

# BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person  
enjoy responsibly bottomless Sangría Blanca, Sangría Brava,  
El Shandy cocktail, or mimosa °18 per person

*Bottomless limited to 2.5 hours.*

## FIRST COURSE\*

*select one*

### TOSTONES

pulled pork, avocado,  
salsa criolla, ají amarillo mojo

### TAMALITO VERDE

pork belly, ají amarillo, cilantro, salsa criolla

### AVOCADO TOAST

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

### CAUSA DE PANCITA

pork belly causa, panca hollandaise,  
chalaquita, poached egg

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

## SECOND COURSE\*

*select one*

### CROQUE MADAME

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

### CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

### CHAUFA DE POLLO

chicken thigh, chifa fried rice

### HUEVOS RANCHEROS

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

### CHOLO BENEDICTO

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

### CEVICHE CREMOSO

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

### LOMO SALTADO SANDWICH

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

## THIRD COURSE\*

*select one*

### FRENCH TOAST

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

### ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

### ARROZ CON LECHE CHEESECAKE

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

### TORTA DE CHOCOLATE

chocolate ganache, sugar tuile,  
vanilla ice cream

*\*Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.  
Please let us know if you have any food allergies or aversions.*



# PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu  
Doral

## CEVICHE\*

### PASSION FRUIT ° 15

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

### NIKKEI [japanese] ° 18

ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp, wasabi peas

### TRADICIONAL ° 15

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

### CREMOSO ° 15

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

### 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

### TIRADITO DE SALMÓN ° 12

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

### 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 ° 3.5

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

### PAPAS FRITAS ° 3

french fries, rocoto pepper aioli

platos tradicionales spicy

### ANTICUCHO CARNE ° 12

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

## LA PREVIA\*

### 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, soy sauce, tomato, rocoto aioli ° 10
- **Mixta:** one ají de gallina, one carne ° 9

## FAVORITOS DE BRUNCH\*

### CHOLO BENEDICTO ° 13

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

### AVOCADO TOAST ° 8.5

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

### HUEVOS RANCHEROS ° 11

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

### CAUSA DE PANCITA ° 9

pork belly causa, panca hollandaise, chalaquita, poached egg

### TAMALITO VERDE ° 9

pork belly, ají amarillo, cilantro, salsa criolla

### CROQUE MADAME ° 11

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

### ALFAJOR PANCAKES ° 9

dulce de leche, fruit salad, whipped cream

### FRENCH TOAST ° 12

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

### CHICKEN AND WAFFLES ° 14

homemade waffles, proper maple syrup

## 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 risotto, stir-fry vegetables, soy sauce, vinegar 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

### LOMO SALTADO SANDWICH ° 13

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

### QUE BESTIA BURGER ° 13

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

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

### SALMÓN ANDINO ° 17

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

### SEARED AHI TUNA ° 12

mixed greens, quinoa salad, ginger vinaigrette, togarashi

### ENSALADA BACÁN ° 10

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

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