



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu
Kendall

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, 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

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 ° 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

SELECCIONES DEL CHEF*

CEVICHE DE PULPO ° 17

octopus, leche de tigre, botija olive mayo,
avocado, ají limo

TIRADITO DE ATÚN ° 11

tuna, roasted jalapeño sauce, avocado,
sesame seeds

CHUPE DE CAMARONES ° 18

Peruvian shrimp chowder, queso fresco,
huacatay, poached egg

SUDADO WITH BRANZINO ° 23

Peruvian steamed fish, ají amarillo,
ají panca, yuca, tomato wedges,
arroz con choclo

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

ANTICUCHO CARNE ° 12.5

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, potatoes, choclo, anticuchera,
ají de la casa

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, stir-fry vegetables,
oyster and soy sauce
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

TALLARINES VERDES ° 24

grilled skirt steak, linguini, peruvian pesto

QUE BESTIA BURGER ° 15

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

SALMÓN ANDINO ° 21

seared salmon, anticuchera sauce,
quinoa salad, avocado

ARROZ CON MARISCOS ° 18

squid, shrimp, mussels, fisherman rice,
salsa criolla

NEW AJÍ DE GALLINA ° 14

Peruvian chicken stew in a slightly spicy
creamy sauce made from ají amarillo peppers,
topped with botija olives and hard boiled eggs,
served with 'arroz con choclo'

LOMO SALTADO ° 24

stir-fried tenderloin, oyster and 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

*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. 18% service charge will be added to parties of six or more.