



# PISCO Y NAZCA

CEVICHE GASTROBAR



lunch menu  
Reston, VA

\$17<sup>95</sup>

## PICK-TWO

### CHOOSE 1

**PAPAS A LA HUANCAINA** 🇵🇪  
Idaho potatoes, huancaína sauce, boiled egg, botija olives  
- served cold

**CAUSA DE POLLO** 🇵🇪  
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

**YUCA A LA HUANCAINA**  
fried yuca, huancaína sauce

### POSTRE - DESSERTS

**SUSPIRO** 🇵🇪  
dulce de leche custard, meringue, passion fruit glaze

**EMPANADAS DE AJÍ DE GALLINA** 🇵🇪  
chicken stew, rocoto pepper aioli, ají amarillo

**TWO TOSTONES**  
pulled pork, avocado, salsa criolla, ají amarillo mojo  
available with: crab ° +3

**HALF CEVICHE TRADICIONAL** 🇵🇪  
fish, classic leche de tigre, cancha, choclo, sweet potato\*

**FLAN** 🇵🇪  
'crema volteada' Peruvian style flan, grilled pineapple, quinoa tuile

### CHOOSE 1

**EXECUTIVE POLLO SALTADO**  
wok seared chicken, soy and oyster sauce, onions, tomato petals, jasmine rice, fries\*  
available with: tenderloin ° +5

**PULLED PORK BOWL** ° +3  
sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

**POKE BOWL**  
cucumber, avocado, salsa criolla, rocoto, sushi rice, walnuts  
available with: salmon ° +5 tuna ° +6 sub quinoa ° 3

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

**HALF CHAUFA DE POLLO** 🇵🇪  
wok seared chicken, chifa fried rice

**HALF ARROZ CON MARISCOS** 🇵🇪  
Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

**HALF AJÍ DE GALLINA** 🇵🇪  
chicken stew, rocoto pepper aioli, ají amarillo

**ANTICUCHO DE POLLO PLATTER** 🇵🇪  
grilled chicken skewers, anticuchera sauce, jasmine rice, side salad

**RESACA BURGER** ° +6  
8 oz. ground beef, rocoto aioli, queso fresco, ají panca and sweet plantain jam, shoestring potatoes, served on a brioche bun\*  
add fried egg ° 1.5

## 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** ° 23 🇵🇪  
wok seared shrimp & calamari, chifa fried rice

**POLLO** ° 21 🇵🇪  
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\*

## LIFESTYLE BOWLS

**PULLED PORK BOWL** ° 14.5  
sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potatoes

**POKE BOWL**  
cucumber, avocado, salsa criolla, rocoto, sushi rice, walnuts\*  
available with: salmon ° 17 tuna ° 18 sub quinoa ° 3

🇵🇪 traditional inspired dishes

🔥 spicy

## LA PREVIA

starters

### CAUSAS

**CROCANTE** ° 13  
panko shrimp, whipped potato, rocoto aioli

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

**POLLO** ° 12.5  
chicken salad, whipped potato, avocado, red pepper confit, mayonesa acevichada

**CAUSA SAMPLER** ° 14  
crocante, tartare, pollo\*

### ANTICUCHOS

**CARNE** ° 19.5 🇵🇪  
grilled beef tenderloin, potatoes, choclo, anticuchera sauce, ají de la casa\*

**CORAZÓN** ° 16 🇵🇪  
grilled beef heart, potatoes, choclo, anticuchera sauce, ají de la casa\*

**POLLO** ° 13 🇵🇪  
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** ° 9 🇵🇪  
Idaho potatoes, huancaína sauce, boiled egg, botija olives - served cold

**YUCA A LA HUANCAINA** ° 9.5  
fried yuca, huancaína 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 ° 13

### 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** ° 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

## SANGUCHES Y ENSALADAS

sandwiches and salads

**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 brioche bun\*  
add fried egg ° 1.5

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

**ENSALADA BACÁN** ° 14.5  
pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, house vinaigrette

## SEGUIMOS...

entrées

**ARROZ CON MARISCOS** ° 26 🇵🇪  
Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

**TALLARINES A LA HUANCAINA** ° 23.5 🇵🇪  
lomo saltado, linguini, parmesan cheese, creamy huancaína sauce\*

**CHICHARRÓN DE PESCADO** ° 18.5 🇵🇪  
fried fish, spicy Asian sauce, arroz chaufa blanco

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

**PESCADO A LO MACHO** ° 26 🇵🇪  
traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers  
Corvina a lo Macho ° 34

**TALLARÍN SALTADO** ° 20  
wok seared chicken, soy and oyster sauce, onions, tomato petals, ginger, linguini

**ARROZ CON POLLO** ° 22 🇵🇪  
Peruvian style chicken and rice, huancaína sauce, salsa criolla

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

**AJÍ DE GALLINA** ° 18 🇵🇪  
Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, jasmine rice

**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** ° 23  
seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce\*

**PLANCHA ANTICUCHERA**  
• Mariscos: grilled squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ° 48  
• 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 puree, house made syrup

**LEMONADE**  
• classic ° 5  
• strawberry ° 6

4.24

\*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.

- CASHLESS PAYMENT ONLY -