

# PISCO Y NAZCA

## CEVICHE GASTROBAR

*private dining*

**BRUNCH** ° 27 per person  
coffee and soft drinks included

### APPETIZERS

served sharing style, *select 3*

#### TOSTONES

pulled pork, avocado,  
salsa criolla, ají amarillo mojo

#### AVOCADO TOAST

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

#### EMPANADAS ~ AJÍ DE GALLINA

chicken stew, rocoto pepper aioli, ají amarillo

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### ENTRÉES

served sharing style, *select 3*

#### 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

#### CHOLO BENEDICTO

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

#### CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

#### CEVICHE CREMOSO

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

#### CHAUFA DE POLLO

stir-fried chicken, chifa fried rice

#### BLUEBERRY WAFFLES

blueberry compote, maple syrup,  
whipped cream

#### HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly,  
ranchero sauce, jalapeño cilantro cream

#### ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

### DESSERTS

° 3 additional per person

*select 1*

#### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

#### ARROZ CON LECHE CHEESECAKE

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

#### BUENAZO

walnut chocolate brownie, Kahlúa choco mousse, chocolate crunch,  
dulce de leche maple syrup, lúcuma ice cream

04.21

*Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.  
Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination.*