

PISCO Y NAZCA

CEVICHE GASTROBAR

MIAMI SPICE LUNCH

\$30 PER PERSON

BEVERAGES

your choice of

PIÑA TROPICAL, PASSION FRUIT JUICE, ICED TEA or SOFT DRINKS
SANGRÍA ROJA +3 (additional) or PISCO SOUR +7 (additional)

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

CROCANTE DE CAMARÓN ROLL

panko shrimp, quinoa, avocado, sweet chili-rocoto mayo

TIRADITO DE CORVINA

+4 (additional)

corvina, avocado, leek cream, leche de tigre, lime juice, chalaquita, togarashi

TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

PAPAS A LA HUANCAINA

Idaho potatoes, huancaína sauce, boiled egg, botija olives – served cold

EMPANADAS DE AJÍ DE GALLINA

chicken stew, rocoto pepper aioli, aji amarillo

SECOND

select 1

POLLO SALTADO

wok seared chicken, soy and oyster sauce, onions, tomato petals, jasmine rice, fries

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

ENSALADA BACÁN

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

CHAUFA

your choice of: chicken or mariscos
wok seared, chifa fried rice

CEVICHE TRADICIONAL

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

POKE BOWL

your choice of: salmon or tuna
cucumber, avocado, salsa criolla, rocoto, sushi rice, walnuts

PULLED PORK BOWL

sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

SANGUCHE DE POLLO

brioche bun, anticucho-style grilled chicken, avocado, queso frito, pickled vegetables, french fries, rocoto aioli

TALLARÍN SALTADO

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

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

DESSERTS

select 1

FLAN

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

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

GOLDEN BERRY CREME BRÛLÉE

+3 (additional)

'aguaymanto' native Peruvian berry, caramelized sugar

WINE FLIGHT +24 (additional)

ESTELADO ROSÉ SPARKLING, LA GAMA DE CORDILLERA CHARDONNAY,
CORDILLERA CARMENERE, CORDILLERA CABERNET



traditional inspired dishes



spicy

Items subject to change. Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses. Please notify manager of any food allergies, but note we are unable to guarantee against all possible cross-contamination.



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CEVICHE GASTROBAR



lunch menu
Coral Gables

SUSHI

CROCANTE DE CAMARÓN ROLL ◦ 14.5
panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

FURAI ROLL ◦ 18.5
salmon, avocado, cream cheese, panko
bread crumbs, lomo glaze*

LOMO SALTADO ROLL ◦ 17.5
wok seared tenderloin, soy and oyster
sauce, queso fresco, panko bread crumbs,
shoestring potatoes, aji amarillo aioli*

CEVICICHES

CEVICHE CHIPOTLE ◦ 18.5
fish, shrimp, avocado, chipotle leche de tigre,
sweet potato, aji limo, choclo*

TIRADITO DE CORVINA ◦ 17
corvina, avocado, leek cream, leche de tigre,
lime juice, chalaquita, togarashi

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

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

NIKKEI [japanese] ◦ 21.5
ahi tuna, chancaça 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, aji 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*

LIFESTYLE BOWLS

PULLED PORK BOWL ◦ 14.5
sweet plantains, avocado, black beans,
jasmine rice, chalaquita, garlic sauce,
shoestring sweet potatoes

POKE BOWL
cucumber, avocado, salsa criolla, rocoto,
sushi rice, walnuts*
available with: salmon ◦ 16.5 tuna ◦ 18
sub quinoa ◦ 3

traditional inspired dishes

spicy

LA PREVIA

starters

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
sauce, aji de la casa*

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

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

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

• **Aji de gallina:** chicken stew,
rocoto pepper aioli, aji amarillo ◦ 10
• **Carne:** C.A.B. sirloin, tenderloin, onions,
oyster & soy sauce, rocoto aioli ◦ 12.5
• **Mixta:** one aji de gallina, one carne ◦ 11

SANGUCHES Y ENSALADAS

sandwiches and salads

SANGUCHE DE POLLO ◦ 16
brioche bun, anticucho-style grilled chicken,
avocado, queso frito, pickled vegetables,
french fries, rocoto aioli

RESACA BURGER ◦ 18.5
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

TOSTONES

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

SEARED AHI TUNA ◦ 18.5

mixed greens, quinoa salad,
ginger vinaigrette, togarashi*

ENSALADA BACÁN ◦ 13.5

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

SEGUIMOS...

entrées

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

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

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

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

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

TACU SECO DE CORDERO ◦ 29.5
braised lamb shank, cilantro sauce,
aji amarillo, salsa criolla

AJÍ DE GALLINA ◦ 17.5
Peruvian chicken stew, creamy aji amarillo sauce,
botija olives, hard boiled eggs, jasmine rice

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 garlic sauce*

ARROZ CON POLLO ◦ 22
Peruvian style chicken and rice, huancaína
sauce, salsa criolla

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

ALGO MÁS

LECHE DE TIGRE SHOT ◦ 4.5
shrimp, ceviche marinade*

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

PAPAS FRITAS ◦ 5.5
french fries, rocoto pepper aioli

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

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

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

REFRESCOS

refreshments

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

PASSION FRUIT JUICE ◦ 5
passion fruit pureé,
house made syrup

LEMONADE
• classic ◦ 5
• strawberry ◦ 6