
PISCO Y NAZCA

CEVICHE GASTROBAR

quebranta

LUNCH ° 42 per person
coffee and soft drinks included

CANCHA AS STARTER

Add a mixed green salad ° 3

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 DE 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, jasmine rice

TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

GHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

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

* The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. 02.25
Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

PISCO Y NAZCA

CEVICHE GASTROBAR

uvina

LUNCH ° 46 per person
coffee and soft drinks included

CANCHA AS STARTER

Add a mixed green salad ° 3

APPETIZERS

served sharing style, select 3

CEVICHE CREMOSO

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

CRISPY CALAMARI

ginger soy marinade, tartar sauce

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO DE POLLO

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

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ENTRÉES

served sharing style, select 3

AJÍ DE GALLINA

Peruvian chicken stew, creamy aji amarillo sauce, botija olives,
hard boiled eggs, jasmine rice

TALLARÍN SALTADO

wok seared chicken, soy and oyster sauce, onions, tomato, ginger, linguini

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

CHAUFA MIXTO

shrimp, beef tenderloin, chicken, calamari, chifa fried rice*

DESSERTS

select 1

FLAN

'crema volteada' Peruvian style flan, grilled pineapple, quinoa tuile

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

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PISCO Y NAZCA

CEVICHE GASTROBAR

italia

LUNCH ° 53 per person
coffee and soft drinks included

CANCHA AS STARTER

Add a mixed green salad ° 3

APPETIZERS

served sharing style, select 4

CEVICHE CALLEJERO

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

CRISPY CALAMARI

ginger soy marinade, tartar sauce

EMPANADAS DE CARNE

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

TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

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

AJÍ DE GALLINA

Peruvian chicken stew, creamy aji amarillo sauce, botija olives,
hard boiled eggs, jasmine rice

BISTEC A LA PARRILLA

C.A.B. sirloin, 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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