

PISCO Y NAZCA

CEVICHE GASTROBAR

MIAMI SPICE BRUNCH

\$35 PER PERSON

BEVERAGES

MIMOSA

upgrade to bottomless for +20 (additional)

FIRST COURSE

select one

AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg

CROQUETAS DE AJÍ DE GALLINA

chicken stew croquettes, ají amarillo, botija olive aioli

ANTICUCHO DE POLLO

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

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TUNA TARTARE TACOS

crispy wonton taco shells, avocado cream, tuna tartare, togarashi

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH

braised pork, ají panca, onions, crispy potatoes, poached egg

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly, ranchero sauce, ají verde sauce*

CREPES DE AJÍ DE GALLINA

Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

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

CEVICHE TRADICIONAL

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

CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise*

STEAK N' EGG AVOCADO TOAST °+4 (additional)

Sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

CHAUFA DE POLLO

wok seared chicken, chifa fried rice

LOMO SALTADO MONTADO °+5 (additional)

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

THIRD COURSE

select one

TORRIJA LIMENA +3 (Additional)

caramelized brioche, vanilla ice cream, miel de chancaca

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche sauce, quinoa crunch

ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

BUENAZO

walnut chocolate brownie, Kahlúa chocó mousse, chocolate crunch, lúcuma ice cream, candied walnuts

 traditional inspired dishes  spicy

07.25

* 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 reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.

PISCO Y NAZCA

CEVICHE GASTROBAR

MIAMI SPICE LUNCH

\$35 PER PERSON

BEVERAGES

select one

PASSION FRUIT JUICE, ICED TEA, PEPSI,

SANGRÍA ROJA +3 (additional) or PISCO SOUR +7 (additional)

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato,
rocoto aioli

CROCANTE ROLL

panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

CROQUETAS DE AJÍ DE GALLINA

chicken stew croquettes, aji amarillo,
botija olive aioli

TOSTONES

pulled pork, avocado, salsa criolla,
aji amarillo mojo

TUNA TARTARE TACOS

crispy wonton taco shells, avocado cream,
tuna tartare, togarashi

PAPAS A LA HUANCAINA

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

EMPANADAS DE AJÍ DE GALLINA

chicken stew, rocoto pepper aioli, aji amarillo

LOMO SALTADO ROLL

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

SECOND

select 1

POLLO SALTADO

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

ENSALADA BACÁN

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

CHAUFA

your choice of: chicken or mariscos
wok seared, chifa fried rice

CEVICHE TRADICIONAL

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

TALLARÍN SALTADO

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

POKE BOWL

your choice of: salmon or tuna
cucumber, avocado, salsa criolla, rocoto,
sushi rice, walnuts*

PULLED PORK BOWL

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

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce,
arroz chaufa blanco

RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco,
sweet plantains, aji panca jam, shoestring
potatoes, served on a brioche bun*

DESSERTS

select 1

FLAN

‘crema volteada’
Peruvian style flan,
grilled pineapple,
quinoa tuile

TORRIJA LIMEÑA

+3 (additional)

caramelized brioche,
vanilla ice cream,
miel de chancaca

SUSPIRO

dulce de leche custard,
meringue,
passion fruit glaze



traditional inspired dishes



spicy

07.25

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.

PISCO Y NAZCA

CEVICHE GASTROBAR

MIAMI SPICE DINNER

\$45 PER PERSON

BEVERAGES

select 1

PISCO SOUR, PASSION SOUR,
CHICHA SOUR, PISCO SOUR FLIGHT +6 (additional)

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato,
rocoto aioli

EMPANADAS MIXTAS

one aji de gallina, one carne

TIRADITO MEDITERRANEO

Thinly sliced corvina, artichoke confit,
piquillo pepper leche de tigre,
crispy serrano, chalaquita, capers

CEVICHE TRADICIONAL

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

TOSTONES

pulled pork, avocado, salsa criolla,
aji amarillo mojo

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 pepper

LOMO SALTADO

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

CORDERO CON RAVIOLIS

Braised lamb, ricotta ravioli, basil

CHAUFA DE MARISCOS

wok seared shrimp & calamari,
chifa fried rice

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce,
arroz chaufa blanco

BISTEC A LO POBRE +6 (additional)

grilled Sirloin, rice, sweet plantains, fries,
sunny side egg, house salad, aji de la casa*

TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese,
creamy huancaína sauce*

AJÍ DE GALLINA

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

DESSERTS

select 1

FLAN

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

TORRIJA LIMEÑA

+3 (additional)
caramelized brioche,
vanilla ice cream,
miel de chancaca

SUSPIRO

dulce de leche custard,
meringue,
passion fruit glaze

platos tradicionales spicy

07.25

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