

PISCO Y NAZCA

CEVICHE GASTROBAR

LUNCH PRIX FIXE ° 23

FIRST COURSE

select 1

CEVICHE DEL DÍA

chef's selection

EMPANADA DE HONGOS

mushroom, onion, ají panca, ají amarillo, huacatay

CAUSA DE POLLO

whipped potato, chicken salad, avocado, red pepper confit, mayonesa acevichada

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

CEVICHE CALLEJERO °+8 (additional)

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

SECOND COURSE

select 1

CHAUFA DE MARISCOS

shrimp, calamari, chifa fried rice

LOMO SALTADO °+10 (additional)

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

ENSALADA BACÁN

pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

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

ARROZ CON POLLO

Peruvian style chicken and rice, huancaína sauce, salsa criolla

THIRD COURSE

select 1

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE

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



traditional inspired dishes



spicy

01.21

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CEVICHE GASTROBAR



Lunch 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, huancaína sauce

PAPAS A LA HUANCAINA ◦ 7
Idaho potatoes, huancaína 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

SANGUCHES Y ENSALADAS

sandwiches and salads

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

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

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

SEGUIMOS...

entrées

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

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

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

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

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

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

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

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

REFRESCOS

refreshments

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

PASSION FRUIT JUICE ◦ 4
passion fruit purée,
house made syrup

LEMONADE ◦ 4
fresh squeezed lemon,
house made syrup

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