PISCO Y NAZCA
CEVICHE GASTROBAR

LUNCH ° 25 per person
coffee and soft drinks included

quebranta

APPETIZERS
served sharing style, select 3

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

CRISPY CALAMARI
ginger soy marinade, tartar sauce

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

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

PAPAS A LA HUANCAINA
Idaho potatoes, huancaina sauce, boiled egg, botija olives
served cold

ENTRÉES
served sharing style, select 2

AJÍ DE GALLINA
Peruvian chicken stew, creamy aji amarillo sauce, botija olives,
hard boiled eggs, arroz con choclo

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

CHAUFÁ DE MARISCOS
shrimp, calamari, chifa fried rice

JALEA
fried calamari, shrimp, fish, yuca, choclo, salsa criolla

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.
C ANCHA AS STARTER
Add a mixed green salad ° 3

A PPETIZERS
served sharing style, select 3

C EVICHE C REMOSO
fish, shrimp, creamy leche de tigre, aji limo, sweet potato

C RISPY CALAMARI
 ginger soy marinade, tartar sauce

T OSTONES
pulled pork, avocado, salsa criolla, aji amarillo mojo

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

C AUSA C ROCANTE
 panko shrimp, whipped potato, rocoto aioli

E NTRÉES
served sharing style, select 3

A JÍ DE G ALLINA
Peruvian chicken stew, creamy aji amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

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

C HICHARRÓN DE PESCADO
fried fish, spicy Asian sauce, arroz chaufa blanco

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

D ESSERTS
select 1

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

S USPIRO
dulce de leche custard, meringue, passion fruit glaze

LUNCH ° 29 per person
coffee and soft drinks included

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PISCO Y NAZCA
CEVICHE GASTROBAR

italia

LUNCH $35 per person
coffee and soft drinks included

APPETIZERS
served sharing style, select 4

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

CRISPY CALAMARI
ginger soy marinade, tartar sauce

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

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

CAUSA TARTARE
tuna tartare, whipped potato, Asian aioli, wonton crisp

ENTRÉES
served sharing style, select 3

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

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

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

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

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