

SELECCIONES DEL CHEF

NEW SEASONAL MENU

CRISPY PORK BELLY ACEVICHADO 16
ají amarillo leche de tigre, chalaquita

CEVICHE MEDITERRÁNEO 24
ahi tuna, fresh avocado,
ají amarillo leche de tigre, red onions,
crispy capers, ají limo, EVOO

CHOCLO CON CHICHARRÓN 19
crispy pork belly, ají amarillo,
queso fresco, creamy leche de tigre

NIKKEI STICKY RIBS 18
caramelized slow-braised pork ribs,
Nikkei BBQ sauce, sesame seeds,
scallions

CHURRASCO
grilled skirt steak, tacu-tacu,
anticuchera sauce, ají amarillo,
chimichurri
6oz **34** 12oz **48**

CEVICHE

CREMOSO DE AJÍ AMARILLO* 20.5
fish, shrimp,
creamy leche de tigre,
sweet potato, ají limo

TRADICIONAL* 20 ■ ■
fish, classic leche de tigre,
cancha, choclo, sweet potato

CALLEJERO 22.5 ■ ■ ■
'street style ceviche' octopus,
fish, shrimp, calamari, cancha,
crispy plantains

CEVICHE SAMPLER* 23.5
tradicional, cremoso,
callejero

NIKKEI* [JAPANESE] 24
ahi tuna, chancaca
leche de tigre, soy sauce,
cucumbers, mirin,
wonton-sesame crisp

LECHE DE TIGRE* 18 ■ ■ ■ ■
fish, shrimp, fresh lime,
rocoto, fried calamari,
cancha

CHIPOTLE* 19.5
fish, shrimp, avocado,
chipotle leche de tigre,
sweet potato,
ají limo, choclo

MIXTO* 24 ■ ■ ■ ■
fish, shrimp, octopus,
fried calamari,
rocoto leche de tigre,
cancha, sweet potato

Sushi

CROCANTE DE CAMARÓN ROLL 20 ■
panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

FURAI ROLL* 21.5
salmon, avocado, cream cheese,
panko breadcrumbs, sweet soy glaze

LOMO SALTADO ROLL* 20.5
wok-seared tenderloin,
soy and oyster sauce, queso fresco,
panko breadcrumbs,
shoestring potatoes, ají amarillo aioli

CHAUFAS

sub quinoa +3

MARISCOS 24 ■ ■ ■
wok-seared shrimp and calamari,
chifa fried rice

POLLO 22.5 ■ ■ ■
wok-seared chicken, chifa fried rice

CARNE* 25 ■ ■ ■
wok-seared beef tenderloin,
chifa fried rice

MIXTO* 27 ■ ■ ■ ■
shrimp, beef tenderloin, chicken,
calamari, chifa fried rice

PISCO Y NAZCA

DINNER

BETHESDA, MD

LA PREVIA

CAUSAS

CROCANTE 14.5
panko shrimp, whipped potato,
rocoto aioli

TARTARE* 18
tuna tartare, Asian aioli,
whipped potato, wonton crisp

POLLO 14 ■ ■ ■
chicken salad, whipped potato, avocado,
red pepper confit, mayonesa acevichada

CAUSA SAMPLER* 15.5
crocante, tartare, pollo

TUNA TARTARE TACOS* 15.5
crispy wonton tacos,
avocado cream, togarashi

PLANCHA PULPO 24.5 ■ ■ ■
grilled octopus, choclo, causa,
chimichurri, anticuchera sauce,
ají amarillo sauce

BURRATA CON QUINOA 18
crispy quinoa, tomato,
ají amarillo vinaigrette

TOSTONES SAMPLER 18.5
pulled pork,
crab salad, shrimp

YUCA A LA HUANCAÍNA 11.5
golden fried yuca,
huancaína sauce

PAPAS A LA HUANCAÍNA 11 ■ ■ ■
chilled potatoes topped
with huancaína sauce,
hard-boiled egg, botija olives

