

PISCO Y NAZCA

CEVICHE GASTROBAR

RECEPTION MENU

by the dozen

TRIPLES °14

bread, avocado,
mayonnaise, tomato, egg mix

ANTICUCHOS DE CARNE °28

grilled beef tenderloin, ají de la casa

CEVICHE TRADICIONAL °22

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

ANTICUCHOS DE CAMARONES °28

shrimp, anticuchera sauce

AJÍ DE GALLINA BITES °14

chicken stew, ají amarillo,
wonton, olive aioli

CAUSA CROCANTE °20

panko shrimp, whipped potato,
avocado purée, rocoto aioli

SANDWICH DE PESCADO °20

fish, lettuce mix, tartar sauce,
salsa criolla, toast

PALITOS DE CHOCLO °12

choclo, queso fresco, huancaina sauce

CAUSA PULPO °22

octopus, whipped potato,
avocado purée, anticuchera sauce

LECHE DE TIGRE SHOTS °30

shrimp, leche de tigre, onion,
cilantro, cancha, sweet potato

EMPANADAS DE CARNE °28

skirt steak, tenderloin, tomato,
oyster and soy sauce, rocoto aioli

ANTICUCHOS DE POLLO °24

grilled chicken, ají de la casa

CHORITOS A LA CHALACA °28

mussels, chalaquita, ají amarillo,
cancha, leche de tigre

HOJUELAS NIKKEI °18

tuna tartare, scallions,
wonton, butichino aioli

EMPANADAS DE POLLO °24

chicken stew,
ají amarillo, rocoto aioli

*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.*