

BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU ° 31 per person.

Bottomless Sangría Blanca, Sangría Roja, Sangría de Cerveza, Mimosa or Passion Mimosa ° 22 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, aji amarillo mojo

EMPANADAS DE AJÍ DE GALLINA

chicken stew, aji amarillo, rocoto pepper aioli

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg*

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO

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

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH

braised pork, aji panca, onions, crispy potatoes, poached egg*

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly, ranchero sauce, aji verde sauce*

CREPES DE AJÍ DE GALLINA

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

RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, aji panca jam, shoestring potatoes, served on a brioche bun*
add fried egg 1.5

CEVICHE TRADICIONAL

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

CHOLO BENEDICTO

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

STEAK N'EGG AVOCADO TOAST °+4 (additional)

C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

CHAUFA DE POLLO

wok seared chicken, chifa fried rice

LOMO SALTADO MONTADO °+5 (additional)

wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries, fried egg*

THIRD COURSE

select one

BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

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

 traditional inspired dishes

 spicy

4.24

* 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. 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

CHEF'S SIGNATURE CEVICHE ◦ 23 *[new]*
corvina, shrimp, smoked jalapeño leche de tigre, sweet potato, choclo*

AJÍ AMARILLO ◦ 18.5
fish, shrimp, ají amarillo leche de tigre, cancha, choclo*

NIKKEI *[japanese]* ◦ 21.5
ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp*

TRADICIONAL ◦ 18.5
fish, classic leche de tigre, cancha, choclo, sweet potato*

CREMOSO ◦ 18.5
fish, shrimp, creamy leche de tigre sweet potato, ají limo*

CALLEJERO ◦ 21.5
octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains*

MIXTO ◦ 22.5
fish, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato*

LECHE DE TIGRE ◦ 15.5
fish, shrimp, fresh lime, rocoto, fried calamari, cancha*

CEVICHE SAMPLER ◦ 21.5
tradicional, cremoso, callejero*

CHAUFAS

sub quinoa 3

MARISCOS ◦ 20.5
wok seared shrimp & calamari, chifa fried rice

POLLO ◦ 19.5
wok seared chicken, chifa fried rice

CARNE ◦ 24.5
wok seared beef tenderloin, chifa fried rice*

MIXTO ◦ 26.5
shrimp, beef tenderloin, chicken, calamari, chifa fried rice*

ALGO MÁS

LECHE DE TIGRE SHOT ◦ 4.5
shrimp, ceviche marinade*

CHAUFA BLANCO ◦ 5.5
chifa fried rice, sesame oil, asparagus, egg white

TACU TACU ◦ 6.5
canary bean and rice cake, salsa criolla

VEGETALES SALTEADOS ◦ 7
stir-fried seasonal vegetables, soy and oyster sauce

PAPAS FRITAS ◦ 5.5
french fries, rocoto pepper aioli

SIDE SALAD ◦ 5
artisan lettuce, cucumber, tomato, house vinaigrette

CAUSAS

CROCANTE ◦ 13
panko shrimp, whipped potato, rocoto aioli

TARTARE ◦ 15
tuna tartare, Asian aioli, whipped potato, wonton crisp*

POLLO ◦ 11.5
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

CAUSA SAMPLER ◦ 13
crocante, tartare, pollo*

ANTICUCHOS

CARNE ◦ 19.5
grilled beef tenderloin, potatoes, choclo, anticuchera, ají de la casa*

CORAZÓN ◦ 15
grilled beef heart, potatoes, choclo, anticuchera, ají de la casa*

POLLO ◦ 13
grilled chicken, potatoes, choclo, anticuchera, ají de la casa

PLANCHA PULPO ◦ 21.5
grilled octopus, choclo, potato cake, chimichurri, anticuchera sauce, ají amarillo sauce

TEQUEÑOS ◦ 12
cheese filled dough, Peruvian sweet & sour sauce, rocoto aioli

PAPAS A LA HUANCAINA ◦ 8.5
Idaho potatoes, huancaína sauce, boiled egg, botija olives – served cold

YUCA A LA HUANCAINA ◦ 9
fried yuca, huancaína sauce

EMPANADAS

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 10
- **Carne:** C.A.B. sirloin, tenderloin, onions, oyster & soy sauce, rocoto aioli ◦ 12.5
- **Mixtas:** one ají de gallina, one carne ◦ 11

FAVORITOS DEL BRUNCH

CHOLO BENEDICTO ◦ 15.5
sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise*

AVOCADO TOAST ◦ 11
ciabatta, avocado purée, tomato, queso fresco, EVOO

HUEVOS RANCHEROS ◦ 12.5
two fried eggs, grilled tortilla, ranchero sauce, pork belly, ají verde sauce*

STEAK N' EGG AVOCADO TOAST ◦ 19.5
C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

CREPES DE AJÍ DE GALLINA ◦ 13.5
Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

TACU SEGO DE CORDERO ◦ 29.5
braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

BISTEC A LO POBRE ◦ 29.5
C.A.B. sirloin, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa*

TALLARÍN SALTADO ◦ 19.5
wok seared chicken, soy and oyster sauce, onions, tomato petals, ginger, linguini

PESCADO A LO MACHO ◦ 25
traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers
Corvina a lo Macho ◦ 32

TALLARINES A LA HUANCAINA ◦ 22.5
lomo saltado, linguini, parmesan cheese, creamy huancaína sauce*

CHICHARRÓN DE PESCADO ◦ 18.5
fried fish, spicy Asian sauce, arroz chaufa blanco

SANGUCHES Y ENSALADAS

LOMO SALTADO SANDWICH ◦ 19
ciabatta, beef tenderloin, soy and oyster sauce, tomato petals, shoestring potatoes, rocoto aioli*

RESACA BURGER ◦ 18
8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a brioche bun*
add fried egg ◦ 1.5

CHICHA MORADA ◦ 5
chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ◦ 5 **LEMONADE**
passion fruit pureé, house made syrup
• classic ◦ 5
• strawberry ◦ 6

LA PREVIA

TOSTONES

- **Pork:** pulled pork, avocado, salsa criolla, ají amarillo mojo ◦ 15
- **Crab:** crab salad, avocado purée, salsa golf ◦ 18.5
- **Shrimp:** grilled shrimp, avocado, salsa criolla, ají amarillo mojo ◦ 15

TOSTONES SAMPLER ◦ 17
pulled pork, crab salad, shrimp

JALEA ◦ 28
fried calamari, shrimp, fish, yuca, choclo, salsa criolla*

CONCHITAS A LA PARMESANA ◦ 16
scallops, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

LECHÓN HASH

braised pork, ají panca, onions, crispy potatoes, poached egg*

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg*

ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

SEGUIMOS...

ARROZ CON MARISCOS ◦ 23.5
Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

LOMO SALTADO ◦ 27.5
wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries*
available with: chicken ◦ 19.5 *shrimp* ◦ 25.5

SALMÓN ANDINO ◦ 21
seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce*

PLANCHA ANTICUCHERA

- **Mariscos:** grilled squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ◦ 45
- **Mixta:** grilled beef tenderloin, grilled chicken, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce* ◦ 49.5

SEARED AHI TUNA

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

ENSALADA BACÁN

pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, house vinaigrette

REFRESCOS

platos tradicionales spicy