

BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU ◦ 32 per person.

BUILD YOUR OWN MIMOSA ◦ 25

Passion Fruit, Cranberry, or Fresh-Squeezed Orange Juice + Bottle of sparkling wine

50%
OFF
SELECT
SPARKLING
WINES

FIRST COURSE

select one

AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg*

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO

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

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH

braised pork, ají panca, onions, crispy potatoes, poached egg*

HUEVOS RANCHEROS

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

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

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

CEVICHE TRADICIONAL

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

CHOLO BENEDICTO

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

STEAK N' EGG AVOCADO TOAST ◦ +4 (additional)

C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

CHAUFA DE POLLO

wok seared chicken, chifa fried rice

LOMO SALTADO MONTADO ◦ +5 (additional)

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

THIRD COURSE

select one

BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE

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

BUENAZO

walnut chocolate brownie, Kahlúa choco mousse, chocolate crunch, lúcuma ice cream, candied walnuts

 traditional inspired dishes  spicy

7.23

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



brunch menu
Reston, VA

CEVICHE

CHEF'S SIGNATURE CEVICHE ◦ 24 [new]
corvina, shrimp, smoked jalapeño leche de tigre, sweet potato, choclo*

SALMÓN CON HUACATAY ◦ 19.5 🇵🇪
avocado purée, leche de tigre huacatay, plantain chips*

AJÍ AMARILLO ◦ 19.5
fish, shrimp, ají amarillo leche de tigre, cancha, choclo*

NIKKEI [japanese] ◦ 24
ahi tuna, chancaca leche de tigre, soy sauce, cucumbers, mirin, wonton-sesame crisp*

TRADICIONAL ◦ 19.5 🇵🇪
fish, classic leche de tigre, cancha, choclo, sweet potato*

CREMOSO ◦ 19.5
fish, shrimp, creamy leche de tigre sweet potato, ají limo*

CALLEJERO ◦ 22 🇵🇪
octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains*

MIXTO ◦ 23 🇵🇪 🇵🇪
fish, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato*

LECHE DE TIGRE ◦ 15. 🇵🇪 🇵🇪
fish, shrimp, fresh lime, rocoto, fried calamari, cancha*

CEVICHE SAMPLER ◦ 23.5
tradicional, cremoso, callejero*

CHAUFAS

sub quinoa 3

MARISCOS ◦ 22 🇵🇪
wok seared shrimp & calamari, chifa fried rice

POLLO ◦ 20 🇵🇪
wok seared chicken, chifa fried rice

CARNE ◦ 25 🇵🇪
wok seared beef tenderloin, chifa fried rice*

MIXTO ◦ 27 🇵🇪
shrimp, beef tenderloin, chicken, calamari, chifa fried rice*

ALGO MÁS

LECHE DE TIGRE SHOT ◦ 5
shrimp, ceviche marinade*

CHAUFA BLANCO ◦ 6
chifa fried rice, sesame oil, asparagus, egg white

TACU TACU ◦ 7 🇵🇪
canary bean and rice cake, salsa criolla

VEGETALES SALTEADOS ◦ 8
stir-fried seasonal vegetables, soy & oyster sauce

PAPAS FRITAS ◦ 6
french fries, rocoto pepper aioli

SIDE SALAD ◦ 5
artisan lettuce, cucumber, tomato, house vinaigrette

🇵🇪 platos tradicionales | 🇵🇪 spicy

CAUSAS

CROCANTE ◦ 12.5
panko shrimp, whipped potato, rocoto aioli

TARTARE ◦ 17.5
tuna tartare, Asian aioli, whipped potato, wonton crisp*

POLLO ◦ 12 🇵🇪
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

CAUSA SAMPLER ◦ 13.5
crocante, tartare, pollo*

ANTICUCHOS

CARNE ◦ 19 🇵🇪
grilled beef tenderloin, potatoes, choclo, anticuchera sauce, ají de la casa*

