

PISCO Y NAZCA

NEW YEAR'S EVE
FOUR COURSE PRIX FIXE MENU

100 PER PERSON
WASHINGTON, DC

TOAST

PROSECCO

PISCO SOUR FLIGHT
traditional, passion, chicha

FIRST COURSE

select one

CEVICHE TRADICIONAL ■ ■
fish, classic leche de tigre,
cancha, choclo, sweet potato*

TUNA TARTARE TACOS*
crispy wonton tacos,
avocado cream, togarashi

EMPANADAS MIXTAS
one ají de gallina, one carne

TIRADITO NIKKEI
salmon, ponzu leche de tigre,
avocado, truffle oil,
crispy wonton strips

SECOND COURSE

select one

CAUSA CROCANTE
panko shrimp, whipped potato,
rocoto aioli

PORK BELLY BAO BUNS ■
crispy pork belly, red onion,
cilantro, leche de tigre,
chipotle mayo

TOSTONES
Pork: pulled pork, avocado,
salsa criolla, ají amarillo mojo
Shrimp: grilled shrimp, avocado,
salsa criolla, ají amarillo mojo
Crab +4: crab salad, avocado purée,
salsa golf

THIRD COURSE

select one

PICANTE DE CAMARONES ■ ■
Peruvian Shrimp stew,
creamy aji sauce, olives,
parmesan, jasmine rice

CHAUFA MIXTO ■ ■
shrimp, beef tenderloin,
chicken, calamari,
chifa fried rice*

SALMÓN ANDINO
anticuchera glazed seared salmon,
quinoa salad, avocado, salsa criolla,
garlic sauce

LOMO SALTADO ■ ■
wok seared tenderloin,
soy and oyster sauce,
red onions, tomato petals,
served with jasmine rice and fries

DESSERTS

select one

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

SUSPIRO ■ ■
'manjar blanco' custard, meringue,
passion fruit glaze

CHEESECAKE DE MARACUYÁ
creamy passion fruit cheesecake

*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 reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.