

# PISCO Y NAZCA

## CEVICHE GASTROBAR

TASTE THE GABLES

\$30 PER PERSON

### BEVERAGES

your choice of

LEMONADE, 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

#### TIRADITO DE CORVINA +3 (additional)

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

#### CAUSA DE POLLO

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

#### TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

#### YUCA A LA HUANCAINA

fried yuca, huancaina sauce

#### 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 DE POLLO 🇵🇪

wok seared chicken, chifa fried rice

#### CHAUFA DE MARISCOS 🇵🇪

wok seared shrimp & calamari, 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\*  
sub quinoa 3

#### PULLED PORK BOWL

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

#### 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

#### VEGETARIAN BOWL

stir-fry seasonal vegetables, sweet plantains, avocado, mushrooms, tomato petals, black beans, jasmine rice, chalaquita, cilantro sauce

### 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.