



# 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, wasabi peas,  
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

### TIRADITO DE SALMÓN ° 12

seared salmon, smoky leche de tigre blanca,  
cucumber, rocoto

### 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 ° 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

## SELECCIONES DEL CHEF\*

### RAMEN CRIOLLO ° 13

roasted pork, ground beef, egg

### CEVICHE ACILANTRADO ° 15

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

### CHOROS A LA CHALACA ° 12

jumbo mussels, cancha, leche de tigre,  
choclo, chalaquita

### ESCABECHE DE PESCADO ° 23

fried snapper, olives, egg,  
sautéed onions and ají amarillo,  
sweet potato wedges, choclo

### OSTRAS ROCKEFELLER ° 14

oysters, creamed spinach,  
Grana Padano Parmesan,  
buttered panko

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

### ANTICUCHO CARNE ° 12

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 risotto, stir-fry vegetables,  
soy sauce, vinegar  
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

### QUE BESTIA BURGER ° 15

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

### SALMÓN ANDINO ° 20

seared salmon, anticuchera sauce,  
quinoa salad, avocado

### ARROZ CON MARISCOS ° 18

squid, shrimp, mussels, fisherman rice,  
salsa criolla

### TALLARINES VERDES ° 24

grilled skirt steak, linguini, peruvian pesto

### LOMO SALTADO ° 24

stir-fried tenderloin, 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