

PISCO Y NAZCA

CEVICHE GASTROBAR

LUNCH PRIX FIXE

- 19 two-course
- 24 three-course

FIRST

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

EMPANADAS DE POLLO

chicken stew, rocoto aioli, ají amarillo

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

AVOCADO TOAST

multigrain toast, avocado purée, tomato, queso fresco, EVOO

ANTICUCHO DE POLLO

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

CAUSA DE POLLO

whipped potato, avocado, chicken salad, red pepper confit, mayonesa acevichada

SECOND

select 1

ENSALADA BACÁN

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

LOMO SALTADO SANDWICH

ciabatta, beef tenderloin, soy and oyster sauce, tomatoes, shoestring potatoes, rocoto aioli

RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a Kaiser roll

add fried egg 1.5

POLLO SALTADO

chicken stir-fry, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre, ají limo, sweet potato

DESSERTS

select 1

CREMA VOLTEADA

Peruvian version of crème caramel, grilled pineapple, quinoa tuile

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

 *platos tradicionales*  *spicy*

01.21

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

CEVICHE GASTROBAR



lunch menu
Kendall

CEVICHE

SALMÓN CON HUACATAY ° 16 [new]
avocado purée, leche de tigre huacatay, plantain chips

AJÍ AMARILLO ° 15.5
fish, shrimp, ají amarillo leche de tigre, cancha, choclo

PASSION FRUIT ° 15.5
fish, shrimp, passion fruit leche de tigre, cancha, choclo

NIKKEI [japanese] ° 18
ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp

TRADICIONAL ° 15.5
fish, classic leche de tigre, cancha, choclo, sweet potato

CREMOSO ° 15.5
fish, shrimp, creamy leche de tigre sweet potato, ají limo

CALLEJERO ° 18
octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains

MIXTO ° 18.5
fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, cancha, sweet potato

LECHE DE TIGRE ° 13
fish, shrimp, fresh lime, rocoto, fried calamari, cancha

CEVICHE SAMPLER ° 20
passion fruit, tradicional, cremoso

CHAUFAS

sub quinoa 3

MARISCOS ° 19
shrimp, calamari, chifa fried rice

POLLO ° 18
stir-fried chicken, chifa fried rice

CARNE ° 23
beef tenderloin, chifa fried rice

MIXTO ° 24
shrimp, beef tenderloin, chicken, calamari, chifa fried rice

ALGO MÁS

sides

LECHE DE TIGRE SHOT ° 3
shrimp, ceviche marinade

CHAUFA BLANCO ° 4
stir-fried rice, sesame oil, asparagus, egg white

TACU TACU ° 4.5
seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ° 6
stir-fried seasonal vegetables, soy and oyster sauce

PAPAS FRITAS ° 4
french fries, rocoto pepper aioli

traditional inspired dishes

spicy

LA PREVIA

CAUSAS

CROCANTE ° 10
panko shrimp, whipped potato, rocoto aioli

TARTARE ° 10.5
tuna tartare, Asian aioli, whipped potato, wonton crisp

POLLO ° 9
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

CAUSA SAMPLER ° 10
crocante, tartar, pollo

ANTICUCHOS

CARNE ° 14
grilled beef tenderloin, potatoes, choclo, anticuchera sauce, ají de la casa

CORAZÓN ° 12
grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa

POLLO ° 10
grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa

PLANCHA PULPO ° 18
grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

TEQUEÑOS ° 10
cheese filled dough, Peruvian sweet & sour sauce, rocoto aioli

EMPANADAS

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ° 8
- **Carne:** skirt steak, tenderloin, onions, soy & oyster sauce, rocoto aioli ° 11
- **Mixta:** one ají de gallina, one carne ° 9.5

SANGUCHES Y ENSALADAS

sandwiches and salads

LOMO SALTADO SANDWICH ° 17
ciabatta, beef tenderloin, soy and oyster sauce, tomatoes, shoestring potatoes, rocoto aioli

RESACA BURGER ° 16
8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a Kaiser roll add fried egg 1.5

SEGUIMOS...

entrées

ARROZ CON MARISCOS ° 19
squid, shrimp, mussels, fisherman rice, salsa criolla

TALLARINES A LA HUANCAINA ° 20
lomo saltado, linguini, parmesan cheese, creamy huancaína sauce

CHICHARRÓN DE PESCADO ° 16
fried fish, spicy Asian sauce, arroz chaufa blanco

BARLOTTO ° 12
barley, stir-fry vegetables, soy and oyster sauce add chicken 5, add shrimp 6, add tenderloin 8

BISTEC A LO POBRE ° 27
skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa

SEARED AHI TUNA ° 14
mixed greens, quinoa salad, ginger vinaigrette, togarashi

ENSALADA BACÁN ° 12
pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

TACU SECO DE CORDERO ° 23
braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

AJÍ DE GALLINA ° 15
Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

LOMO SALTADO ° 25
beef tenderloin stir-fry, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries available with chicken 19

SALMÓN ANDINO ° 18
seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce

REFRESCOS

refreshments

CHICHA MORADA ° 4
chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ° 4
passion fruit purée, house made syrup

LEMONADE ° 4
fresh squeezed lemon, house made syrup

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