



PISCO Y NAZCA

RESTAURANT WEEK 35

BRUNCH

MIMOSA

Traditional or Passion Mimosa

Bottomless Sangría Blanca, Sangría Roja, Mimosa or Passion Mimosa **+24 per person**

Bottomless limited to 2 hours. Enjoy responsibly.

FIRST COURSE

select one

AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

MONTADITOS DE

SALMÓN AHUMADO [NEW]
smoked salmon, honey cream cheese, rocoto marmalade, on toasted brioche

CROQUETAS

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

EMPANADAS

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

CAUSA DE PANCITA*

pork belly, rocoto hollandaise, chalaquita, poached egg

ANTICUCHO DE POLLO ■ ■

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

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TUNA TARTARE TACOS

crispy wonton tacos, avocado cream, togarashi

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH*

braised pork, ají panca, red onion, crispy potatoes, poached egg

CREPES DE AJÍ DE GALLINA ■

rocoto hollandaise, parmesan cheese, topped with a fried egg

CHOLO BENEDICTO*

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

RESACA BURGER*

golden queso frito, sweet plantains, ají panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun
add: fried egg **1.5**

CEVICHE TRADICIONAL* ■ ■

fish, classic leche de tigre, cancha, choclo, sweet potato

STEAK N' EGG

AVOCADO TOAST* +4 (additional)
beef tenderloin, egg, avocado purée, chimichurri, rocoto aioli, ciabatta

LOMO SALTADO +5 (additional)

wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries

CHAUFA DE POLLO ■ ■

wok-seared chicken, chifa fried rice

ARROZ CON CHANCHO [NEW]

+3 (additional)
crispy pork belly, bacon, arborio rice, green peas, salsa criolla, topped with a fried egg

TORTILLA DE CAMARONES [NEW]

shrimp omelette, ají amarillo, avocado, rocoto mayo drizzle, arugula, red onion, and cherry tomato salad

THIRD COURSE

select one

ALFAJOR PANCAKES

alfajor crumble, dulce de leche, maple syrup, strawberries and whipped cream

TORRIJA LIMEÑA

caramelized brioche, vanilla ice cream, miel de chancaca

BUENAZO

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

SUSPIRO ■ ■

'manjar blanco' custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE

rice pudding inspired, dulce de leche, quinoa crunch

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify the 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.