



# PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu  
Doral

## 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, ají limo, sweet potato\*

### MIXTO ° 18.5

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

### CALLEJERO ° 17

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

### LECHE DE TIGRE ° 12

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

### CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso\*

## CHAUFAS

sub quinoa 3

### MARISCOS ° 19

shrimp, calamari, chifa fried rice

### POLLO ° 17

stir-fried chicken, chifa fried rice

### CARNE ° 22

beef tenderloin, chifa fried rice

### MIXTO ° 23

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

## SELECCIONES DEL CHEF

### RISOTTO NERO ° 18

squid ink risotto, aji amarillo cream, sautéed shrimp, parmesan cheese\*

### BURRATA CON QUINOA ° 13

crispy quinoa, tomato, aji amarillo vinaigrette

### TIRADITO PANCA ° 14

cobia, aji panca leche de tigre, sliced cucumber, crushed cancha\*

### TALLARINES A LA HUANCAINA ° 20

lomo saltado, linguini, parmesan cheese creamy huancaina sauce\*

## LA PREVIA

### CAUSA CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

### CAUSA TARTAR ° 10.5

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

### CAUSA DE POLLO ° 9

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

### PLANCHA PULPO ° 18

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

### TEQUEÑOS ° 10

Peruvian sweet & sour sauce, rocoto aioli

### 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

### ANTICUCHO DE CARNE ° 13

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

### ANTICUCHO DE CORAZÓN ° 12

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

### ANTICUCHO DE POLLO ° 9

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

### PAPAS A LA HUANCAINA ° 6.5

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

### TOSTONES ° 12

pulled pork, avocado, salsa criolla, ají amarillo mojo

### JALEA ° 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

### CONCHITAS A LA PARMESANA ° 14

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

## SEGUIMOS...

### TACU SECO DE CORDERO ° 21

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

### TALLARINES VERDES ° 25

grilled skirt steak, parmesan cheese, linguini, walnut peruvian pesto\*

### BARLOTTO ° 11

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

### PESCADO A LO MACHO ° 25

pan seared market fish, calamari, mussels, yuca, ají panca, arroz con choclo

### QUE BESTIA BURGER ° 15

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

### SALMÓN ANDINO ° 21

seared salmon, anticuchera sauce, quinoa salad, avocado\*

### AJÍ DE GALLINA ° 14.5

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'

### ARROZ CON MARISCOS ° 18

squid, shrimp, mussels, fisherman rice, salsa criolla

### LOMO SALTADO ° 24

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

### BISTEC A LO POBRE ° 25

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

### PESCADO CROCANTE ° 40

[for two]

fresh whole fried fish, spicy Asian sauce, arroz chaufa blanco

### PLANCHA ANTICUCHERA ° 40

[for two]

grilled fish, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce

## REFRESCOS

### CHICHA MORADA ° 4

chicha, house made syrup, lemon juice

### PASSION FRUIT JUICE ° 4

passion fruit pureé, 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.