

PISCO Y NAZCA

CEVICHE GASTROBAR

private dining

BRUNCH ° 38 per person
coffee and soft drinks included

APPETIZERS

served sharing style, select 3

TOSTONES

pulled pork, avocado, salsa criolla,
ají amarillo mojo

AVOCADO TOAST

multigrain toast, avocado purée,
tomato, queso fresco, EVOO

EMPANADAS ~ AJÍ DE GALLINA

chicken stew, rocoto pepper aioli, ají amarillo

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO

grilled chicken, potatoes, choclo, anticuchera, ají de la casa

ENTRÉES

served sharing style, select 3

CREPES DE AJÍ DE GALLINA

Peruvian chicken stew, creamy ají amarillo
sauce, rolled in a savory crepe, fried egg,
baked in a rich rocoto hollandaise

CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón,
queso fresco, poached egg,
rocoto hollandaise

CHICKEN AND WAFFLES

housemade waffles, rocoto spiced maple syrup

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre,
sweet potato, ají limo

CHAUFA DE POLLO

wok-seared chicken, chifa fried rice

BLUEBERRY WAFFLES

blueberry compote, maple syrup,
whipped cream

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, ranchero sauce,
pork belly, jalapeño cilantro cream

ALFAJOR PANCAKES

dulce de leche, sliced strawberries,
whipped cream

DESSERTS

select 1

SUSPIRO

dulce de leche custard, meringue,
passion fruit glaze

ARROZ CON LECHE CHEESECAKE

arroz con leche custard,
dulce de leche sauce, quinoa crunch

BUENAZO

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

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 all possible cross-contamination.