISCOS ◦ 18

squid, shrimp, mussels, fisherman rice, salsa criolla

### LOMO SALTADO ◦ 24

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

### BISTEC A LO POBRE ◦ 24

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

### PARGO CROCANTE ◦ 40

[for two]

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

### PLANCHA ANTICUCHERA ◦ 39

[for two]

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

\*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.