



PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu
Kendall

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, ají limo, sweet potato*

CALLEJERO ◦ 16.5 🇵🇪

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 🇵🇪

mix of leches de tigre, cancha, fish, octopus*

CEVICHE SAMPLER ◦ 20

passion fruit, tradicional, cremoso*

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

REFRESCOS

CHICHA MORADA ◦ 4 🇵🇪

chicha, house made syrup, lime juice

LEMONADE ◦ 4

fresh squeezed lemon, house made syrup

PASSION FRUIT JUICE ◦ 4

passion fruit purée, house made syrup

🇵🇪 platos tradicionales 🌶️ spicy

CONCHITAS

A LA PARMESANA ◦ 14 🇵🇪

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

TEQUEÑOS ◦ 10

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

PLANCHA PULPO ◦ 17.5 🇵🇪

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

JALEA ◦ 19.5 🇵🇪

fried calamari, shrimp, fish, mussels, salsa criolla

TOSTONES ◦ 12 🌶️

pulled pork, avocado, salsa criolla, ají amarillo mojo

LA PREVIA

ANTICUCHO DE CORAZÓN ◦ 11 🇵🇪

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

PAPAS A LA HUANCAINA ◦ 6.5 🇵🇪

Idaho potatoes, huancaina sauce, boiled egg, botija olives

CAUSA CROCANTE ◦ 10

panko shrimp, whipped potato, rocoto aioli

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 🇵🇪

your choice of:

- **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 PANGAKES ◦ 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

CHAUFA ◦ 14 🇵🇪

shrimp, calamari, chifa fried rice add tenderloin 5 sub quinoa 3

BARLOTTO ◦ 11

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

BISTEC A LO POBRE ◦ 25 🇵🇪

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

LOMO SALTADO SANDWICH ◦ 13

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

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 ◦ 15 🌶️

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

SALMÓN ANDINO ◦ 17

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

SEARED AHI TUNA ◦ 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

ENSALADA BACÁN ◦ 11

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

*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. 18% service charge will be added to parties of six or more.

05.19