

PISCO Y NAZCA

CEVICHE GASTROBAR

torontel

DINNER ° 37 per person

CANCHA AS STARTER

Add a mixed green salad ° 3

APPETIZERS

select 3

TOSTONES

pulled pork, avocado, salsa criolla,
ají amarillo mojo

TEQUEÑOS

gouda cheese, rocoto aioli,
Peruvian sweet & sour sauce

EMPANADA DE CARNE

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

ANTICUCHO POLLO

grilled chicken, potatoes, choclo,
anticuchera, ají de la casa

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre,
celery, habanero, sweet potato

ENTRÉES

select 3

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce,
white chaufa rice

TALLARINES VERDES

grilled skirt steak, linguini,
Peruvian pesto

RISOTTO CON POLLO

arborio rice, chicken, vinegar
stir-fry vegetables, oyster and soy sauce

ARROZ CON MARISCOS

Squid, shrimp, fisherman rice,
salsa criolla

SALMÓN ANDINO

seared salmon, quinoa salad,
avocado, anticuchera sauce

DESSERTS

° 3 additional per person

select 1

ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche,
quinoa crunch

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

moscatel

DINNER ° 42 per person

CANCHA AS STARTER

Add a mixed green salad ° 3

APPETIZERS

select 3

CAUSA CROCANTE

panko shrimp, whipped potato,
rocoto aioli

TEQUEÑOS

gouda cheese, rocoto aioli,
Peruvian sweet & sour sauce

TOSTONES

pulled pork, avocado, salsa criolla,
ají amarillo mojo

ANTICUCHO POLLO

grilled chicken, potatoes, choclo,
anticuchera, ají de la casa

CEVICHE PASSION FRUIT

fish, shrimp, passion fruit leche de tigre,
cancha, choclo

ENTRÉES

select 3

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce,
white chaufa rice

CHURRASQUIN

skirt steak, tacu tacu, anticuchera sauce,
salsa criolla, chimichurri

CHAUFA DE POLLO

chicken, egg,
chifa fried rice, scallions

LOMO SALTADO

stir-fry tenderloin, tomato wedges, onions,
arroz con choclo, fries, oyster and soy sauce

SALMÓN ANDINO

seared salmon, quinoa salad,
avocado, anticuchera sauce

DESSERTS

° 3 additional per person

select 1

BUENAZO

walnut chocolate brownie, Kahlúa choco mousse,
chocolate crunch, dulce de leche maple syrup

PIONONO A LA MODE

rolled sponge cake, dulce de leche,
Nutella, Kahlúa ice cream

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PISCO Y NAZCA

CEVICHE GASTROBAR

albilla

DINNER ° 52 per person

CANCHA AS STARTER

CEVICHE SAMPLER

passion fruit ceviche, ceviche tradicional, ceviche cremoso

Add a mixed green salad ° 3

APPETIZERS

select 3

EMPANADAS DE POLLO

chicken stew, rocoto pepper aioli,
ají amarillo

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

EMPANADA DE CARNE

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

ANTICUCHO DE CARNE

grilled beef tenderloin, ají panca sauce,
potatoes, choclo, ají de la casa

TOSTONES

pulled pork, avocado, salsa criolla,
ají amarillo mojo

ENTRÉES

select 3

CHURRASQUIN

skirt steak, tacu tacu, anticuchera sauce,
salsa criolla, chimichurri

PARGO CROCANTE

whole snapper fried, spicy Asian sauce,
arroz chaufa blanco

CHAUFA AEROPUERTO

shrimp, tenderloin beef, chicken,
calamari, chifa fried rice

SALMÓN ANDINO

seared salmon, quinoa salad,
avocado, anticuchera sauce

RISOTTO CON POLLO

arborio rice, chicken, vinegar
stir-fry vegetables, oyster and soy sauce

DESSERTS

° 3 *additional per person*

select 1

ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche, quinoa crunch

BUENAZO

walnut chocolate brownie, Kahlúa choco mousse,
chocolate crunch, dulce de leche maple syrup

PIONONO A LA MODE

rolled sponge cake, dulce de leche, Nutella, Kahlúa ice cream

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