

PISCO Y NAZCA

CEVICHE GASTROBAR

torontel

DINNER ° 63 per person
coffee and soft drinks included

CANCHA AS STARTER

Add a mixed green salad ° 3

APPETIZERS

served sharing style, select 3

TOSTONES

pulled pork, avocado, salsa criolla,
aji amarillo mojo

CRISPY CALAMARI

ginger soy marinade, tartar sauce

EMPANADAS DE CARNE

C.A.B. sirloin, tenderloin, onions,
soy and oyster sauce, rocoto aioli

ANTICUCHO DE POLLO

grilled chicken, aji de la casa,
anticuchera, potatoes, choclo

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre,
aji limo, sweet potato*

ENTRÉES

served sharing style, select 3

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce,
arroz chaufa blanco

TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese,
creamy huancaína sauce*

AJÍ DE GALLINA

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

TALLARINES VERDES

C.A.B. sirloin, parmesan cheese, linguini,
walnut Peruvian pesto*

CHAUFA DE MARISCOS

wok seared shrimp & calamari,
chifa fried rice

SALMÓN ANDINO

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

DESSERTS

select 1

ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche,
quinoa crunch

SUSPIRO

dulce de leche custard, meringue,
passion fruit glaze

PISCO Y NAZCA

CEVICHE GASTROBAR

moscatel

DINNER ° 70 per person
coffee and soft drinks included

CANCHA AS STARTER

Add a mixed green salad ° 3

APPETIZERS

served sharing style, select 3

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

CRISPY CALAMARI

ginger soy marinade, tartar sauce

TOSTONES

pulled pork, avocado, salsa criolla,
ají amarillo mojo

ANTICUCHO DE POLLO

grilled chicken, aji de la casa, anticuchera,
potatoes, choclo

CEVICHE TRADICIONAL

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

ENTRÉES

served sharing style, select 3

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz
chaufa blanco

BISTEC A LA PARRILLA

C.A.B. sirloin, tacu tacu, anticuchera sauce,
salsa criolla, chimichurri*

CHAUFA MIXTO

shrimp, beef tenderloin, chicken,
calamari, chifa fried rice*

POLLO SALTADO

wok seared chicken, soy and oyster sauce,
onions, tomato petals, jasmine rice, fries*

SALMÓN ANDINO

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

DESSERTS

select 1

FLAN

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

PIONONO A LA MODE

rolled sponge cake, Nutella, dulce de leche,
espresso gelato

* The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. ^{07.23}
Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

PISCO Y NAZCA

CEVICHE GASTROBAR

albilla

DINNER ° 80 per person
coffee and soft drinks included

CANCHA AS STARTER

CEVICHE CALLEJERO

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains

Add a mixed green salad ° 3

APPETIZERS

served sharing style, select 3

TOSTONES

pulled pork, avocado, salsa criolla,
aji amarillo mojo

CAUSA TARTARE

tuna tartare, Asian aioli, whipped potato,
wonton crisp*

PLANCHA PULPO

grilled octopus, choclo, potato cake,
chimichurri, anticuchera,
aji amarillo sauce

ANTICUCHO DE CARNE

grilled beef tenderloin, potatoes, choclo,
anticuchera sauce, aji de la casa*

JALEA

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

ENTRÉES

served sharing style, select 3

BISTEC A LA PARRILLA

C.A.B. sirloin, tacu tacu, anticuchera sauce,
salsa criolla, chimichurri*

PESCADO CROCANTE

fresh whole fried fish, spicy Asian sauce,
arroz chaufa blanco

ARROZ CON MARISCOS

squid, shrimp, mussels, fisherman rice,
salsa criolla

SALMÓN ANDINO

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

LOMO SALTADO

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

DESSERTS

select 1

BUENAZO

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

PIONONO A LA MODE

rolled sponge cake, Nutella, dulce de leche,
espresso gelato

FLAN

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

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