

# PISCO Y NAZCA

CEVICHE GASTROBAR

MIAMI SPICE ° 39

DINNER

## BEVERAGE

select 1  
any pisco sour

## FIRST

select 1

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

### CHOROS MARINEROS

P.E.I. mussels, aji amarillo broth, ciabatta bread

### CEVICHE DE LA SELVA

fish, zapote leche de tigre, sweet plantains, aji limo, sweet potato crisps

### ANTICUCHO DE POLLO

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

## SECOND

select 1

### PESCADO A LO MACHO

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

### LOMO SALTADO (+4 additional)

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

### CHURRASCO

grilled skirt steak, tacu tacu, anticuchera sauce, salsa criolla, chimichurri

### SALMÓN ANDINO

seared salmon, anticuchera sauce, quinoa salad, avocado

### CHAUFA AMAZÓNICO

Nueske's bacon, sweet plantains, chifa fried rice

## DESSERTS

select 1

### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

### BUÑUELOS DE YUCA

Peruvian inspired sweet fried yuca bites, tossed in miel de chancaca, lucuma ice cream

### ARROZ CON LECHE CHEESECAKE

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

## ADD-ONS

select 1

### PAZO SAN MAURO, ALBARIÑO ° 30

Rias Baixas

### ENATE TEMPRANILLO ° 30

Somontano



platos tradicionales



spicy

Items subject to change.

Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses. 10.20  
Please notify manager of any food allergies, but note we are unable to guarantee against all possible cross-contamination.