



RESTAURANT WEEK 25

LUNCH

FIRST COURSE

select one

CEVICHE TRADICIONAL*

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

TOSTONES

pulled pork, avocado,
salsa criolla, ají amarillo mojo

YUCA A LA HUANCAINA

golden fried yuca,
huancaina sauce

TUNA TARTARE TACOS*

crispy wonton tacos,
avocado cream, togarashi

CAUSA DE POLLO

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

SECOND COURSE

select one

RESACA BURGER

queso fresco, sweet plantains,
ají panca jam, shoestring potatoes,
fries, rocoto aioli, served on a brioche bun

POLLO SALTADO*

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

AJÍ DE GALLINA

Peruvian chicken stew, creamy ají amarillo sauce,
botija olives, hard boiled eggs, jasmine rice

LOMO SALTADO* +11 (additional)

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

CHAUFA DE MARISCOS

wok-seared shrimp & calamari,
chifa fried rice

PULLED PORK BOWL

sweet plantains, avocado, black beans,
jasmine rice, chalacaquita, garlic sauce,
shoestring sweet potatoes

DESSERT

select one

FLAN

'crema volteada' Peruvian style flan,
grilled pineapple, quinoa tuile

SUSPIRO

'manjar blanco' custard, meringue,
passion fruit glaze

BEVERAGE

PISCO SOUR +10 (additional)

Traditional, Passion or 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.