
PISCO Y NAZCA

CEVICHE GASTROBAR

private dining

BRUNCH ° 27 per person

APPETIZERS

select 3

TOSTONES

pulled pork, avocado,
salsa criolla, ají amarillo mojo

AVOCADO TOAST

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

TAMALITO VERDE

pork belly, ají amarillo, cilantro, salsa criolla

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

EMPANADA DE POLLO

chicken stew, rocoto pepper aioli,
ají amarillo

ENTRÉES

select 3

CROQUE MADAME

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

CHOLO BENEDICTO

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

CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

CEVICHE CREMOSO

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

CHAUFA DE POLLO

chicken thigh, chifa fried rice

FRENCH TOAST

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

HUEVOS RANCHEROS

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

ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

DESSERTS

select 1

SUSPIRO

dulce de leche custard, meringue,
passion fruit glaze

ARROZ CON LECHE CHEESECAKE

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

BUENAZO

walnut chocolate brownie, Kahlúa choco mousse,
chocolate crunch, dulce de leche maple syrup

*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.*