



PISCO Y NAZCA

BRUNCH PRIX FIXE

KENDALL, FL

A THREE COURSE PRIX FIXE MENU 32 per person

Bottomless Sangría Blanca, Sangría Roja, Sangría de Cerveza, Mimosa or Passion Mimosa **23 per person**

Bottomless limited to 2 hours. Enjoy responsibly.

FIRST COURSE

select one

AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

EMSPANADAS

DE AJÍ DE GALLINA ■ ■
chicken stew, ají amarillo, rocoto pepper aioli

CAUSA DE PANCITA*

pork belly, rocoto hollandaise, chalaquita, poached egg

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO

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

CROQUETAS

DE AJÍ DE GALLINA

Peruvian chicken stew croquettes, botija olive aioli

TUNA TARTARE TACOS*

crispy wonton tacos, avocado cream, togarashi

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH*

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

CHAUFA DE POLLO

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wok-seared chicken, chifa fried rice

CREPES DE AJÍ DE GALLINA

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

RESACA BURGER

queso fresco, 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

CHOLO BENEDICTO*

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

STEAK N' EGG

AVOCADO TOAST* +4 (additional)

beef tenderloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta

HUEVOS RANCHEROS*

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two fried eggs, corn tortilla, ranchero sauce, pork belly, ají verde

LOMO SALTADO* +5 (additional)

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

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

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'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.

FAVORITOS DEL BRUNCH

CHOLO BENEDICTO* 16.5
sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise

AVOCADO TOAST 12
ciabatta, avocado purée, tomato, queso fresco, EV00

HUEVOS RANCHEROS 13.5
two fried eggs, corn tortilla, ranchero sauce, pork belly, ají verde

STEAK N' EGG AVOCADO TOAST* 19.5
beef tenderloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta

LECHÓN HASH* 17.5
braised pork, ají panca, red onion, crispy potatoes, poached egg

CAUSA DE PANCITA* 12.5
pork belly, rocoto hollandaise, chalaquita, poached egg

CREPES DE AJÍ DE GALLINA 14.5
savory crepes filled with ají de gallina, baked with rocoto hollandaise and topped with a fried egg

ALFAJOR PANCAKES 12.5
alfajor crumble, dulce de leche maple syrup, strawberries and whipped cream

TORRIJA LIMEÑA 12
caramelized brioche, vanilla ice cream, miel de chancaca

CHICKEN AND WAFFLES 17.5
homemade waffles, rocoto spiced maple syrup

CHAUFAS

sub quinoa +3

MARISCOS 22
wok-seared shrimp and calamari, chifa fried rice

POLLO 20.5
wok-seared chicken, chifa fried rice

CARNE* 25
wok-seared beef tenderloin, chifa fried rice

MIXTO* 28.5
shrimp, chicken, beef tenderloin, calamari, chifa fried rice

CEVICHE

CREMOSO DE AJÍ AMARILLO* 20
fish, shrimp, creamy leche de tigre, sweet potato, ají limo

TRADICIONAL* 19.5
fish, classic leche de tigre, cancha, choclo, sweet potato

CALLEJERO 22.5
'street style ceviche' octopus, fish, shrimp, calamari, cancha, crispy plantains

CEVICHE SAMPLER* 21.5
tradicional, cremoso, callejero

LECHE DE TIGRE* 17.5
fish, shrimp,

fried calamari, rocoto, fresh lime, cancha

CHIPOTLE* 20
fish, shrimp, avocado, chipotle leche de tigre, sweet potato, ají limo, choclo

NIKKEI* [JAPANESE] 22
ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp

MIXTO* 23.5
fish, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato

PISCO Y NAZCA

BRUNCH

LA PREVIA

CAUSAS

CROCANTE 13.5
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* 13.5
crocante, tartare, pollo

PLANCHA PULPO* 23.5
grilled octopus, choclo, causa, chimichurri, anticuchera sauce, ají amarillo sauce

TEQUEÑOS 13.5
cheese filled pastry, rocoto aioli, Peruvian sweet and sour sauce

PAPAS A LA HUANCAÍNA 10
chilled potatoes topped with huancaína sauce, hard-boiled egg, botija olives

