

PISCO Y NAZCA

CEVICHE GASTROBAR

MIAMI SPICE ◦ 25

LUNCH

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

CEVICHE CREMOSO

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

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

PAPAS A LA HUANCAINA

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

EMPANADAS ~ AJÍ DE GALLINA

chicken stew, rocoto pepper aioli, ají amarillo

SECOND

select 1

ANTICUCHO DE POLLO PLATTER

grilled chicken skewers, anticuchera sauce, arroz con choclo, side salad

POLLO SALTADO

stir-fried chicken, soy and oyster sauce, onions, tomato wedges,
arroz con choclo, fries
available with lomo (+10 additional)

TALLARÍN SALTADO

chicken stir-fry, soy and oyster sauce, onions, tomato, ginger, linguini

CEVICHE CALLEJERO

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

SALMÓN ANDINO

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

CHAUFA DE MARISCOS

shrimp, calamari, chifa fried rice

DESSERTS

select 1

ARROZ CON LECHE CHEESECAKE

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

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

ADD-ONS

select 1

PAZO SAN MAURO, ALBARIÑO ◦ 30

Rías Baixas

ENATE TEMPRANILLO ◦ 30

Somontano



traditional inspired dishes



spicy

Items subject to change.

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 against all possible cross-contamination.

10.20