



PISCO Y NAZCA

RESTAURANT WEEK 35

BRUNCH

MIMOSA

Traditional or Passion Fruit

FIRST COURSE

select one

AVOCADO TOAST

ciabatta, avocado purée, tomato, queso fresco, EVOO

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

EMPAÑADAS

DE AJÍ DE GALLINA ■■
Peruvian chicken stew, rocoto aioli

CAUSA DE PANCITA*

pork belly, rocoto hollandaise, chalaquita, poached egg

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO

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

CROQUETAS

DE AJÍ DE GALLINA

Peruvian chicken stew croquettes, botija olive aioli

TUNA TARTARE TACOS*

crispy wonton tacos, avocado cream, togarashi

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH*

braised pork, ají panca, red onion, crispy potatoes, poached egg

CHAUFA DE POLLO

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wok-seared chicken, chifa fried rice

CREPES DE AJÍ DE GALLINA

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savory crepes filled with ají de gallina, baked with rocoto hollandaise, and topped with a fried egg

RESACA BURGER

queso fresco, sweet plantains, ají panca jam, shoestring potatoes, fries, rocoto aioli, served on a brioche bun

CEVICHE TRADICIONAL*

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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)

beef tenderloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta

HUEVOS RANCHEROS*

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two fried eggs, corn tortilla, ranchero sauce, pork belly, ají verde

LOMO SALTADO +5 (additional)

wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries

THIRD COURSE

select one

ALFAJOR PANCAKES

alfajor crumble, dulce de leche, maple syrup, strawberries and whipped cream

TORRIJA LIMEÑA

caramelized brioche, vanilla ice cream, miel de chancaca

BUENAZO

walnut chocolate brownie, Kahlúa choco mousse, chocolate crunch, lúcuma ice cream, candied walnuts

SUSPIRO

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'manjar blanco' custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE

rice pudding inspired, dulce de leche, quinoa crunch

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify the 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.