

BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person
bottomless Sangría Blanca, Sangría Brava, El Shandy cocktail,
Mimosa or Passion Mimosa °18 per person. Bottomless limited to 2.5 hours.
enjoy responsibly

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 toast, avocado purée,
tomato, queso fresco, EVOO

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

stir-fried chicken, 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,
ají limo, sweet potato*

LOMO SALTADO SANDWICH

ciabatta, beef tenderloin, tomatoes,
oyster and soy sauce, 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

BUENAZO

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

 traditional inspired dishes  spicy

*Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.
Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination.

08.19



PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu
Doral

CEVICHE

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*

TRADICIONAL ° 15

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

CREMOSO ° 15

fish, shrimp, creamy leche de tigre sweet potato, ají limo*

CALLEJERO ° 17

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains*

MIXTO ° 18.5

fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, cancha, sweet potato*

LECHE DE TIGRE ° 12

fish, shrimp, fresh lime, rocoto, fried calamari, cancha*

CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso*

CHAUFAS

sub quinoa 3

MARISCOS ° 14

shrimp, calamari, chifa fried rice

POLLO ° 14

stir-fried chicken, chifa fried rice

CARNE ° 21

beef tenderloin, chifa fried rice

MIXTO ° 22

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

ALGO MÁS

LECHE DE TIGRE SHOT ° 3

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 ° 4

french fries, rocoto pepper aioli

platos tradicionales spicy

TEQUEÑOS ° 10

Peruvian sweet & sour sauce, rocoto aioli

CAUSA CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

PLANCHA PULPO ° 18

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce*

TOSTONES ° 12

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ° 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

LA PREVIA

ANTICUCHO DE CORAZÓN ° 12

grilled beef heart, potatoes, choclo, anticuchera, ají de la casa*

PAPAS A LA HUANCAINA ° 6.5

Idaho potatoes, huancaina sauce, boiled egg, botija olives
served cold

CONCHITAS A LA PARMESANA ° 14

scallops, lime, garlic chips, parmesan cheese sauce, grilled ciabatta bread*

ANTICUCHO DE CARNE ° 13

grilled beef tenderloin, potatoes, choclo, anticuchera, ají de la casa*

CAUSA DE POLLO ° 9

whipped potato, chicken salad, avocado, red pepper confit, mayonesa acevichada

CAUSA TARTAR ° 10.5

tuna tartar, whipped potato, Asian aioli, wonton crisp*

EMPANADAS

• **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

FAVORITOS DE BRUNCH

CHOLO BENEDICTO ° 13

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise*

AVOCADO TOAST ° 8.5

multigrain toast, avocado purée, tomato, queso fresco, EVOO

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 ° 10

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 ° 21

braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

SEARED AHI TUNA ° 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

BISTEC A LO POBRE ° 25

skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa*

LOMO SALTADO SANDWICH ° 14

ciabatta, beef tenderloin, oyster and soy sauce, tomatoes, shoestring potatoes, rocoto aioli*

SALMÓN ANDINO ° 17

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

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 ° 16

fried fish, spicy Asian sauce, arroz chaufa blanco

LOMO SALTADO ° 24

beef tenderloin stir-fry, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries*
available with chicken 18

BARLOTTO ° 11

barley, stir-fry vegetables, oyster and soy sauce
add chicken 4, add shrimp 5, add tenderloin 14

ENSALADA BACÁN ° 11

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

REFRESCOS

CHICHA MORADA ° 4

chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ° 4

passion fruit puree, house made syrup

LEMONADE ° 4

fresh squeezed lemon, house made syrup

*Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.

Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination. 18% service charge will be added to parties of six or more.