



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch menu
Reston, VA

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 +5

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, jasmine rice, walnuts available with: salmon +5 tuna +6

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 Kaiser roll* add fried egg 1.5

\$17⁹⁵

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*

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, jasmine rice, walnuts* available with: salmon 17 tuna 18

traditional inspired dishes 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, 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 12.5

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

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

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 Kaiser roll* 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 25.5 Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

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

CHICHARRÓN DE PESCADO 18 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 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

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

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

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

AJÍ DE GALLINA 17.5 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 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 puree, house made syrup

LEMONADE • classic 5
• strawberry 6

12.23

*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 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 -