



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, wasabi peas, 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

TIRADITO DE SALMÓN ° 12

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

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 ° 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

SELECCIONES DEL CHEF*

CEVICHE ACILANTRADO ° 15

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

RAMEN CRIOLLO ° 13

roasted pork, ground beef, egg

CHOROS A LA CHALACA ° 12

jumbo mussels, cancha, leche de tigre, choclo, chalaquita

ESCABECHE DE PESCADO ° 23

fried snapper, olives, egg, sautéed onions and ají amarillo, sweet potato wedges, choclo

OSTRAS ROCKEFELLER ° 14

oysters, creamed spinach, Grana Padano Parmesan, buttered panko

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

ANTICUCHO CARNE ° 12

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

BARLOTTO ° 11

barley risotto, stir-fry vegetables, soy sauce, vinegar
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 ° 20

seared salmon, anticuchera sauce, quinoa salad, avocado

ARROZ CON MARISCOS ° 18

squid, shrimp, mussels, fisherman rice, salsa criolla

TALLARINES VERDES ° 24

grilled skirt steak, linguini, peruvian pesto

LOMO SALTADO ° 24

stir-fried tenderloin, 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