



PISCO Y NAZCA

RESTAURANT WEEK 40

DINNER

FIRST COURSE

select one

CEVICHE MIXTO*

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

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

TUNA TARTARE TACOS*

crispy wonton tacos, avocado cream, togarashi

PORK BELLY BAO BUNS

crispy pork belly, red onion, cilantro, leche de tigre, chipotle mayo

ANTICUCHO DE CORAZÓN*

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

SECOND COURSE

select one

TALLARINES

A LA HUANCAINA*

linguine with creamy parmesan pasta, huancaína sauce, topped with lomo saltado

SALMÓN ANDINO*

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

CHAUFA MIXTO*

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

LOMO SALTADO* +11 (additional)

wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries

FURAI ROLL*

salmon, avocado, cream cheese, panko breadcrumbs, sweet soy glaze

ARROZ CON POLLO

Peruvian style chicken and rice, huancaína sauce, salsa criolla

DESSERT

select one

TRES LECHES

'Three milks' sponge cake, meringue, Amarena cherry

ARROZ CON LECHE CHEESECAKE

rice pudding inspired, dulce de leche, quinoa crunch

BEVERAGE

PISCO SOUR FLIGHT +15 (additional)
Traditional, Passion, Chicha

*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 reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.