



# PISCO Y NAZCA

MIAMI SPICE

BRUNCH \$40

## BEVERAGE

### MIMOSA

Traditional or passion fruit

UPGRADE TO BOTTOMLESS +23 PER PERSON

## FIRST COURSE

select one

### AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

### MONTADITOS DE SALMÓN AHUMADO

smoked salmon, avocado, passion fruit cream cheese, rocoto marmalade, on toasted brioche

### CROQUETAS DE AJÍ DE GALLINA

Peruvian chicken stew croquettes, botija olive aioli

### CAUSA DE PANCITA\*

pork belly, rocoto hollandaise, chalaquita, poached egg

### EMPANADAS DE AJÍ DE GALLINA ■■

Peruvian chicken stew, rocoto aioli

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### TUNA TARTARE TACOS

crispy wonton tacos, avocado cream, togarashi

### ANTICUCHO DE POLLO ■■

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

## SECOND COURSE

select one

### CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

### STEAK N' EGG

AVOCADO TOAST\* +4 (additional)  
beef tenderloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta

### CREPES DE AJÍ DE GALLINA ■

savory crepes filled with ají de gallina, baked with rocoto hollandaise, and topped with a fried egg

### CHOLO BENEDICTO\*

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

### RESACA BURGER\*

golden queso frito, sweet plantains, ají panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun  
add: fried egg 1.5

### CEVICHE TRADICIONAL\* ■■

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

### LECHÓN HASH\*

braised pork, ají panca, red onion, crispy potatoes, poached egg

### CHAUFA DE POLLO ■■

wok-seared chicken, chifa fried rice

### LOMO SALTADO +5 (additional)

wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries

### ARROZ CON CHANCHO

+3 (additional)  
crispy pork belly, bacon, arborio rice, green peas, salsa criolla, topped with a fried egg

### TORTILLA DE CAMARONES

shrimp omelette, avocado, rocoto mayo drizzle, salsa criolla, ají amarillo, arugula and tomato salad

## THIRD COURSE

select one

### ALFAJOR PANCAKES

alfajor crumble, dulce de leche, maple syrup, strawberries and whipped cream

### TORRIJA LIMEÑA

caramelized brioche, vanilla ice cream, miel de chancaca

### BUENAZO

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

### SUSPIRO ■■

'manjar blanco' custard, meringue, passion fruit glaze

### ARROZ CON LECHE CHEESECAKE

rice pudding inspired, dulce de leche, quinoa crunch

\*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify the 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.