

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.*



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch menu
Doral

CEVICHESES*

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 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 ° 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

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 ° 12

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 risotto, 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

ARROZ CON MARISCOS ° 16

squid, shrimp, mussels, fisherman rice, salsa criolla

CHICHARRÓN DE PESCADO ° 15

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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