

PISCO Y NAZCA

CEVICHE GASTROBAR

RECEPTION MENU

by the dozen

PULPO A LA PLANCHA °28

grilled octopus, choclo,
causa amarilla, chimichurri, anticuchera,
aji amarillo sauce

CEVICHE CALLEJERO °18

octopus, fish, shrimp, calamari,
cancha, rocoto

BURRATA CON QUINOA °18

crispy quinoa, burrata, balsamic glaze,
aji amarillo vinaigrette, basil

EMPANADAS DE POLLO °20

chicken stew, aji amarillo,
rocoto pepper aioli

EMPANADAS DE CARNE °28

skirt steak, tenderloin,
soy & oyster sauce, rocoto pepper aioli

ANTICUCHOS DE CARNE °28

grilled beef tenderloin, aji de la casa

ANTICUCHOS DE POLLO °24

grilled chicken, aji de la casa

ANTICUCHOS DE CAMARONES °25

grilled shrimp, aji de la casa

AJÍ DE GALLINA BITES °14

Peruvian chicken stew, aji amarillo,
crispy wonton, botija olives

CAUSA CROCANTE °18

panko shrimp, whipped potato,
avocado purée, rocoto aioli

CAUSA POLLO °14

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

TUNA TARTAR °20

ahi tuna, Asian aioli, crispy wonton,
scallion curls

EMPANADAS DE CHAMPIÑONES °16

sautéed mushrooms, rocoto pepper aioli

BROCHETA DE VEGETALES °15

zucchini, squash, tomato, mushroom,
balsamic glaze

TOSTONES VEGETARIANOS °15

fried plantain, sautéed mushrooms,
chalaquita, aji limo

CAUSA VEGETARIANA °15

sautéed mushrooms, whipped potato,
avocado puree, chalaquita, balsamic glaze

SUSPIRO °18

dulce de leche custard, meringue,
passion fruit glaze

ALFAJORES °12

traditional Peruvian shortbread cookie
with dulce de leche

01.20

**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.*