

# BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person  
enjoy responsibly bottomless Sangría Blanca, Sangría Brava,  
El Shandy cocktail, or 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 ciabatta, avocado purée,  
creamy egg salad, tomato, queso fresco

### 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, 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

### TORTA DE CHOCOLATE

chocolate ganache, sugar tuile,  
vanilla ice cream

*\*Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.  
Please let us know if you have any food allergies or aversions.*



# 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, wasabi peas

### 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 ◦ 3.5

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

### PAPAS FRITAS ◦ 3

french fries, rocoto pepper aioli

🇵🇪 platos tradicionales 🌶️ spicy

### 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

## LA PREVIA\*

### 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, 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 ciabatta, avocado purée, creamy egg salad, tomato, queso fresco

### HUEVOS RANCHEROS ◦ 11 🇵🇪

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

### CROQUE MADAME ◦ 11 🇵🇪

grilled ciabatta, smoked ham, fried egg, huancaina 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 PANCAKES ◦ 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 risotto, stir-fry vegetables, soy sauce, vinegar 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, 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, soy sauce, onions, tomato wedges, arroz con choclo, fries

### SALMÓN ANDINO ◦ 17

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

### SEARED AHI TUNA ◦ 12

mixed greens, quinoa salad, ginger vinaigrette, togarashi

### ENSALADA BACÁN ◦ 10

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