

PISCO Y NAZCA

CEVICHE GASTROBAR

DINNER PRIX FIXE ° 45

FIRST COURSE

select 1

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

TOSTONES DE GANGREJO +5 (additional)

crab salad, avocado purée, salsa golf

CEVICHE CALLEJERO +5 (additional)

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

CEVICHE TRADICIONAL

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

TUNA TARTARE TACOS

crispy wonton taco shells, avocado cream, tuna tartare, togarashi

EMPANADAS MIXTAS

one ají de gallina, one carne

SECOND COURSE

select 1

CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

SALMÓN ANDINO

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

TALLARINES A LA HUANCAINA

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

CHUPE DE PESCADO

Peruvian creamy fish chowder, jasmine rice, potatoes, choclo, huacatay, queso fresco, topped with an egg

CHURRASCO +5 (additional)

grilled skirt steak, tacu tacu, anticuchera sauce, ají amarillo, chimichurri

LOMO SALTADO +4 (additional)

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

DESSERT

select 1

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

TORTA DE CHOCOLATE

Peruvian-style traditional chocolate cake, miso caramel, strawberry

FLAN

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

PISCO SOUR FLIGHT +20 (additional)

TRADITIONAL, PASSION, CHICHA

 traditional inspired dishes  spicy

2.25

*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.



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CEVICHE GASTROBAR



dinner menu
Washington, DC

SUSHI

CROCANTE DE CAMARÓN ROLL ◦ 15.5
panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

FURAI ROLL ◦ 19.5
salmon, avocado, cream cheese, panko
breadcrumbs, sweet soy glaze*

LOMO SALTADO ROLL ◦ 18.5
wok seared tenderloin, soy and oyster
sauce, queso fresco, panko bread crumbs,
shoestring potatoes, aji amarillo aioli*

CEVICHE

CHEF'S SIGNATURE CEVICHE ◦ 24
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, aji amarillo leche
de tigre, cancha, choclo*

NIKKEI [japanese] ◦ 24
ahi tuna, chancaca leche de tigre,
mirin, soy sauce, cucumbers,
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, aji 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 ◦ 23
wok seared shrimp & calamari, chifa fried rice

POLLO ◦ 21
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*

ALGO MÁS

sides

LECHE DE TIGRE SHOT ◦ 5
shrimp, ceviche marinade*

CHAUFA BLANCO ◦ 6.5
chifa fried rice, sesame oil, asparagus, egg white

TACU TACU ◦ 7
canary bean and rice cake, salsa criolla

VEGETALES SALTEADOS ◦ 8
stir-fried seasonal vegetables,
soy and oyster sauce

PAPAS FRITAS ◦ 6.5
french fries, rocoto pepper aioli

SIDE SALAD ◦ 5.5
artisan lettuce, cucumber, tomato,
house vinaigrette

traditional inspired dishes

spicy

SELECCIONES DEL CHEF

new seasonal menu

CHUPE DE PESCADO ◦ 20
Peruvian creamy fish chowder, jasmine rice,
potatoes, choclo, huacatay, queso fresco,
topped with an egg

CROQUETAS DE AJI DE GALLINA ◦ 11
chicken stew croquettes, aji amarillo,
botija olive aioli

BRISAS DEL MAR SUSHI ROLL ◦ 19.5
salmon, tuna, panko shrimp, avocado,
aji amarillo cream cheese, masago

CHOROS MARINEROS ◦ 17
P.E.I. Mussels, aji amarillo broth, ciabatta bread

CHURRASCO
grilled skirt steak, tacu tacu, anticuchera sauce,
aji amarillo, chimichurri
6 oz ◦ 33 12 oz ◦ 52

LA PREVIA

starters

CAUSAS

CROCANTE ◦ 13
panko shrimp,
whipped potato,
rocoto aioli

TARTARE ◦ 17.5
tuna tartare,
Asian aioli,
whipped potato,
wonton crisp*

POLLO ◦ 12.5
chicken salad, whipped
potato, avocado, red
pepper confit, mayonesa
acevichada

