

# PISCO Y NAZCA

CEVICHE GASTROBAR

TASTING MENU ° 60

## THE TASTE OF PERU

### PISCO SOUR FLIGHT

#### PISCO SOUR

Pisco, lime juice, simple syrup, egg whites, Angostura bitters

#### PASSION SOUR

Pisco, passion fruit purée, egg whites, Angostura bitters

#### CHICHA SOUR

Pisco, chicha morada, simple syrup, egg whites, Angostura bitters

### LECHE DE TIGRE SHOT

shrimp, ceviche marinade

### TOSTON

pulled pork, avocado, salsa criolla, ají amarillo mojo

### CAUSA SAMPLER

crocante, tartare, pollo

### CEVICHE TRADICIONAL

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

your choice of

### LOMO SALTADO

beef tenderloin stir-fry, soy and oyster sauce, onions, tomato wedges, arroz con choclo, fries

### PESCADO A LO MACHO

traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made from ají panca and ají amarillo peppers


### AJÍ DE GALLINA

Peruvian chicken stew, creamy aji amarillo sauce, botija olives, hard boiled eggs, arroz con choclo

## DESSERT

### CHICHA ALFAJOR SORBET

chicha morada sorbet, alfajor, melcocha crocante, whipped cream

 traditional inspired dishes

 spicy

items subject to change

Special portion for all menu items. The entire table must order the tasting menu.

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.

04.21