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# PISCO Y NAZCA

## CEVICHE GASTROBAR

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*private dining*

**BRUNCH** ° 27 per person  
coffee and soft drinks included

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### APPETIZERS

*select 3*

#### TOSTONES

pulled pork, avocado,  
salsa criolla, ají amarillo mojo

#### AVOCADO TOAST

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

#### TAMALITO VERDE

pork belly, ají amarillo, cilantro, salsa criolla

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### EMPANADA DE POLLO

chicken stew, rocoto pepper aioli,  
ají amarillo

### ENTRÉES

*select 3*

#### CROQUE MADAME

grilled ciabatta, smoked ham, fried egg,  
huancaína sauce, rocoto agrodolce\*

#### CHOLO BENEDICTO

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

#### CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

#### CEVICHE CREMOSO

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

#### CHAUFA DE POLLO

chicken thigh, chifa fried rice

#### FRENCH TOAST

brioche, rice crispies,  
dulce de leche syrup, fruit salad

#### HUEVOS RANCHEROS

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

#### ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

### DESSERTS

*select 1*

#### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

#### ARROZ CON LECHE CHEESECAKE

arroz con leche custard, quinoa crunch,  
dulce de leche sauce

#### BUENAZO

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

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