CAUSA SAMPLER ◦ 14
crocante, tartare, pollo*

ANTICUCHOS

CARNE ◦ 19.5
grilled beef tenderloin, potatoes,
choclo, anticuchera sauce,
aji de la casa*

CORAZÓN ◦ 16
grilled beef heart, potatoes,
choclo, anticuchera sauce,
aji de la casa*

POLLO ◦ 13
grilled chicken, potatoes,
choclo, anticuchera sauce,
aji de la casa

PORK BELLY BAO BUNS ◦ 16.5
steamed buns, crispy pork belly, red onion,
cilantro, leche de tigre, chipotle mayo

PLANCHA PULPO ◦ 23
grilled octopus, choclo, potato cake,
chimichurri, anticuchera sauce, aji amarillo sauce

BURRATA CON QUINOA ◦ 16
crispy quinoa, tomato, aji amarillo vinaigrette

PAPAS A LA HUANCAINA ◦ 9
Idaho potatoes, huancaina sauce,
boiled egg, botija olives – served cold

YUCA A LA HUANCAINA ◦ 9.5
fried yuca, huancaina sauce

EMPANADAS

- Aji de gallina: chicken stew,
rocoto pepper aioli, aji amarillo ◦ 10.5
- Carne: C.A.B. sirloin, tenderloin, onions,
soy and oyster sauce, rocoto aioli ◦ 13
- Mixta: one aji de gallina, one carne ◦ 13

TUNA TARTARE TACOS ◦ 15
crispy wonton taco shells, avocado cream,
tuna tartare, togarashi

TOSTONES
• Pork: pulled pork, avocado, salsa criolla,
aji amarillo mojo ◦ 16
• Crab: crab salad, avocado purée, salsa golf ◦ 20
• Shrimp: grilled shrimp, avocado, salsa criolla,
aji amarillo mojo ◦ 17

TOSTONES SAMPLER ◦ 18
pulled pork, crab salad, shrimp

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

SEARED AHI TUNA ◦ 21
mixed greens, quinoa salad,
ginger vinaigrette, togarashi*

SEGUIMOS...

entrées

ARROZ CON MARISCOS ◦ 26
Peruvian style seafood rice, squid, shrimp,
mussels, salsa criolla

AJÍ DE GALLINA ◦ 18
Peruvian chicken stew, creamy aji amarillo
sauce, botija olives, hard boiled eggs,
jasmine rice

BISTEC A LO POBRE ◦ 29.5
C.A.B. sirloin, rice, sweet plantains, fried egg,
french fries, house salad, aji de la casa*

PESCADO A LO MACHO ◦ 26
traditional Peruvian crispy fish, shrimp,
calamari, mussels, slightly spicy creamy sauce
made from aji panca and aji amarillo peppers
Corvina a lo Macho ◦ 34

TALLARINES VERDES ◦ 33
C.A.B. sirloin, linguini, parmesan cheese,
walnut Peruvian pesto*

TALLARINES A LA HUANCAINA ◦ 23.5
lomo saltado, linguini, parmesan cheese,
creamy huancaina sauce*

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

CHICHARRÓN DE PESCADO ◦ 20
fried fish, spicy Asian sauce, arroz chaufa blanco

TALLARÍN SALTADO ◦ 20
wok seared chicken, soy and oyster sauce,
onions, tomato petals, ginger, linguini

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 ◦ 29
seared salmon, quinoa salad, avocado,
anticuchera and garlic sauce*

ARROZ CON POLLO ◦ 22
Peruvian style chicken and rice,
huancaina sauce, salsa criolla

NEW YORK STRIP ◦ 52
risotto a la huancaina, asparagus, mushrooms,
queso frito, chimichurri

PLANCHA ANTICUCHERA
• Mariscos: grilled squid, shrimp, octopus,
choclo, potato cakes, anticuchera sauce ◦ 48
• Mixta: grilled beef tenderloin, grilled chicken,
squid, shrimp, octopus, choclo, potato cakes,
anticuchera sauce* ◦ 51