

PISCO Y NAZCA

CEVICHE GASTROBAR

LUNCH PRIX FIXE

◦ 18 two-course
◦ 23 three-course

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

CAUSA TARTAR

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

EMPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO DE POLLO

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

SECOND

select 1

SEARED AHI TUNA

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

LOMO SALTADO SANDWICH

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

TALLARÍN SALTADO

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

QUE BESTIA BURGER

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

CEVICHE CREMOSO

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

DESSERTS

select 1

CREMA VOLTEADA

Peruvian version of crème caramel, grilled pineapple, quinoa tuile

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

**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.



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 CALLEJERO ° 16

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

CEVICHE MIXTO ° 18

fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, 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 ° 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

LA PREVIA

ANTICUCHO CARNE ° 12.5

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

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

JALEA ° 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

ANTICUCHO CORAZÓN ° 11

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

PAPAS A LA HUANCAINA ° 6.5

Idaho potatoes, huancaina sauce, boiled egg, botija olives

CAUSA CROCANTE ° 9

panko shrimp, whipped potato, rocoto aioli

CONCHITAS

A LA PARMESANA ° 14
scallops, cheese sauce, lime, Grana Padano, garlic chips, grilled ciabatta bread*

CAUSA DE POLLO ° 9

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

CAUSA TARTAR ° 10

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

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

SANGUCHES AND SALADS

LOMO SALTADO SANDWICH ° 13

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

QUE BESTIA BURGER ° 13

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

SEARED AHI TUNA ° 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

ENSALADA BACÁN ° 10

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

SEGUIMOS...

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 ° 11

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

BISTEC A LO POBRE ° 24

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

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 ° 16

squid, shrimp, mussels, fisherman rice, salsa criolla

CHICHARRÓN DE PESCADO ° 15

fried fish, spicy Asian sauce, arroz chaufa blanco

LOMO SALTADO ° 24

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

SALMÓN ANDINO ° 17

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

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