

# PISCO Y NAZCA

CEVICHE GASTROBAR

TASTING MENU ° 60

## THE TASTE OF PERU

### PISCO SOUR FLIGHT

#### PISCO SOUR

Pisco, lime juice, simple syrup, egg whites, Angostura bitters

#### PASSION SOUR

Pisco, passion fruit purée, egg whites, Angostura bitters

#### CHICHA SOUR

Pisco, chicha morada, simple syrup, egg whites, Angostura bitters

### LECHE DE TIGRE SHOT

shrimp, ceviche marinade

### TOSTON

pulled pork, avocado, salsa criolla, ají amarillo mojo

### CAUSA SAMPLER

crocante, tartare, pollo

### CEVICHE TRADICIONAL

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

your choice of

### LOMO SALTADO

beef tenderloin stir-fry, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries

### PESCADO A LO MACHO

traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers


### AJÍ DE GALLINA

Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

## DESSERT

### CHICHA ALFAJOR SORBET

chicha morada sorbet, alfajor, melcocha crocante, whipped cream

 traditional inspired dishes

 spicy

items subject to change

Special portion for all menu items. The entire table must order the tasting menu.

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 possible cross-contamination.

04.21



# PISCO Y NAZCA

CEVICHE GASTROBAR



dinner 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

## SELECCIONES DEL CHEF

new seasonal menu

**CAUSA ACEVICHADA** ◦ 13   
lightly fried fish, avocado, lime juice, leche de tigre, ají limo, salsa criolla

**COCTEL DE CAMARONES** ◦ 16  
poached shrimp, cocktail sauce, red onions, ají limo, avocado, plantain chips

**CORDERO CON RAVIOLIS** ◦ 21   
braised Lamb, Ricotta Ravioli, basil

**TACU TACU MARINO** ◦ 26   
shrimp, squid, prawns, ají amarillo, salsa criolla

## 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

## SEGUIMOS...

entrées

**AJÍ DE GALLINA** ◦ 16   
Peruvian chicken stew, creamy ají amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

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

**PLANCHA ANTICUCHERA**  
• **Mariscos:** grilled squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ◦ 40  
• **Mixta:** grilled beef tenderloin, grilled chicken, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce ◦ 48

**PESCADO A LO MACHO** ◦ 23   
traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers

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

**TALLARINES VERDES** ◦ 29   
grilled skirt steak, linguini, parmesan cheese, walnut Peruvian pesto

**TALLARINES A LA HUANCAINA** ◦ 22   
lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

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

**TALLARÍN SALTADO** ◦ 18.5  
chicken stir-fry, soy and oyster sauce, onions, tomato, ginger, linguini

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

**SALMÓN ANDINO** ◦ 24  
seared salmon, quinoa salad, avocado, anticuchera and huacatay sauce

**ARROZ CON POLLO** ◦ 17   
Peruvian style chicken and rice, huancaina sauce, salsa criolla

**PESCADO CROCANTE** ◦ 45 [for two]  
fresh whole fried fish, spicy Asian sauce, arroz chaufa blanco

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

## 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

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