

PISCO Y NAZCA

CEVICHE GASTROBAR

TASTE THE GABLES

\$45 PER PERSON

BEVERAGES

your choice of

PISCO SOUR

CHICHA SOUR

PASSION SOUR

PISCO FLIGHT +8 (additional)

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TOSTONES

pulled pork, avocado, salsa criolla,
aji amarillo mojo

YUCA A LA HUANCAINA

fried yuca, huancaina sauce

CEVICHE TRADICIONAL

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

EMPAÑADAS MIXTAS

one aji de gallina, one carne

CEVICHE CHIPOTLE + 3 (additional)

fish, shrimp, avocado, chipotle leche de tigre,
sweet potato, aji limo, choclo*

ANTICUCHO DE POLLO

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

SECOND

select 1

PESCADO A LO MACHO

traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made
from aji panca and aji amarillo peppers

AJÍ DE GALLINA

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

LOMO SALTADO + 4 (additional)

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

ARROZ CON POLLO

Peruvian style chicken and rice, huancaina sauce, salsa criolla

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

TALLARINES VERDES + 6 (additional)

C.A.B. sirloin, parmesan cheese, linguini, walnut Peruvian pesto*

CHAUFA DE MARISCOS

wok seared shrimp & 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

GOLDEN BERRY CRÈME BRÛLÉE + 2 (additional)

'aguaymanto' native Peruvian berry, caramelized sugar



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.