

# PISCO Y NAZCA

CEVICHE GASTROBAR



VALENTINE'S DAY

FOUR COURSE PRIX FIXE °130 per couple

## TWO PISCO SOUR FLIGHTS

STRAWBERRY, RASPBERRY, BLACKBERRY

### FIRST COURSE

*select 1*

#### CEVICHE TRADICIONAL

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

#### CEVICHE CREMOSO

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

#### CEVICHE CALLEJERO

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains\*

### SECOND COURSE

*select 2*

#### CHIFA BAO BUNS

steamed buns, hoisin pulled pork, pickled vegetables, salsa criolla

#### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### ANTICUCHO DE POLLO

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

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### THIRD COURSE

*select 1*

#### PESCADO CROCANTE ° +5 (additional)

fresh whole fried fish, spicy Asian sauce, arroz chaufa blanco

#### BISTEC CON TACU TACU

12 oz C.A.B. sirloin, tacu tacu, anticuchera sauce, ají amarillo, chimichurri\*

#### PLANCHA ANTICUCHERA DE MARISCOS

grilled squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce

#### LOMO SALTADO

wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries\*

#### CHAUFA MIXTO

shrimp, beef tenderloin, chicken, calamari, chifa fried rice\*

### DESSERT

*select 2*

#### TRES LECHES

sponge cake, meringue, Amarena cherry

#### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

#### EL CLÁSICO

arroz con leche, mazamorra morada, Pirouline wafers, cinnamon

#### CHOCOLATE DOME ° +5 (additional)

dark chocolate sphere, sweet potato custard, warm ganache

 traditional inspired dishes  spicy *items subject to change*

\*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.