

# PISCO Y NAZCA

CEVICHE GASTROBAR

LUNCH PRIX FIXE

◦ 21.5 two-course  
◦ 26.5 three-course

## FIRST COURSE

select 1

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### EMPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

### AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

### CAUSA DE POLLO

whipped potato, avocado, chicken salad, red pepper confit, mayonesa acevichada

### YUCA A LA HUANCAINA

fried yuca, huancaína sauce

## SECOND COURSE

select 1

### ENSALADA BACÁN

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

### CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

### RESACA BURGER

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

### AJÍ DE GALLINA

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

### CHAUFA DE MARISCOS

half portion, wok seared shrimp & calamari, chifa fried rice

### CHAUFA DE POLLO

half portion, wok seared chicken, chifa fried rice

### ANTICUCHO DE POLLO PLATTER

grilled chicken skewers, anticuchera sauce, jasmine rice, side salad

### TALLARÍN SALTADO

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

### CEVICHE TRADICIONAL

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

### POKE BOWL

cucumber, avocado, salsa criolla, rocoto, sushi rice, walnuts

available with: salmon ◦ 3 tuna ◦ 4

sub quinoa ◦ 3

### PULLED PORK BOWL

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

## DESSERTS

select 1

### FLAN

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

### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze



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

CEVICHE GASTROBAR



lunch menu  
Coral Gables

## 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, chançaca 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\*

## 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

## ALGO MÁS

sides

### 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

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, ají de la casa\*

#### CORAZÓN ° 15

grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa\*

#### POLLO ° 13

grilled chicken, potatoes, choclo, anticuchera sauce, 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, huancaina sauce, boiled egg, botija olives – served cold

#### YUCA A LA HUANCAINA ° 9

fried yuca, huancaina 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

• Mixta: one ají de gallina, one carne ° 11

## SANGUCHES Y ENSALADAS

sandwiches and salads

#### 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

#### 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 huancaina 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, ají de la casa\*

#### 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

#### 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, ají amarillo, salsa criolla

#### AJÍ DE GALLINA ° 17.5

Peruvian chicken stew, creamy ají 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 huacatay sauce\*

#### ARROZ CON POLLO ° 22

Peruvian style chicken and rice, huancaina 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

## REFRESCOS

refreshments

#### CHICHA MORADA ° 5

chicha, house made syrup, lemon juice

#### PASSION FRUIT JUICE ° 5

passion fruit purée, house made syrup

#### LEMONADE

• classic ° 5

• strawberry ° 6