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# PISCO Y NAZCA

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LUNCH PICK-TWO: 17.95

BETHESDA, MD

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## CHOOSE 1

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**YUCA A LA HUANCAÍNA**  
golden fried yuca,  
huancaína sauce

**EMSPANADAS  
DE AJÍ DE GALLINA** ■ ■  
Peruvian chicken stew,  
rocoto aioli

**CAUSA DE POLLO** ■ ■  
chicken salad, whipped potato,  
avocado, red pepper confit,  
mayonesa acevichada

**HALF CEVICHE TRADICIONAL\*** ■ ■  
fish, classic leche de tigre,  
cancha, choclo, sweet potato

**CROQUETAS  
DE AJÍ DE GALLINA**  
Peruvian chicken stew croquettes,  
botija olive aioli

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

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

**TWO TOSTONES**  
pulled pork, avocado,  
salsa criolla, ají amarillo mojo  
*Available with:* crab +3

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## CHOOSE 1

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**EXECUTIVE POLLO SALTADO**  
wok-seared chicken,  
soy and oyster sauce,  
onions, tomato petals,  
served with jasmine rice and fries  
*Available with:* tenderloin +5

**PULLED PORK BOWL** +3  
sweet plantains, avocado,  
black beans, jasmine rice,  
chalaquita, garlic sauce,  
shoestring sweet potatoes

**ENSALADA BACÁN**  
pulled chicken, mixed greens,  
cucumber, avocado, tomatoes,  
red onions, shoestring potatoes,  
house vinaigrette

**HALF CHAUFA DE POLLO** ■ ■  
wok-seared chicken,  
chifa fried rice

**POKE BOWL**  
cucumber, avocado,  
salsa criolla, sweet chili sauce,  
sushi rice, walnuts  
*Available with:* salmon +5  
tuna +6 sub quinoa +3

**PERUVIAN MARKET BOWL** +4  
grilled anticucho, avocado,  
black beans, jasmine rice,  
chalaquita, crispy potatoes,  
golden queso fresco, rocoto aioli

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

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

**LOMO SALTADO ROLL\*** +2  
wok-seared tenderloin,  
soy and oyster sauce,  
queso fresco,  
panko bread crumbs,  
shoestring potatoes,  
ají amarillo aioli

**ANTICUCHO  
DE POLLO PLATTER** ■ ■  
grilled chicken skewers,  
anticuchera sauce,  
jasmine rice, side salad

**RESACA BURGER** +6  
queso fresco, sweet plantains,  
ají panca jam,  
shoestring potatoes,  
fries, rocoto aioli,  
served on a brioche bun  
*Add:* fried egg +1.5

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## POSTRE-DESSERTS

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**FLAN** ■ ■ +5  
'crema volteada' Peruvian style flan,  
grilled pineapple, quinoa tuile

**SUSPIRO** ■ ■ +5  
'manjar blanco' custard, meringue,  
passion fruit glaze

\*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify a manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 18% service charge will be added to parties of six or more. Pisco y Nazca reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.

# CEVICHE

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

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

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

**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

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

**CEVICHE SAMPLER\* 23.5**  
tradicional, cremoso, callejero

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

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

# 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, chicken, beef tenderloin, calamari, chifa fried rice

# SANGUCHES Y ENSALADAS

**ENSALADA BACÁN 15**  
pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, shoestring potatoes, house vinaigrette

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

**RESACA BURGER 19.5**  
queso fresco, sweet plantains, ají panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun  
*Add: fried egg 1.5*

# PISCO Y NAZCA

## LUNCH

## 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

**CRISPY PORK BELLY ACEVICHADO 16** [NEW]  
ají amarillo leche de tigre, chalaquita

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

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

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

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

**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

**EMPANADAS** ■■■  
• **Ají de gallina:** Peruvian chicken stew, rocoto aioli **11.5**  
• **Carne:** sirloin and tenderloin mix, soy and oyster sauce, rocoto aioli **14**  
• **Mixtas:** one ají de gallina, one carne **14.5**

**TOSTONES**  
• **Pork:** pulled pork, avocado, salsa criolla, ají amarillo mojo **17.5**  
• **Crab:** crab salad, avocado purée, salsa golf **20**  
• **Shrimp:** grilled shrimp, avocado, salsa criolla, ají amarillo mojo **17.5**

**TOSTONES SAMPLER 18.5**  
pulled pork, crab salad, shrimp

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

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

**CROQUETAS DE AJÍ DE GALLINA 11**  
Peruvian chicken stew croquettes, botija olive aioli

# LIFESTYLE BOWLS

**PULLED PORK BOWL 16**  
sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

**POKE BOWL\***  
cucumber, avocado, salsa criolla, sweet chili sauce, sushi rice, walnuts  
*Available with:*  
Salmon **17** Tuna **18**  
Sub quinoa +3

**PERUVIAN MARKET BOWL 17**  
Grilled anticucho, avocado, black beans, jasmine rice, chalaquita, crispy potatoes, golden queso fresco, rocoto 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*

**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**

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

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

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

**SALMÓN ANDINO\* 23.5**  
anticuchera glazed seared salmon, quinoa salad, avocado, salsa criolla, garlic sauce

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

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

**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

**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

**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