JALEA 29.5
crispy fried mixed seafood with yuca and salsa criolla

CROQUETAS DE AJÍ DE GALLINA 10
Peruvian chicken stew croquettes, botija olive aioli

CONCHITAS A LA PARMESANA 17.5
seared scallops, parmesan gratin, lime, garlic chips, grilled ciabatta

YUCA A LA HUANCAÍNA 10.5
golden fried yuca, huancaína sauce

ANTICUCHOS

CARNE* 21
grilled beef tenderloin, potatoes, choclo, anticuchera sauce, ají de la casa

CORAZÓN* 16.5
grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa

POLLO 13.5
grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa

TUNA TARTARE TACOS* 14.5
crispy wonton tacos, avocado cream, togarashi

TOSTONES
• **Pork:** pulled pork, avocado, salsa criolla, ají amarillo mojo **16.5**
• **Crab:** crab salad, avocado purée, salsa golf **18.5**
• **Shrimp:** grilled shrimp, avocado, salsa criolla, ají amarillo mojo **16**

TOSTONES SAMPLER 18.5
pulled pork, crab salad, shrimp

EMPANADAS
• **Ají de gallina:** Peruvian chicken stew, rocoto aioli **10**
• **Carne:** sirloin and tenderloin mix, soy and oyster sauce, rocoto aioli **13**
• **Mixtas:** one ají de gallina, one carne **11**

PORK BELLY BAO BUNS 17
crispy pork belly, red onion, cilantro, leche de tigre, chipotle mayo

SANGUCHES Y ENSALADAS

RESACA BURGER* 19
queso fresco, sweet plantains, ají panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun
Add: fried egg 1.5

ENSALADA BACÁN 14
pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, shoestring potatoes, house vinaigrette

SEARED AHI TUNA* 19
mixed greens, quinoa salad, ginger vinaigrette, togarashi

SEGUIMOS...

ARROZ CON MARISCOS 25.5
Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

CHICHARRÓN DE PESCADO 19
crispy fish bites, spicy Asian cream sauce, chaufa blanco

BISTEC A LO POBRE 32
grilled sirloin served with rice, sweet plantains, fried egg, fries and a side salad

PESCADO A LO MACHO 26
traditional Peruvian crispy fish topped with shrimp, calamari, mussels, in a mildly spicy sauce made from ají panca and ají amarillo peppers
Corvina a lo Macho 32

TALLARINES A LA HUANCAÍNA* 23
linguine with creamy parmesan, huancaína sauce, topped with lomo saltado

TACU SECO DE CORDERO 29.5
braised lamb shank in cilantro sauce, ají amarillo salsa criolla

SALMÓN ANDINO 21
anticuchera glazed seared salmon, quinoa salad, avocado, salsa criolla, garlic sauce

LECHE DE TIGRE SHOT* 5.5
citrusy ceviche marinade with shrimp

VEGETALES SALTEADOS 7
stir-fried seasonal vegetables, soy and oyster sauce

CHICHA MORADA 5
traditional punch made with purple corn, pineapple, and spices

LOMO SALTADO 29.5
wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries
Available with:

Chicken **19.5** Shrimp **25.5**

TALLARÍN SALTADO 20
wok-seared chicken and linguine, soy and oyster sauce, red onions, tomato petals

TALLARINES VERDES 32
grilled sirloin, walnut Peruvian pesto, linguine, parmesan

AJÍ DE GALLINA 18.5
Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard-boiled eggs, jasmine rice

ARROZ CON POLLO 22
Peruvian style chicken and rice, huancaína sauce, salsa criolla

PLANCHA ANTICUCHERA
• **Mariscos*:** grilled squid, shrimp, octopus, choclo, causa, anticuchera sauce **45**
• **Mixta*:** grilled beef tenderloin, grilled chicken, squid, shrimp, octopus, choclo, causa, anticuchera sauce **49.5**

Algo más

TACU TACU 6.5
pan-seared canary bean and rice cake, salsa criolla

CHAUFA BLANCO 5.5
chifa fried rice, sesame oil, asparagus, egg white

PAPAS FRITAS 6
French fries, rocoto pepper aioli

SIDE SALAD 5
artisan lettuce, cucumber, tomato, house vinaigrette

REFRESCOS

PASSION FRUIT JUICE 5
LEMONADE
• Classic 5 • Strawberry 6