

PISCO Y NAZCA

CEVICHE GASTROBAR

LUNCH PRIX FIXE

◦ 19 two-course
◦ 24 three-course

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

EMSPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

AVOCADO TOAST

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

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO DE POLLO

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

CAUSA DE POLLO

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

SECOND

select 1

ENSALADA BACÁN

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

LOMO SALTADO SANDWICH

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

QUE BESTIA BURGER

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

POLLO SALTADO

stir-fried chicken, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries

CEVICHE CREMOSO

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

DESSERTS

select 1

CREMA VOLTEADA

Peruvian version of crème caramel, grilled pineapple, quinoa tuile

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

 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



lunch 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*

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

CONCHITAS

A LA PARMESANA ° 14

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

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

ANTICUCHO DE POLLO ° 9

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

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 CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

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

SANGUCHES AND SALADS

LOMO SALTADO SANDWICH ° 14

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

QUE BESTIA BURGER ° 13

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

SEARED AHI TUNA ° 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

ENSALADA BACÁN ° 11

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

SEGUIMOS...

TACU SECO DE CORDERO ° 21

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

BARLOTTO ° 11

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

SALMÓN ANDINO ° 17

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

BISTEC A LO POBRE ° 25

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

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 ° 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

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.