



# PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu  
Washington

## CEVICHE

### PASSION FRUIT ◦ 16.5

fish, shrimp, passion fruit leche de tigre, cancha, choclo

### NIKKEI [japanese] ◦ 20

ahi tuna, chancaca leche de tigre, mirin, soy sauce, cucumbers, wonton-sesame crisp

### TRADICIONAL ◦ 16.5

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

### CREMOSO ◦ 16.5

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

### MIXTO ◦ 20

fish, shrimp, octopus, fried calamari, leche de tigre, rocoto, cancha, sweet potato

### CALLEJERO ◦ 18

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains

### LECHE DE TIGRE ◦ 13

mix of leche de tigre, cancha, fish, octopus

### CEVICHE SAMPLER ◦ 22

passion fruit, tradicional, cremoso

## ALGO MÁS

sides

### LECHE DE TIGRE SHOT ◦ 3

shrimp, ceviche marinade

### CHAUFA BLANCO ◦ 4

stir-fried rice, sesame oil, asparagus, egg white

### TACU TACU ◦ 5

seared lima bean and rice cake, salsa criolla

### VEGETALES SALTEADOS ◦ 6.5

stir-fried seasonal vegetables, oyster and soy sauce

### PAPAS FRITAS ◦ 4

french fries, rocoto pepper aioli

## REFRESCOS

refreshments

### CHICHA MORADA ◦ 5

chicha, house made syrup, lime juice

### LEMONADE ◦ 4

fresh squeezed lemon, house made syrup

### PASSION FRUIT JUICE ◦ 4

passion fruit purée, house made syrup

traditional inspired dishes

spicy

## SELECCIONES DEL CHEF

chef's selections

### ARROZ CON POLLO ◦ 15.5

Peruvian style chicken and rice, huancaína sauce, salsa criolla

### BRAISED BRISKET ANTICUCHO ◦ 15.5

chicha morada anticuchera, ají amarillo mashed potatoes, chalaquita

### PAPA RELLENA ◦ 9

potato, ground beef, ají amarillo, ají panca, huancaína, salsa criolla

### PARIHUELA ◦ 22

Peruvian seafood soup with mussels, shrimp, squid, fish, blue crab, ají amarillo, ají panca

### TIRADITO A LA PARMESANA ◦ 13

scallops, parmesan leche de tigre, parmesan crisp, chimichurri picante

## LA PREVIA

starters

### CAUSA CROCANTE ◦ 11

panko shrimp, whipped potato, rocoto aioli

### PAPAS A LA HUANCAINA ◦ 7

Idaho potatoes, huancaína sauce, boiled egg, botija olives

### CAUSA TARTAR ◦ 13

tuna tartar, whipped potato, Asian aioli, wonton crisp

### ANTICUCHO DE POLLO ◦ 10

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

### CAUSA SAMPLER ◦ 12

crocante, tartar, pollo

### JALEA ◦ 22

fried calamari, shrimp, fish, mussels, salsa criolla

### EMPANADAS

your choice of:

- Ají de gallina: chicken stew, rocoto pepper aioli, ají amarillo ◦ 9
- Carne: skirt steak, tenderloin, onions, oyster and soy sauce, tomato, rocoto aioli ◦ 11
- Mixta: one ají de gallina, one carne ◦ 10

### BURRATA SALAD ◦ 14.5

tomato, crispy quinoa, ají amarillo, burrata

### ANTICUCHO DE CARNE ◦ 13.5

grilled beef tenderloin, ají panca sauce, potatoes, choclo, ají de la casa

### TOSTONES ◦ 13

pulled pork, avocado, salsa criolla, ají amarillo mojo

### PLANCHA PULPO ◦ 18.5

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

### ANTICUCHO DE CORAZÓN ◦ 12

grilled beef heart, ají panca sauce, potatoes, choclo, ají de la casa

### CAUSA DE POLLO ◦ 10

whipped potato, avocado, chicken salad, red pepper confit, mayonesa acevichada

### CONCHITAS A LA PARMESANA ◦ 15.5

scallops, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

## SEGUIMOS...

entrées

### SALMÓN ANDINO ◦ 23

seared salmon, anticuchera sauce, quinoa salad, avocado

### ARROZ CON MARISCOS ◦ 20

squid, shrimp, mussels, fisherman rice, salsa criolla

### PARGO CROCANTE ◦ 45

[for two]

locally sourced whole snapper fried, spicy Asian sauce, arroz chaufa blanco

### LOMO SALTADO ◦ 27.5

stir-fried tenderloin, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries\* available with chicken 19

### BISTEC A LO POBRE ◦ 27.5

skirt steak, rice, sweet plantains, fried egg, french fries, house salad, ají de la casa

### TALLARÍN SALTADO ◦ 18.5

chicken stir-fry, oyster and soy sauce, onions, tomato, ginger, linguini

### BARLOTTO ◦ 12

barley, stir-fry vegetables, oyster and soy sauce  
add chicken 4.5  
add shrimp 5.5  
add tenderloin 15.5

Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.

Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.