



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu
Reston, VA

SUSHI [new]

CROCANTE DE CAMARÓN ROLL ° 15
panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

FURAI ROLL ° 19
salmon, avocado, cream cheese, panko
bread crumbs, lomo glaze*

LOMO SALTADO ROLL ° 18
wok seared tenderloin, soy and oyster
sauce, queso fresco, panko bread crumbs,
shoestring potatoes, aji amarillo aioli*

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, aji amarillo leche
de tigre, cancha, choclo*

NIKKEI [japanese] ° 24
ahi tuna, chancaca leche de tigre,
mirin, soy sauce, cucumbers,
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, aji 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

sides

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 and oyster sauce

PAPAS FRITAS ° 6
french fries, rocoto pepper aioli

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

traditional inspired dishes spicy

SELECCIONES DEL CHEF

new seasonal menu

TOSTONES AMAZONICOS ° 16.5
nueske bacon, avocado, spicy chalaquita,
leche de tigre, aji limo

POLLO TI PA KAY ° 18
Asian crispy marinated chicken, sweet and sour
sauce, wonton crisp, arroz chaufa blanco

CHUPE DE CAMARONES ° 20
Peruvian shrimp chowder, queso fresco, huacatay,
Poached egg

TIRADITO DE SALMÓN ° 18
salmon sashimi, cucumber,
creamy leche de tigre

ARROZ CON PATO ° 36
crispy duck breast, jasmine rice,
shredded squash, choclo, green peas and
carrots, huancaína sauce, spicy chalaquita,
cilantro sauce, aji limo

LA PREVIA

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, aji de la casa*

CORAZÓN ° 15.5
grilled beef heart, potatoes,
choclo, anticuchera sauce,
aji de la casa*

POLLO ° 12.5
grilled chicken, potatoes,
choclo, anticuchera sauce,
aji de la casa

PLANCHA PULPO ° 23
grilled octopus, choclo, potato cake,
chimichurri, anticuchera sauce, aji amarillo sauce

BURRATA CON QUINOA ° 16
crispy quinoa, tomato, aji amarillo vinaigrette

PAPAS A LA HUANCAINA ° 8.5
Idaho potatoes, huancaína sauce,
boiled egg, botija olives – served cold

YUCA A LA HUANCAINA ° 9.5
fried yuca, huancaína sauce

EMPANADAS

- Aji de gallina: chicken stew,
rocoto pepper aioli, aji amarillo ° 10.5
- Carne: C.A.B. sirloin, tenderloin, onions,
oyster & soy sauce, rocoto aioli ° 13
- Mixtas: one aji de gallina, one carne ° 12.5

SEGUIMOS...

ARROZ CON MARISCOS ° 25.5
Peruvian style seafood rice, squid, shrimp,
mussels, salsa criolla

AJÍ DE GALLINA ° 17.5
Peruvian chicken stew, creamy aji amarillo
sauce, botija olives, hard boiled eggs,
jasmine rice

BISTEC A LO POBRE ° 29.5
C.A.B. sirloin, rice, sweet plantains, fried egg,
french fries, house salad, aji de la casa*

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

TALLARINES VERDES ° 33
C.A.B. sirloin, linguini, parmesan cheese,
walnut Peruvian pesto*

TALLARINES A LA HUANCAINA ° 23
lomo saltado, linguini, parmesan cheese,
creamy huancaína sauce*

TACU SECO DE CORDERO ° 30
braised lamb shank, cilantro sauce,
aji amarillo, salsa criolla

TOSTONES

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

TOSTONES SAMPLER ° 18
pulled pork, crab salad, shrimp

JALEA ° 29
fried calamari, shrimp, fish, yuca, choclo,
salsa criolla*

CONCHITAS A LA PARMESANA ° 16
scallops, parmesan cheese sauce, lime,
garlic chips, grilled ciabatta bread

SEARED AHI TUNA ° 21
mixed greens, quinoa salad,
ginger vinaigrette, togarashi*

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

LOMO SALTADO ° 29.5
wok seared tenderloin, soy and oyster sauce,
onions, tomato petals, jasmine rice, fries*
available with: chicken ° 20 shrimp ° 25

SALMÓN ANDINO ° 28
seared salmon, quinoa salad, avocado,
anticuchera sauce and huacatay sauce*

ARROZ CON POLLO ° 18
Peruvian style chicken and rice,
huancaína sauce, salsa criolla

PESCADO CROCANTE ° 50 [for two]
fresh whole fried fish, spicy Asian sauce,
arroz chaufa blanco

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

REFRESCOS

refreshments

CHICHA MORADA ° 5
chicha, house made syrup,
lemon juice

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

LEMONADE
• classic ° 5
• strawberry ° 6