



PISCO Y NAZCA

CEVICHE GASTROBAR



brunch menu
Washington

CEVICHE

PASSION FRUIT ° 16.5

fish, shrimp, passion fruit leche de tigre, cancha, choclo

NIKKEI [japanese] ° 20

ahi tuna, chancaca leche de tigre, mirin, soy sauce, cucumbers, wonton-sesame crisp

TRADICIONAL ° 16.5

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

CREMOSO ° 16.5

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

CALLEJERO ° 18

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

MIXTO ° 20

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

LECHE DE TIGRE ° 13

mix of leches de tigre, cancha, fish, octopus

CEVICHE SAMPLER ° 22

passion fruit, tradicional, cremoso

ALGO MÁS

sides

LECHE DE TIGRE SHOT ° 3

shrimp, ceviche marinade

CHAUFA BLANCO ° 4

stir-fried rice, sesame oil, asparagus, egg white

TACU TACU ° 5

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ° 6.5

stir-fried seasonal vegetables, oyster and soy sauce

PAPAS FRITAS ° 4

french fries, rocoto pepper aioli

REFRESCOS

refreshments

CHICHA MORADA ° 5

chicha, house made syrup, lime juice

LEMONADE ° 4

fresh squeezed lemon, house made syrup

PASSION FRUIT JUICE ° 4

passion fruit purée, house made syrup

traditional inspired dishes

spicy

LA PREVIA

starters

BURRATA SALAD ° 14.5

tomato, crispy quinoa, ají amarillo, burrata

PLANCHA PULPO ° 18.5

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

TOSTONES ° 13

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ° 22

fried calamari, shrimp, fish, mussels, salsa criolla

ANTICUCHO DE CARNE ° 13.5

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

ANTICUCHO DE CORAZÓN ° 12

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

PAPAS A LA HUANCAINA ° 7

Idaho potatoes, huancaína sauce, boiled egg, botija olives

CAUSA CROCANTE ° 11

panko shrimp, whipped potato, rocoto aioli

CONCHITAS

A LA PARMESANA ° 15.5

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

CAUSA DE POLLO ° 10

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

CAUSA TARTAR ° 13

tuna tartar, whipped potato, Asian aioli, wonton crisp

EMPANADAS

your choice of:

• **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ° 9

• **Carne:** skirt steak, tenderloin, onions, oyster and soy sauce, tomato, rocoto aioli ° 11

• **Mixta:** one ají de gallina, one carne ° 10

FAVORITOS DE BRUNCH

brunch favorites

CHOLO BENEDICTO ° 14.5

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise

AVOCADO TOAST ° 9.5

multigrain toast, avocado purée, tomato, queso fresco, EVOO

HUEVOS RANCHEROS ° 12

two fried eggs, grilled tortilla, ranchero sauce, pork belly, jalapeño cilantro cream

CAUSA DE PANCITA ° 10

pork belly causa, panca hollandaise, chalaquita, poached egg

TAMALITO VERDE ° 10

pork belly, ají amarillo, cilantro, salsa criolla

CROQUE MADAME ° 12

grilled ciabatta, smoked ham, fried egg, huancaína sauce, rocoto agrodolce

ALFAJOR PANCAKES ° 10

dulce de leche, fruit salad, whipped cream

FRENCH TOAST ° 13

brioche, rice crispies, dulce de leche syrup, fruit salad

CHICKEN AND WAFFLES ° 15.5

housemade waffles, proper maple syrup

SEGUIMOS...

entrées

TACU SECO DE CORDERO ° 25

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

BISTEC A LO POBRE ° 27.5

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

LOMO SALTADO SANDWICH ° 15

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

QUE BESTIA BURGER ° 14.5

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

SEARED AHI TUNA ° 17

mixed greens, quinoa salad, ginger vinaigrette, togarashi

CHAUFA ° 16

shrimp, calamari, chifa fried rice add tenderloin 5.5 sub quinoa 3

ARROZ CON MARISCOS ° 17.5

squid, shrimp, mussels, fisherman rice, salsa criolla

CHICHARRÓN DE PESCADO ° 16.5

fried fish, spicy Asian sauce, arroz chaufa blanco

LOMO SALTADO ° 27.5

stir-fried tenderloin, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries* available with chicken 19

SALMÓN ANDINO ° 19.5

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

BARLOTTO ° 12

barley, stir-fry vegetables, oyster and soy sauce add chicken 4.5 add shrimp 5.5 add tenderloin 15.5

ENSALADA BACÁN ° 11

pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

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 all possible cross-contamination. 18% service charge will be added to parties of six or more.