

# BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU <sup>o</sup>30 per person  
bottomless Sangría Blanca, Sangría Brava, Mimosa or Passion Mimosa  
<sup>o</sup>18 per person. Bottomless limited to 2 hours.  
enjoy responsibly

## FIRST COURSE

*select one*

### AVOCADO TOAST

multigrain toast, avocado purée,  
tomato, queso fresco, EVOO

### TOSTONES

pulled pork, avocado, salsa criolla,  
ají amarillo mojo

### ANTICUCHO DE POLLO

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

### CAUSA DE PANCITA

pork belly causa, rocoto hollandaise,  
chalaquita, poached egg

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

## SECOND COURSE

*select one*

### CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

### CREPES DE AJÍ DE GALLINA

Peruvian chicken stew, creamy ají amarillo  
sauce, rolled in a savory crepe, fried egg,  
baked in a rich rocoto hollandaise

### CHAUFA DE POLLO

stir-fried chicken, chifa fried rice

### HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly,  
ranchero sauce, jalapeño cilantro cream

### LECHÓN HASH

braised pork, ají panca, onions,  
crispy potatoes, poached egg

### CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón,  
queso fresco, poached egg, rocoto hollandaise

### CEVICHE CREMOSO

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

### RESACA BURGER

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

## THIRD COURSE

*select one*

### BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

### ALFAJOR PANCAKES

dulce de leche, sliced strawberries,  
whipped cream

### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

### ARROZ CON LECHE CHEESECAKE

arroz con leche custard,  
dulce de leche sauce, quinoa crunch

### BUENAZO

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

 traditional inspired dishes  spicy

04.21

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

CEVICHE GASTROBAR



brunch menu  
Washington, DC

## CEVICHE

**SALMÓN CON HUACATAY** ◦ 18 [new]  
avocado purée, leche de tigre huacatay,  
plantain chips

**AJÍ AMARILLO** ◦ 16.5  
fish, shrimp, ají amarillo leche  
de tigre, cancha, choclo

**PASSION FRUIT** ◦ 16.5  
fish, shrimp, passion fruit leche de tigre,  
cancha, choclo

**NIKKEI [japanese]** ◦ 20  
ahi tuna, chancaca leche de tigre,  
mirin, soy sauce, cucumbers,  
wonton-sesame crisp

**TRADICIONAL** ◦ 16.5   
fish, classic leche de tigre, cancha,  
choclo, sweet potato

**CREMOSO** ◦ 16.5  
fish, shrimp, creamy leche de tigre,  
sweet potato, ají limo

**CALLEJERO** ◦ 19   
octopus, fish, shrimp, calamari, cancha,  
rocoto, crispy plantains

**MIXTO** ◦ 21   
fish, shrimp, octopus, fried calamari,  
leche de tigre, rocoto, cancha, sweet potato

**LECHE DE TIGRE** ◦ 13   
fish, shrimp, fresh lime, rocoto,  
fried calamari, cancha

**CEVICHE SAMPLER** ◦ 22  
passion fruit, tradicional, cremoso

## CHAUFAS

sub quinoa 3

**MARISCOS** ◦ 21   
shrimp, calamari, chifa fried rice

**POLLO** ◦ 19   
stir-fried chicken, chifa fried rice

**CARNE** ◦ 24   
beef tenderloin, chifa fried rice

**MIXTO** ◦ 25   
shrimp, beef tenderloin, chicken, calamari,  
chifa fried rice

## ALGO MÁS

sides

**LECHE DE TIGRE SHOT** ◦ 3  
shrimp, ceviche marinade

**CHAUFA BLANCO** ◦ 6  
stir-fried rice, sesame oil, asparagus, egg white

**TACU TACU** ◦ 6   
seared lima bean and rice cake, salsa criolla

**VEGETALES SALTEADOS** ◦ 6.5  
stir-fried seasonal vegetables,  
soy and oyster sauce

**PAPAS FRITAS** ◦ 6  
french fries, rocoto pepper aioli

traditional inspired dishes spicy

## LA PREVIA

starters

### CAUSAS

**CROCANTE** ◦ 11  
panko shrimp,  
whipped potato,  
rocoto aioli

**TARTARE** ◦ 14  
tuna tartare,  
Asian aioli,  
whipped potato,  
wonton crisp

