

PISCO Y NAZCA

CEVICHE GASTROBAR

RESTAURANT WEEK BRUNCH

\$35 PER PERSON

MIMOSA

Traditional or Passion Fruit

BOTTOMLESS + 22 (additional)

Bottomless limited to 2 hours. Enjoy responsibly.

FIRST COURSE

select one

AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

EMPANADAS DE AJÍ DE GALLINA

chicken stew, aji amarillo, rocoto pepper aioli

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg*

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO

grilled chicken, potatoes, choclo, anticuchera sauce, aji de la casa

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH

braised pork, aji panca, onions, crispy potatoes, poached egg*

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly, ranchero sauce, aji verde sauce*

CREPES DE AJÍ DE GALLINA

Peruvian chicken stew, creamy aji amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, aji panca jam, shoestring potatoes, served on a brioche bun*
add fried egg ° 1.5

CEVICHE TRADICIONAL

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

CHOLO BENEDICTO

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

STEAK N'EGG AVOCADO TOAST ° +4 (additional)

C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

CHAUFA DE POLLO

wok seared chicken, chifa fried rice

LOMO SALTADO MONTADO ° +5 (additional)

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

THIRD COURSE

select one

BLUEBERRY WAFFLES

blueberry compote, maple syrup, whipped cream

ALFAJOR PANCAS

dulce de leche, sliced strawberries, whipped cream

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

 traditional inspired dishes  spicy

8.24

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.