CORAZÓN ◦ 15.5 🇵🇪
grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa*

POLLO ◦ 12.5 🇵🇪
grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa

PLANCHA PULPO ◦ 23 🇵🇪
grilled octopus, choclo, potato cake, chimichurri, anticuchera sauce, ají amarillo sauce

BURRATA CON QUINOA ◦ 16
crispy quinoa, tomato, ají amarillo vinaigrette

PAPAS A LA HUANCAINA ◦ 8.5 🇵🇪
Idaho potatoes, huancaina sauce, boiled egg, botija olives – served cold

YUCA A LA HUANCAINA ◦ 9.5
fried yuca, huancaina sauce

EMPANADAS

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 10.5
- **Carne:** C.A.B. sirloin, tenderloin, onions, soy and oyster sauce, rocoto aioli ◦ 13
- **Mixta:** one ají de gallina, one carne ◦ 12.5

FAVORITOS DEL BRUNCH

CHOLO BENEDICTO ◦ 15.5
sweet plantain cakes, pork belly chicharrón, queso fresco, poached egg, rocoto hollandaise*

AVOCADO TOAST ◦ 11
ciabatta, avocado purée, tomato, queso fresco, EVOO

HUEVOS RANCHEROS ◦ 13.5 🇵🇪
two fried eggs, grilled tortilla, ranchero sauce, pork belly, jalapeño cilantro cream*

STEAK N' EGG AVOCADO TOAST ◦ 19.5
C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

CREPES DE AJÍ DE GALLINA ◦ 14 🇵🇪
Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

SEGUIMOS...

TACU SECO DE CORDERO ◦ 30 🇵🇪
braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

BISTEC A LO POBRE ◦ 29.5 🇵🇪
C.A.B. sirloin, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa*

TALLARÍN SALTADO ◦ 19.5
wok seared chicken, soy and oyster sauce, onions, tomato petals, ginger, linguini

PESCADO A LO MACHO ◦ 25.5 🇵🇪 🇵🇪
traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers
Corvina a lo Macho ◦ 34

TALLARINES A LA HUANCAINA ◦ 23 🇵🇪
lomo saltado, linguini, parmesan cheese, creamy huancaina sauce*

CHICHARRÓN DE PESCADO ◦ 18 🇵🇪
fried fish, spicy Asian sauce, arroz chaufa blanco

SANGUCHES Y ENSALADAS

LOMO SALTADO SANDWICH ◦ 19.5
ciabatta, beef tenderloin, soy and oyster sauce, tomato petals, shoestring potatoes, rocoto aioli*

RESACA BURGER ◦ 18
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

CHICHA MORADA ◦ 5 🇵🇪
chicha, house made syrup, lemon juice

PASSION FRUIT JUICE ◦ 5
passion fruit pureé, house made syrup

LEMONADE
• classic ◦ 5
• strawberry ◦ 6

LA PREVIA

TOSTONES

- **Pork:** pulled pork, avocado, salsa criolla, ají amarillo mojo ◦ 16
- **Crab:** crab salad, avocado purée, salsa golf ◦ 20
- **Shrimp:** grilled shrimp, avocado, salsa criolla, ají amarillo mojo ◦ 17

TOSTONES SAMPLER

pulled pork, crab salad, shrimp

JALEA

fried calamari, shrimp, fish, yuca, choclo, salsa criolla*

CONCHITAS A LA PARMESANA

scallops, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

LECHÓN HASH

braised pork, ají panca, onions, crispy potatoes, poached egg*

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg*

ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

ARROZ CON MARISCOS

Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

LOMO SALTADO

wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries*
available with: chicken ◦ 20 shrimp ◦ 25

SALMÓN ANDINO

seared salmon, quinoa salad, avocado, anticuchera sauce and huacatay sauce*

PLANCHA ANTICUCHERA

- **Mariscos:** grilled squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ◦ 47
- **Mixta:** grilled beef tenderloin, grilled chicken, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce* ◦ 51

SEARED AHI TUNA

mixed greens, quinoa salad, ginger vinaigrette, togarashi*

ENSALADA BACÁN

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

REFRESCOS

*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.