**POLLO** ◦ 10   
chicken salad, whipped  
potato, avocado,  
red pepper confit,  
mayonesa acevichada

**CAUSA SAMPLER** ◦ 12  
crocante, tartare, pollo

### ANTICUCHOS

**CARNE** ◦ 13.5   
grilled beef tenderloin, potatoes,  
choclo, anticuchera sauce,  
ají de la casa

**CORAZÓN** ◦ 12   
grilled beef heart, potatoes,  
choclo, anticuchera sauce,  
ají de la casa

**POLLO** ◦ 11   
grilled chicken, potatoes,  
choclo, anticuchera sauce,  
ají de la casa

**PLANCHA PULPO** ◦ 18.5   
grilled octopus, choclo, potato cake,  
chimichurri, anticuchera, ají amarillo sauce

**BURRATA CON QUINOA** ◦ 14.5  
crispy quinoa, tomato, ají amarillo vinaigrette

**TOSTONES** ◦ 14   
pulled pork, avocado, salsa criolla,  
ají amarillo mojo

### EMPANADAS

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 10
- **Carne:** skirt steak, tenderloin, onions, soy and oyster sauce, rocoto aioli ◦ 12
- **Mixta:** one ají de gallina, one carne ◦ 11

**YUCA A LA HUANCAINA** ◦ 8  
fried yuca, huancaina sauce

**PAPAS A LA HUANCAINA** ◦ 7   
Idaho potatoes, huancaina sauce,  
boiled egg, botija olives *served cold*

**JALEA** ◦ 22   
fried calamari, shrimp, fish, yuca,  
choclo, salsa criolla

**CONCHITAS A LA PARMESANA** ◦ 15.5   
scallops, parmesan cheese sauce,  
lime, garlic chips, grilled ciabatta bread

## FAVORITOS DEL BRUNCH

brunch favorites

**CHOLO BENEDICTO** ◦ 14.5  
sweet plantain cakes, pork belly chicharrón,  
queso fresco, poached egg, rocoto hollandaise

**AVOCADO TOAST** ◦ 9.5  
multigrain toast, avocado purée,  
tomato, queso fresco, EVOO

**HUEVOS RANCHEROS** ◦ 12   
two fried eggs, grilled tortilla, ranchero sauce,  
pork belly, jalapeño cilantro cream

**CREPES DE AJÍ DE GALLINA** ◦ 13   
Peruvian chicken stew, creamy ají amarillo  
sauce, rolled in a savory crepe, fried egg,  
baked in a rich rocoto hollandaise

**LECHÓN HASH** ◦ 16  
braised pork, ají panca, onions, crispy potatoes,  
poached egg

**CAUSA DE PANCITA** ◦ 10  
pork belly causa, rocoto hollandaise, chalaquita,  
poached egg

**ALFAJOR PANCAKES** ◦ 10  
dulce de leche, sliced strawberries, whipped cream

**BLUEBERRY WAFFLES** ◦ 10  
blueberry compote, maple syrup, whipped cream

**CHICKEN AND WAFFLES** ◦ 15.5  
housemade waffles, rocoto spiced maple syrup

## SEGUIMOS...

entrées

**BISTEC A LO POBRE** ◦ 28   
skirt steak, rice, sweet plantains, fried egg,  
french fries, house salad, ají de la casa

**LOMO SALTADO** ◦ 28   
stir-fried tenderloin, soy and oyster sauce,  
onions, tomato wedges, arroz con choclo, fries  
*available with chicken* 19

**BARLOTTO** ◦ 13  
barley, stir-fry vegetables, soy and oyster sauce  
add chicken 5  
add shrimp 6  
add tenderloin 8

### SANGUCHES Y ENSALADAS

**LOMO SALTADO SANDWICH** ◦ 16  
ciabatta, beef tenderloin, soy and oyster sauce,  
tomatoes, shoestring potatoes, rocoto aioli

**RESACA BURGER** ◦ 16  
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

**TACU SECO DE CORDERO** ◦ 25   
braised lamb shank, cilantro sauce, ají amarillo,  
salsa criolla

**ARROZ CON MARISCOS** ◦ 21   
squid, shrimp, mussels, fisherman rice,  
salsa criolla

**CHICHARRÓN DE PESCADO** ◦ 16.5   
fried fish, spicy Asian sauce,  
arroz chaufa blanco

**SALMÓN ANDINO** ◦ 20.5  
seared salmon, quinoa salad, avocado,  
anticuchera and huacatay sauce

**SEARED AHI TUNA** ◦ 18  
mixed greens, quinoa salad,  
ginger vinaigrette, togarashi

**ENSALADA BACÁN** ◦ 13  
pulled chicken, mixed greens, cucumber,  
avocado, tomatoes, house vinaigrette

## REFRESCOS

refreshments

**CHICHA MORADA** ◦ 5   
chicha, house made syrup,  
lemon juice

**PASSION FRUIT JUICE** ◦ 4  
passion fruit puree,  
house made syrup

**LEMONADE** ◦ 4  
fresh squeezed lemon,  
house made syrup