

PISCO Y NAZCA

CEVICHE GASTROBAR

RECEPTION MENU

by the dozen

PULPO A LA PLANCHA ° 28

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

CEVICHE CALLEJERO ° 20

octopus, fsh, shrimp, calamari, cancha, rocoto, crispy plantains*

BURRATA CON QUINOA ° 18

crispy quinoa, tomato, aji amarillo vinaigrette

EMPANADAS DE AJÍ DE GALLINA ° 22

chicken stew, rocoto pepper aioli, ají amarillo

EMPANADAS DE CARNE ° 30

C.A.B. sirloin, tenderloin, onions, soy and oyster sauce, rocoto aioli

ANTICUCHOS DE CARNE ° 30

grilled beef tenderloin, anticuchera sauce, ají de la casa*

ANTICUCHOS DE POLLO ° 24

grilled chicken, anticuchera sauce, ají de la casa

ANTICUCHOS DE CAMARONES ° 25

grilled shrimp, aji de la casa

AJÍ DE GALLINA BITES ° 16

Peruvian chicken stew, ají amarillo, crispy wonton, botija olives

CAUSA CROCANTE ° 20

panko shrimp, whipped potato, rocoto aioli

CAUSA DE POLLO ° 14

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

TUNA TARTARE ° 22

ahi tuna, Asian aioli, whipped potato, wonton crisp*

EMPANADAS DE CHAMPIÑONES ° 16

sautéed mushrooms, rocoto pepper aioli

BROCHETA DE VEGETALES ° 15

zucchini, squash, tomato, mushroom, balsamic glaze

TOSTONES VEGETARIANOS ° 16

fried plantain, sautéed mushrooms, chalaquita, aji limo

CAUSA VEGETARIANA ° 15

sautéed mushrooms, whipped potato, avocado puree, chalaquita, balsamic glaze

SUSPIRO ° 18

dulce de leche custard, meringue, passion fruit glaze

ALFAJORES ° 12

traditional Peruvian cookies filled with dulce de leche

03.25

**The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination.*