ANTICUCHOS

CARNE* 20 ■ ■ ■
grilled beef tenderloin, potatoes, choclo,
anticuchera sauce, ají de la casa

CORAZÓN* 17.5 ■ ■ ■
grilled beef heart, potatoes, choclo,
anticuchera sauce, ají de la casa

POLLO 13.5 ■ ■ ■
grilled chicken, potatoes, choclo,
anticuchera sauce, ají de la casa

CONCHITAS A LA PARMESANA 18 ■ ■ ■
seared scallops,
parmesan gratin,
lime, garlic chips,
grilled ciabatta

SEARED AHI TUNA* 21 ■
mixed greens,
quinoa salad,
ginger vinaigrette,
togarashi

PORK BELLY BAO BUNS 17.5 ■
crispy pork belly,
red onion, cilantro,
leche de tigre,
chipotle mayo

JALEA 29.5 ■ ■ ■
crispy fried mixed
seafood with yuca
and salsa criolla

CROQUETAS DE AJÍ DE GALLINA 11
chicken stew croquettes,
ají amarillo,
botija olive aioli

SEGUIMOS...

ARROZ CON MARISCOS 28.5 ■ ■ ■
Peruvian style seafood rice, squid,
shrimp, mussels, salsa criolla

CHICHARRÓN DE PESCADO 21 ■
crispy fish bites, spicy Asian cream sauce,
chaufa blanco

AJÍ DE GALLINA 21 ■ ■ ■
Peruvian chicken stew, creamy ají
amarillo sauce, botija olives, hard-boiled
eggs, jasmine rice

BISTEC A LO POBRE 32 ■ ■ ■
grilled sirloin served with rice,
sweet plantains, fried egg,
fries and a side salad

PESCADO A LO MACHO 28.5 ■ ■ ■ ■
traditional Peruvian crispy fish topped
with shrimp, calamari, mussels,
in a mildly spicy sauce made from ají
panca and ají amarillo peppers
Corvina a lo Macho 34

TALLARINES VERDES 33 ■ ■ ■
grilled sirloin, walnut Peruvian pesto,
linguine, parmesan

TALLARINES A LA HUANCAÍNA* 24 ■ ■ ■
linguine with creamy parmesan,
huancaína sauce,
topped with lomo saltado

TACU SECO DE CORDERO 31 ■ ■ ■
braised lamb shank in cilantro sauce,
ají amarillo salsa criolla

LECHE DE TIGRE SHOT* 5
citrusy ceviche marinade
with shrimp

VEGETALES SALTEADOS 8
stir-fried seasonal vegetables,
soy and oyster sauce

TACU TACU 7 ■ ■ ■
pan-seared canary bean and rice cake,
salsa criolla

ARROZ CON POLLO 24 ■ ■ ■
Peruvian style chicken and rice,
huancaína sauce, salsa criolla

LOMO SALTADO* 30.5 ■ ■ ■
wok-seared tenderloin, soy and oyster
sauce, red onions, tomato petals,
served with jasmine rice and fries
Available with:
Chicken **21** Shrimp **25**

TALLARÍN SALTADO 22
wok-seared chicken and linguine,
soy and oyster sauce, red onions,
tomato petals

SALMÓN ANDINO* 29
anticuchera glazed seared salmon,
quinoa salad, avocado, salsa criolla,
garlic sauce

NEW YORK STRIP 52
risotto a la huancaína, asparagus,
mushrooms, queso frito, chimichurri

PLANCHA ANTICUCHERA
• **Mariscos***: grilled squid,
shrimp, octopus, choclo,
causa, anticuchera sauce **49**
• **Mixta***: grilled beef tenderloin,
grilled chicken, squid, shrimp, octopus,
choclo, causa, anticuchera sauce **52**

Algo más

CHAUFA BLANCO 7
chifa fried rice, sesame oil,
asparagus, egg white

PAPAS FRITAS 7
French fries,
rocoto pepper aioli

SIDE SALAD 6
artisan lettuce, cucumber,
tomato, house vinaigrette