PISCO Y NAZCA
CEVICHE GASTROBAR

torontel

DINNER $50 per person
coffee and soft drinks included

Cancha as starter
Add a mixed green salad $3

APPETIZERS
served sharing style, select 3

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

CRISPY CALAMARI
ginger soy marinade, tartar sauce

EMPAÑADAS DE CARNE
skirt steak, tenderloin, onions, soy and oyster sauce, rocoto aioli

ANTICUCHO DE POLLO
grilled chicken, aji de la casa, anticuchera, potatoes, choclo

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

ENTRÉES
served sharing style, select 3

CHICHARRÓN DE PESCADO
fried fish, spicy Asian sauce, arroz chaufa blanco

TALLARINES A LA HUANCAINA
lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

POLLO SALTADO
stir-fried chicken, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries

CHAUFÁ DE MARISCOS
shrimp, calamari, chifa fried rice

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

DESSERTS
select 1

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

SUSPIRO
dulce de leche custard, meringue, passion fruit glaze

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.
PISCO Y NAZCA
CEVICHE GASTROBAR

DINNER $55 per person
coffee and soft drinks included

CANCHAS AS STARTER
Add a mixed green salad $3

APPETIZERS
served sharing style, select 3

CAUSA CROCANTE
panko shrimp, whipped potato, rocoto aioli

CRISPY CALAMARI
ginger soy marinade, tartar sauce

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

ANTICUCHO DE POLLO
grilled chicken, ají de la casa, anticuchera, potatoes, choclo

CEVICHE PASSION FRUIT
fish, shrimp, passion fruit leche de tigre, cancha, choclo

ENTRÉES
served sharing style, select 3

CHICHARRÓN DE PESCADO
fried fish, spicy Asian sauce, arroz chaufa blanco

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

POLLO SALTADO
stir-fried chicken, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries

TALLARINES VERDES
grilled skirt steak, parmesan cheese, linguini, walnut Peruvian pesto

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

DESSERTS
select 1

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

PIONONO A LA MODE
rolled sponge cake, Nutella, dulce de leche, Kahlúa ice cream

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PISCO Y NAZCA
CEVICHE GASTROBAR

dinner $65 per person
coffee and soft drinks included

APPETIZERS
served sharing style, select 3

EMPAÑADAS ~ AJÍ DE GALLINA
chicken stew, aji amarillo, rocoto aioli

CAUSA CROCANTE
panko shrimp, whipped potato, rocoto aioli

EMPAÑADAS DE CARNE
skirt steak, tenderloin, onions,
soy and oyster sauce, rocoto aioli

ANTICUCHO DE CARNE
grilled beef tenderloin, aji panca sauce,
potatoes, choclo, aji de la casa

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

ENTRÉES
served sharing style, select 3

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

PARGO CROCANTE
fresh whole snapper fried, spicy Asian sauce, arroz chaufa blanco

ARROZ CON MARISCOS
squid, shrimp, mussels, fisherman rice, salsa criolla

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

LOMO SALTADO
stir-fry tenderloin, tomato wedges, onions,
arroz con choclo, fries, soy and oyster sauce

DESSERTS
select 1

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

PIONONO A LA MODE
rolled sponge cake, Nutella, dulce de leche,
Kahlúa ice cream

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