

# PISCO Y NAZCA

CEVICHE GASTROBAR

## LUNCH PRIX FIXE

- 19 two-course
- 24 three-course

### FIRST

select 1

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### EMPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

#### AVOCADO TOAST

multigrain toast, avocado purée, tomato, queso fresco, EVOO

#### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### ANTICUCHO DE POLLO

grilled chicken, potatoes, anticuchera, ají de la casa, choclo

#### CAUSA DE POLLO

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

### SECOND

select 1

#### ENSALADA BACÁN

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

#### LOMO SALTADO SANDWICH

ciabatta, beef tenderloin, soy and oyster sauce, tomatoes, shoestring potatoes, rocoto aioli

#### RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a Kaiser roll

*add fried egg 1.5*

#### POLLO SALTADO

stir-fried chicken, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries

#### CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre, ají limo, sweet potato

### DESSERTS

select 1

#### CREMA VOLTEADA

Peruvian version of crème caramel, grilled pineapple, quinoa tuile

#### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

 traditional inspired dishes  spicy

01.21

*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  
Doral

## CEVICHE

### SALMÓN CON HUACATAY ° 16 [new]

avocado purée, leche de tigre huacatay, plantain chips

### AJÍ AMARILLO ° 15.5

fish, shrimp, ají amarillo leche de tigre, cancha, choclo

### PASSION FRUIT ° 15.5

fish, shrimp, passion fruit leche de tigre, cancha, choclo

### NIKKEI [japanese] ° 18

ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp

### TRADICIONAL ° 15.5

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

### CREMOSO ° 15.5

fish, shrimp, creamy leche de tigre sweet potato, ají limo

### CALLEJERO ° 18

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains

### MIXTO ° 18.5

fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, cancha, sweet potato

### LECHE DE TIGRE ° 13

fish, shrimp, fresh lime, rocoto, fried calamari, cancha

### CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso

## CHAUFAS

sub quinoa 3

### MARISCOS ° 19

shrimp, calamari, chifa fried rice

### POLLO ° 18

stir-fried chicken, chifa fried rice

### CARNE ° 23

beef tenderloin, chifa fried rice

### MIXTO ° 24

shrimp, beef tenderloin, chicken, calamari, chifa fried rice

## ALGO MÁS

sides

### LECHE DE TIGRE SHOT ° 3

shrimp, ceviche marinade

### CHAUFA BLANCO ° 4

stir-fried rice, sesame oil, asparagus, egg white

### TACU TACU ° 4.5

seared lima bean and rice cake, salsa criolla

### VEGETALES SALTEADOS ° 6

stir-fried seasonal vegetables, soy and oyster sauce

### PAPAS FRITAS ° 4

french fries, rocoto pepper aioli

traditional inspired dishes

spicy

## LA PREVIA

starters

### CAUSAS

#### CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

#### TARTARE ° 10.5

tuna tartare, Asian aioli, whipped potato, wonton crisp

#### POLLO ° 9

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

#### CAUSA SAMPLER ° 10

crocante, tartar, pollo

### ANTICUCHOS

#### CARNE ° 14

grilled beef tenderloin, potatoes, choclo, anticuchera sauce, ají de la casa

#### CORAZÓN ° 12

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

#### POLLO ° 10

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

#### PLANCHA PULPO ° 18

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

#### TEQUEÑOS ° 10

cheese filled dough, Peruvian sweet & sour sauce, rocoto aioli

#### YUCA A LA HUANCAINA ° 7.5

fried yuca, huancaina sauce

#### EMPANADAS

- Ají de gallina: chicken stew, rocoto pepper aioli, ají amarillo ° 8
- Carne: skirt steak, tenderloin, onions, soy and oyster sauce, rocoto aioli ° 11
- Mixta: one ají de gallina, one carne ° 9.5

#### PAPAS A LA HUANCAINA ° 6.5

Idaho potatoes, huancaina sauce, boiled egg, botija olives served cold

#### TOSTONES ° 13

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### JALEA ° 20

fried calamari, shrimp, fish, yuca, choclo, salsa criolla

#### CONCHITAS A LA PARMESANA ° 14.5

scallops, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

## SANGUCHES Y ENSALADAS

sandwiches and salads

#### LOMO SALTADO SANDWICH ° 17

ciabatta, beef tenderloin, soy and oyster sauce, tomatoes, shoestring potatoes, rocoto aioli

#### RESACA BURGER ° 16

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a Kaiser roll add fried egg 1.5

#### SEARED AHI TUNA ° 14

mixed greens, quinoa salad, ginger vinaigrette, togarashi

#### ENSALADA BACÁN ° 12

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

## SEGUIMOS...

entrées

#### ARROZ CON MARISCOS ° 19

squid, shrimp, mussels, fisherman rice, salsa criolla

#### TALLARINES A LA HUANCAINA ° 20

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

#### CHICHARRÓN DE PESCADO ° 16

fried fish, spicy Asian sauce, arroz chaufa blanco

#### BARLOTTO ° 12

barley, stir-fry vegetables, soy and oyster sauce add chicken 5, add shrimp 6, add tenderloin 8

#### BISTEC A LO POBRE ° 27

skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa

#### TACU SECO DE CORDERO ° 23

braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

#### AJÍ DE GALLINA ° 15

Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

#### LOMO SALTADO ° 25

beef tenderloin stir-fry, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries available with chicken 19

#### SALMÓN ANDINO ° 18

seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce

## REFRESCOS

refreshments

#### CHICHA MORADA ° 4

chicha, house made syrup, lemon juice

#### PASSION FRUIT JUICE ° 4

passion fruit purée, house made syrup

#### LEMONADE ° 4

fresh squeezed lemon, house made syrup