

# BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person  
enjoy responsibly bottomless Sangría Blanca, Sangría Brava,  
El Shandy cocktail, Mimosa or Passion 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 toast, avocado purée,  
tomato, queso fresco, EVOO

### 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,  
oyster and soy sauce, 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

### 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*



# PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu  
Kendall

## CEVICHESES\*

### 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

### 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 HUANGAINA ° 6.5

Idaho potatoes, huancaína 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

## FAVORITOS DE BRUNCH\*

### CHOLO BENEDICTO ° 13

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

### AVOCADO TOAST ° 8.5

multigrain toast, avocado purée, tomato, queso fresco, EVOO

### HUEVOS RANCHEROS ° 11

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

### CROQUE MADAME ° 11

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

### CAUSA DE PANCITA ° 9

pork belly causa, panca hollandaise, chalaquita, poached egg

### TAMALITO VERDE ° 9

pork belly, ají amarillo, cilantro, salsa criolla

### ALFAJOR PANGAKES ° 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, 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

### LOMO SALTADO SANDWICH ° 13

ciabatta, beef tenderloin, oyster and soy sauce, 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, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries

### SALMÓN ANDINO ° 17

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

### SEARED AHI TUNA ° 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi

### ENSALADA BACÁN ° 10

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

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