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# PISCO Y NAZCA

## CEVICHE GASTROBAR

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quebranta

LUNCH ° 39 per person  
coffee and soft drinks included

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### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

*served sharing style, select 3*

#### CEVICHE TRADICIONAL

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

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### EMPANADAS DE AJÍ DE GALLINA

chicken stew, aji amarillo, rocoto pepper aioli

#### ANTICUCHO DE POLLO

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

#### PAPAS A LA HUANCAINA

Idaho potatoes, huancaina sauce, boiled egg, botija olives  
*served cold*

### ENTRÉES

*served sharing style, select 2*

#### AJÍ DE GALLINA

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

#### TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

#### CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

#### GHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

### 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

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\* 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

uvina

LUNCH ° 43 per person  
coffee and soft drinks included

### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

*served sharing style, select 3*

#### CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre, ají limo, sweet potato\*

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### ANTICUCHO DE POLLO

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

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### ENTRÉES

*served sharing style, select 3*

#### AJÍ DE GALLINA

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

#### TALLARÍN SALTADO

wok seared chicken, soy and oyster sauce, onions, tomato, ginger, linguini

#### CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

#### CHAUFA MIXTO

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

### DESSERTS

*select 1*

#### FLAN

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

#### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

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# PISCO Y NAZCA

## CEVICHE GASTROBAR

italia

LUNCH ° 50 per person  
coffee and soft drinks included

### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

served sharing style, select 4

#### CEVICHE CALLEJERO

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

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### EMPANADAS DE CARNE

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

#### TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

#### CAUSA TARTARE

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

### ENTRÉES

served sharing style, select 3

#### ARROZ CON MARISCOS

squid, shrimp, mussels, fisherman rice, salsa criolla

#### AJÍ DE GALLINA

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

#### BISTEC A LA PARRILLA

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

#### 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

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