

# PISCO Y NAZCA

CEVICHE GASTROBAR

RESTAURANT WEEK ◦ 40

DINNER

## FIRST

select 1

### SWEET & SOUR SHRIMP

shrimp tempura, bell peppers, grilled pineapple, sweet rocoto sauce

### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### CEVICHE CHIPOTLE (half)

fish, shrimp, avocado, chipotle leche de tigre, sweet potato, aji limo, choclo\*

### TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

### TOSTONES DE CANGREJO +4 (additional)

crab salad, avocado purée, salsa golf

### CEVICHE TRADICIONAL (half)

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

### EMPAÑADAS MIXTAS

one aji de gallina, one carne

## SECOND

select 1

### ARROZ CON MARISCOS

Peruvian style seafood rice, squid, shrimp, mussels, salsa criolla

### SALMÓN ANDINO

seared salmon, quinoa salad, avocado, anticuchera and garlic sauce\*

### TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce\*

### CHAUFA DE POLLO

wok seared chicken, chifa fried rice

### NIKKEI PORK CHOP +9 (additional)

black pepper-pineapple marinade, nikkei glaze, roasted cauliflower

### LOMO SALTADO +6 (additional)

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

## DESSERTS

select 1

### SUSPIRO


dulce de leche custard, meringue, passion fruit glaze

### GOLDEN BERRY CRÈME BRÛLÉE +2 (additional)

'aguaymanto' native Peruvian berry, caramelized sugar

### ARROZ CON LECHE CHEESECAKE

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

 traditional inspired dishes

 spicy

items subject to change

\*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.