

PISCO Y NAZCA

CEVICHE GASTROBAR

RESTAURANT WEEK ° 40

DINNER

FIRST COURSE

select 1

ANTICUCHO DE POLLO

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

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TOSTONES

pulled pork, avocado, salsa criolla,
ají amarillo mojo

TOSTONES DE GANGREJO

+ 4 (additional)
crab salad, avocado purée, salsa golf

CEVICHE CREMOSO

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

AGUACATE CROCANTE CON CAMARONES

panko shrimp, smoked avocado, onions,
huacatay mayo sauce

SECOND COURSE

select 1

CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

SALMON ANDINO

seared salmon, quinoa salad, avocado, anticuchera sauce and huacatay sauce*

CHURRASCO

6 oz. grilled skirt steak, tacu tacu, anticuchera sauce, ají amarillo, chimichurri

SUDADO DE PESCADO

steamed Corvina, ají amarillo, ají panca, yuca, tomato petals, jasmine rice

HONEY BARBECUE CHANCHO CON CHAUFA

pork char siu, chifa fried rice, honey sauce

LOMO SALTADO + 6 (additional)

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

THIRD COURSE

select 1

SUSPIRO


dulce de leche custard,
meringue, passion fruit glaze

EL CLÁSICO

arroz con leche custard,
chicha morada,
pirouline, cinnamon

FLAN

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

 traditional inspired dishes

 spicy

items subject to change

01.24

*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. *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.