



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu
Kendall

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*

MIXTO ° 18.5

fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, cancha, sweet potato*

CALLEJERO ° 16.5

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains*

LECHE DE TIGRE ° 12

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 ° 17

stir-fried chicken, chifa fried rice

CARNE ° 22

beef tenderloin, chifa fried rice

MIXTO ° 23

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

SELECCIONES DEL CHEF

RISOTTO NERO ° 18

squid ink risotto, ají amarillo cream, sautéed shrimp, parmesan cheese*

BURRATA CON QUINOA ° 13

crispy quinoa, tomato, ají amarillo vinaigrette

TIRADITO PANCA ° 14

cobia, ají panca leche de tigre, sliced cucumber, crushed cancha*

TALLARINES A LA HUANCAINA ° 20

lomo saltado, linguini, parmesan cheese creamy huancaina sauce*

LA PREVIA

CAUSA CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

CAUSA TARTAR ° 10.5

tuna tartar, whipped potato, Asian aioli, wonton crisp*

CAUSA DE POLLO ° 9

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

PLANCHA PULPO ° 17.5

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

TEQUEÑOS ° 10

Peruvian sweet & sour sauce, rocoto aioli

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

ANTICUCHO DE CARNE ° 13

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

ANTICUCHO DE CORAZÓN ° 11

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

ANTICUCHO DE POLLO ° 9

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

PAPAS A LA HUANCAINA ° 6.5

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

TOSTONES ° 12

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ° 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

CONCHITAS A LA PARMESANA ° 14

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

SEGUIMOS...

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'

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

LOMO SALTADO ° 24

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

QUE BESTIA BURGER ° 15

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

TALLARINES VERDES ° 25

grilled skirt steak, parmesan cheese, linguini, walnut Peruvian pesto*

ARROZ CON MARISCOS ° 16

squid, shrimp, mussels, fisherman rice, salsa criolla

PESCADO CROCANTE ° 40

[for two]

fresh whole fried fish, spicy Asian sauce, arroz chaufa blanco

BISTEC A LO POBRE ° 25

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

SALMÓN ANDINO ° 21

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

PLANCHA ANTICUCHERA ° 39.5

[for two]

grilled fish, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce*

PESCADO A LO MACHO ° 25

pan seared market fish, calamari, mussels, yuca, ají panca, arroz con choclo*

REFRESCOS

CHICHA MORADA ° 4

chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ° 4

passion fruit puree, 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.