

# 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

#### TWO 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

#### ANTICUCHO DE POLLO PLATTER

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

#### CHAUFA DE POLLO

half portion, wok seared chicken, chifa fried rice

#### TALLARÍN SALTADO

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

#### SANGUCHE DE POLLO

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

#### 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

#### LOMO SALTADO ROLL

wok seared tenderloin, soy and oyster sauce, queso fresco, panko bread crumbs, shoestring potatoes, ají amarillo aioli\*

### 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

11.24

\* 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.



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CEVICHE GASTROBAR



lunch menu  
Doral

## 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, ají amarillo aioli\*

## CEVICHE

**CHEF'S SIGNATURE CEVICHE** ◦ 23  
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

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

**YUCA A LA HUANCAINA** ◦ 9  
fried yuca, huancaína sauce

### EMPANADAS

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 10
- **Carne:** C.A.B. sirloin, tenderloin, oyster & soy sauce, rocoto aioli ◦ 12.5
- **Mixta:** one ají 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** ◦ 19  
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 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, 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

**PARIHUELA DE MARISCOS** ◦ 29   
traditional Peruvian seafood soup, corvina filet,  
mussels, shrimp, calamari, ginger purée, cilantro,  
leche de tigre acevichada, chalaquita

**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 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\*

**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

## 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