

# BRUNCH PRIX FIXE

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

Bottomless limited to 2 hours.

## FIRST COURSE

select one

**AVOCADO TOAST**  
multigrain toast, avocado purée,  
tomato, queso fresco, EVOO

**TOSTONES** 🌶️  
pulled pork, avocado, salsa criolla,  
aji amarillo mojo

**ANTICUCHO DE POLLO** 🇵🇪  
grilled chicken, potatoes, choco,  
anticuchera, aji de la casa

**CAUSA DE PANCITA**  
pork belly causa, rocoto hollandaise,  
chalaquita, poached egg

**CAUSA CROCANTE**  
panko shrimp, whipped potato, rocoto aioli

**EMPANADAS DE AJÍ DE GALLINA** 🇵🇪  
chicken stew, aji amarillo, rocoto pepper aioli

## SECOND COURSE

select one

**CHICKEN AND WAFFLES**  
homemade waffles, rocoto spiced maple syrup

**CREPES DE AJÍ DE GALLINA** 🌶️  
Peruvian chicken stew, creamy aji amarillo  
sauce, rolled in a savory crepe, fried egg,  
baked in a rich rocoto hollandaise

**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,  
aji limo, sweet potato

**LOMO SALTADO SANDWICH** 🇵🇪  
ciabatta, beef tenderloin, soy and oyster sauce,  
tomatoes, shoestring potatoes, rocoto aioli

**RESACA BURGER**  
8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains,  
aji panca jam, shoestring potatoes, served on a Kaiser roll  
add fried egg 1.5

## THIRD COURSE

select one

**BLUEBERRY WAFFLES**  
blueberry compote, maple syrup, whipped cream

**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,  
lúcuma ice cream, candied walnuts

🇵🇪 traditional inspired dishes 🌶️ spicy

01.21

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

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



# PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu  
Kendall

## CEVICHE

### AJÍ AMARILLO ◦ 15.5 [new]

fish, shrimp, ají amarillo leche de tigre, cancha, choclo

### PASSION FRUIT ◦ 15.5

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 ◦ 15.5

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

### CREMOSO ◦ 15.5

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

### CALLEJERO ◦ 18

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 ◦ 13

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 ◦ 18

stir-fried chicken, chifa fried rice

### CARNE ◦ 23

beef tenderloin, chifa fried rice

### MIXTO ◦ 24

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, soy and oyster sauce

### PAPAS FRITAS ◦ 4

french fries, rocoto pepper aioli

platos tradicionales spicy

## LA PREVIA

### CAUSAS

#### CROCANTE ◦ 10

panko shrimp, whipped potato, rocoto aioli

#### TARTARE ◦ 10.5

tuna tartare, Asian aioli, whipped potato, wonton crisp

#### POLLO ◦ 9

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

### ANTICUCHOS

#### CARNE ◦ 14

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

#### CORAZÓN ◦ 12

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

#### POLLO ◦ 10

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

#### PLANCHA PULPO ◦ 18

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

#### TEQUEÑOS ◦ 10

cheese filled dough, Peruvian sweet & sour sauce, rocoto aioli

#### YUCA A LA HUANCAINA ◦ 7.5

fried yuca, huancaina sauce

### EMPANADAS

- Ají de gallina: chicken stew, rocoto pepper aioli, ají amarillo ◦ 8
- Carne: skirt steak, tenderloin, onions, soy & oyster sauce, rocoto aioli ◦ 11
- Mixta: one ají de gallina, one carne ◦ 9.5

## FAVORITOS DEL BRUNCH

#### CHOLO BENEDICTO ◦ 14

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

#### CHICKEN AND WAFFLES ◦ 14

homemade waffles, rocoto spiced maple syrup

#### PAPAS A LA HUANCAINA ◦ 6.5

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

#### TOSTONES ◦ 13

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### JALEA ◦ 20

fried calamari, shrimp, fish, yuca, choclo, salsa criolla

#### CONCHITAS A LA PARMESANA ◦ 14.5

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

#### CAUSA DE PANCITA ◦ 9

pork belly causa, rocoto hollandaise, chalaquita, poached egg

#### CREPES DE AJÍ DE GALLINA ◦ 11

Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

#### ALFAJOR PANCAKES ◦ 10

dulce de leche, fruit salad, whipped cream

#### BLUEBERRY WAFFLES ◦ 10

blueberry compote, maple syrup, whipped cream

## SEGUIMOS...

#### TACU SECO DE CORDERO ◦ 23

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

#### BARLOTTO ◦ 12

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

#### LOMO SALTADO ◦ 25

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

### SANGUCHES Y ENSALADAS

#### LOMO SALTADO SANDWICH ◦ 15

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

#### RESACA BURGER ◦ 16

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a Kaiser roll add fried egg 1.5

#### ARROZ CON MARISCOS ◦ 19

squid, shrimp, mussels, fisherman rice, salsa criolla

#### CHICHARRÓN DE PESCADO ◦ 15

fried fish, spicy Asian sauce, arroz chaufa blanco

#### BISTEC A LO POBRE ◦ 27

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

#### SALMÓN ANDINO ◦ 18

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

#### SEARED AHI TUNA ◦ 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi

#### ENSALADA BACÁN ◦ 12

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 pureé, house made syrup

#### LEMONADE ◦ 4

fresh squeezed lemon, house made syrup