

# PISCO Y NAZCA

## CEVICHE GASTROBAR

private dining

BRUNCH ◦ 33 per person  
coffee and soft drinks included

### APPETIZERS

served sharing style, select 3

#### TOSTONES

pulled pork, avocado, salsa criolla,  
ají amarillo mojo

#### AVOCADO TOAST

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

#### EMPANADAS ~ AJÍ DE GALLINA

chicken stew, rocoto pepper aioli, ají amarillo

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### ANTICUCHO DE POLLO

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

### ENTRÉES

served sharing style, select 3

#### 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

#### CHOLO BENEDICTO

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

#### CHICKEN AND WAFFLES

housemade waffles, rocoto spiced maple syrup

#### CEVICHE CREMOSO

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

#### CHAUFA DE POLLO

wok-seared chicken, chifa fried rice

#### BLUEBERRY WAFFLES

blueberry compote, maple syrup,  
whipped cream

#### HUEVOS RANCHEROS

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

#### ALFAJOR PANCAKES

dulce de leche, sliced strawberries,  
whipped cream

### DESSERTS

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

#### BUENAZO

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

08.22

*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.*