

PISCO Y NAZCA

CEVICHE GASTROBAR

TASTING MENU ° 50

THE TASTE OF PERU

PISCO SOUR FLIGHT

PISCO SOUR

Pisco, lime juice, simple syrup, egg whites, Angostura bitters

PASSION SOUR

Pisco, passion fruit purée, egg whites, Angostura bitters

CHICHA SOUR

Pisco, chicha morada, simple syrup, egg whites, Angostura bitters

LECHE DE TIGRE SHOT

shrimp, ceviche marinade

TOSTON 🇵🇪

pulled pork, avocado, salsa criolla, ají amarillo mojo

CAUSA SAMPLER

crocante, tartare, pollo

CEVICHE CREMOSO

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

your choice of

LOMO SALTADO 🇵🇪

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

PESCADO A LO MACHO 🇵🇪 🇵🇪

traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers

CHAUFA DE MARISCOS 🇵🇪

shrimp, calamari, chifa fried rice

DESSERT

PIONONO A LA MODE

rolled sponge cake, dulce de leche, Nutella, coffee chip ice cream



traditional inspired dishes



spicy

items subject to change

Special portion for all menu items. The entire table must order the tasting menu.
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 possible cross-contamination.



CEVICHE

AJÍ AMARILLO ◦ 15.5
fish, shrimp, ají amarillo leche ^[new]
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

SELECCIONES DEL CHEF

new seasonal menu

ARROZ CON POLLO ◦ 14
Peruvian style chicken and rice, huancaina
sauce, salsa criolla

CAUSA DE PULPO ◦ 15
seared octopus, ají amarillo whipped potato,
anticuchera sauce, chimichurri, olive aioli

CHUPE DE CAMARONES ◦ 18
Peruvian shrimp chowder, queso fresco,
huacatay, poached egg

TIRADITO A LA PARMESANA ◦ 12
scallops, parmesan leche de tigre,
parmesan crisp, chimichurri picante

SEGO DE RES ◦ 29
braised brisket, canary beans,
salsa criolla, arroz con choclo

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

CAUSA SAMPLER ◦ 10
crocante, tartar, pollo

ANTICUCHOS

CARNE ◦ 14
grilled beef tenderloin,
potatoes, choclo, anticuchera
sauce, ají de la casa

CORAZÓN ◦ 12
grilled beef heart, potatoes,
choclo, anticuchera sauce,
ají de la casa

POLLO ◦ 10
grilled chicken, potatoes,
choclo, anticuchera sauce,
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

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

YUCA A LA HUANCAINA ◦ 7.5
fried yuca, huancaina sauce

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

SEGUIMOS...

AJÍ DE GALLINA ◦ 15
Peruvian chicken stew, creamy ají amarillo
sauce, botija olives, hard boiled eggs,
arroz con choclo

PLANCHA ANTICUCHERA
• **Mariscos:** grilled squid, shrimp, octopus,
choclo, potato cakes, anticuchera sauce ◦ 38
• **Mixta:** grilled beef tenderloin, grilled chicken,
squid, shrimp, octopus, choclo, potato cakes,
anticuchera sauce ◦ 44

GHICHARRÓN DE PESCADO ◦ 16
fried fish, spicy Asian sauce, arroz chaufa blanco

BARLOTTO ◦ 12
barley, stir-fry vegetables, soy and oyster sauce
add chicken 5, add shrimp 6, add tenderloin 8

PESCADO A LO MACHO ◦ 21.5
traditional Peruvian crispy fish, shrimp,
calamari, mussels, slightly spicy creamy sauce
made from ají panca and ají amarillo peppers

TALLARINES A LA HUANCAINA ◦ 20
lomo saltado, linguini, parmesan cheese,
creamy huancaina sauce

PESCADO CROCANTE ◦ 40
^[for two]
fresh whole fried fish, spicy Asian sauce,
arroz chaufa blanco
limited availability

TACU SEGO DE CORDERO ◦ 23
braised lamb shank, cilantro sauce,
ají amarillo, salsa criolla

ARROZ CON MARISCOS ◦ 19
squid, shrimp, mussels, fisherman rice,
salsa criolla

LOMO SALTADO ◦ 25
stir-fried tenderloin, soy and oyster sauce,
onions, tomato wedges, arroz con choclo, fries
available with chicken 18

BISTEC A LO POBRE ◦ 27
skirt steak, rice, sweet plantains, fried egg,
french fries, house salad, ají de la casa

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

SALMÓN ANDINO ◦ 22
seared salmon, anticuchera sauce,
quinoa salad, avocado

TALLARINES VERDES ◦ 27
grilled skirt steak, parmesan cheese,
linguini, walnut Peruvian pesto

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