PISCO Y NAZCA
CEVICHE GASTROBAR

private dining

BRUNCH ° 30 per person
coffee and soft drinks included

APPETIZERS
served sharing style, select 3

TOSTONES
pulled pork, avocado, salsa criolla, aji amarillo mojo

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

TAMALITO VERDE
pork belly, aji amarillo, cilantro, salsa criolla

CAUSA CROCANTE
panko shrimp, whipped potato, rocoto aioli

EMPANADAS ~ AJÍ DE GALLINA
chicken stew, rocoto pepper aioli, aji amarillo

ENTRÉES
served sharing style, select 3

CREPES DE AJÍ DE GALLINA
Peruvian chicken stew, creamy aji amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

CHICKEN AND WAFFLES
homemade waffles, proper maple syrup

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

CHAUFa DE PolLO
stir-fried chicken, chifa fried rice

CEVICHE CREMOSO
fish, shrimp, creamy leche de tigre, aji limo, sweet potato

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

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

ALFAJOR PANCAKES
dulce de leche, fruit salad, whipped cream

DESSERTS
select 1

SUSPIRO
dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE
arroz con leche custard, quinoa crunch, dulce de leche sauce

BUENAZO
walnut chocolate brownie, Kahlúa choco mousse, chocolate crunch, lúcuma ice cream, candied walnuts

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.

02.20