



PISCO Y NAZCA

LUNCH PICK-TWO: 16.5

KENDALL, FL

CHOOSE 1

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

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

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

EMPANADAS DE AJÍ DE GALLINA ■ ■
Peruvian chicken stew, rocoto aioli

YUCA A LA HUANCAÍNA
golden fried yuca, huancaína sauce

HALF CEVICHE TRADICIONAL* ■ ■
fish, classic leche de tigre, cancha, choclo, sweet potato

CAUSA DE POLLO ■ ■
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

TWO TOSTONES
pulled pork, avocado, salsa criolla, ají amarillo mojo
Available with: crab +3

CHOOSE 1

EXECUTIVE POLLO SALTADO
wok-seared chicken, soy and oyster sauce, onions, tomato petals, served with jasmine rice and fries
Available with: tenderloin +5

PULLED PORK BOWL +3
sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

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

HALF CHAUFA DE POLLO ■ ■
wok-seared chicken, chifa fried rice

POKE BOWL
cucumber, avocado, salsa criolla, sweet chili sauce, sushi rice, walnuts
Available with: salmon +5
tuna +6 sub quinoa +3

PERUVIAN MARKET BOWL +4
grilled anticucho, avocado, black beans, jasmine rice, chalaquita, crispy potatoes, golden queso fresco, rocoto aioli

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

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

LOMO SALTADO ROLL* +2
wok-seared tenderloin, soy and oyster sauce, queso fresco, panko breadcrumbs, shoestring potatoes, ají amarillo aioli

ANTICUCHO DE POLLO PLATTER ■ ■
grilled chicken skewers, anticuchera sauce, jasmine rice, side salad

RESACA BURGER +6
queso fresco, sweet plantains, ají panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun
Add: fried egg +1.5

POSTRE-DESSERTS

FLAN ■ ■ +5
'crema volteada' Peruvian style flan, grilled pineapple, quinoa tuile

SUSPIRO ■ ■ +5
'manjar blanco' custard, meringue, passion fruit glaze

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

CEVICHE

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

LECHE DE TIGRE* 17.5 ■■
fish, shrimp, fresh lime, rocoto, fried calamari, cancha

CEVICHE SAMPLER* 21.5
tradicional, cremoso, callejero

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

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

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

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

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

CEVICHE MEDITERRÁNEO 23 [NEW]
ahi tuna, fresh avocado, ají amarillo leche de tigre, red onions, crispy capers, ají limo, EVOO

Sushi

CROCANTE DE CAMARÓN ROLL 18.5 ■
panko shrimp, quinoa, avocado, sweet chili-rocoto mayo

FURAI ROLL* 20.5
salmon, avocado, cream cheese, panko breadcrumbs, sweet soy glaze

LOMO SALTADO ROLL* 20
wok-seared tenderloin, soy and oyster sauce, queso fresco, panko breadcrumbs, shoestring potatoes, ají amarillo aioli

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

SANGUCHES Y ENSALADAS

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

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

PISCO Y NAZCA

LUNCH

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

CRISPY PORK BELLY ACEVICHADO 14 [NEW]
ají amarillo leche de tigre, chalaquita

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

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

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

JALEA 29.5 ■■
crispy fried mixed seafood with yuca and salsa criolla

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

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

CONCHITAS A LA PARMESANA 17.5

seared scallops, parmesan gratin, lime, garlic chips, grilled ciabatta

LIFESTYLE BOWLS

PULLED PORK BOWL 15
sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

POKE BOWL*
cucumber, avocado, salsa criolla, sweet chili sauce, sushi rice, walnuts
Available with:
Salmon 17 Tuna 18
Sub quinoa +3

PERUVIAN MARKET BOWL 16
grilled chicken anticucho, avocado, black beans, jasmine rice, chalaquita, crispy potatoes, golden queso fresco, rocoto aioli

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

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

BISTEC A LO POBRE 32 ■■
grilled sirloin served with rice, fried egg, sweet plantains, 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 VERDES 32 ■■
grilled sirloin, walnut Peruvian pesto, linguine, parmesan

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

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

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

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

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

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

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

LECHE DE TIGRE SHOT* 5.5
citrusy ceviche marinade with shrimp

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

PAPAS FRITAS 6
French fries, rocoto pepper aioli

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

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

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

REFRESCOS

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

PASSION FRUIT JUICE 5

LEMONADE

• Classic 5 • Strawberry 6