



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch 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 sweet potato, ají limo

CALLEJERO ° 18

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

MIXTO ° 20

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

LECHE DE TIGRE ° 13

mix of leches 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

LA PREVIA

starters

BURRATA SALAD ° 14.5

tomato, crispy quinoa, ají amarillo, burrata

PLANCHA PULPO ° 18.5

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

TOSTONES ° 13

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ° 22

fried calamari, shrimp, fish, mussels, salsa criolla

ANTICUCHO DE CARNE ° 13.5

grilled beef tenderloin, potatoes, choclo, anticuchera, ají de la casa

ANTICUCHO DE CORAZÓN ° 12

grilled beef heart, potatoes, choclo, anticuchera, ají de la casa

PAPAS A LA HUANCAINA ° 7

Idaho potatoes, huancaina sauce, boiled egg, botija olives

CAUSA CROCANTE ° 11

panko shrimp, whipped potato, rocoto aioli

ANTICUCHO DE POLLO ° 9

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

CONCHITAS A LA PARMESANA ° 15.5

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

CAUSA DE POLLO ° 10

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

CAUSA TARTAR ° 13

tuna tartar, whipped potato, Asian aioli, wonton crisp

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

SANGUCHES Y ENSALADAS

sandwiches and salads

LOMO SALTADO SANDWICH ° 15

ciabatta, beef tenderloin, oyster and soy sauce, tomatoes, shoestring potatoes, rocoto aioli

QUE BESTIA BURGER ° 14.5

8 oz. ground beef, rocoto aioli, tomato-panca chutney

SEARED AHI TUNA ° 17

mixed greens, quinoa salad, ginger vinaigrette, togarashi

ENSALADA BACÁN ° 11

pulled chicken, mixed greens, cucumber, avocado, tomatoes, house vinaigrette

SEGUIMOS...

entrées

TACU SECO DE CORDERO ° 25

braised lamb shank, cilantro sauce, ají amarillo, salsa criolla

ARROZ CON MARISCOS ° 17.5

squid, shrimp, mussels, fisherman rice, salsa criolla

CHICHARRÓN DE PESCADO ° 16.5

fried fish, spicy Asian sauce, arroz chaufa blanco

BARLOTTO ° 12

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

BISTEC A LO POBRE ° 27.5

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

AJÍ DE GALLINA ° 16

Peruvian chicken stew in a slightly spicy creamy sauce made from ají amarillo peppers, topped with botija olives and hard boiled eggs, served with 'arroz con choclo'

CHAUFA ° 16

shrimp, calamari, chifa fried rice
add tenderloin 5.5
sub quinoa 3

LOMO SALTADO ° 27.5

beef tenderloin stir-fry, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries
available with chicken 19

SALMÓN ANDINO ° 19.5

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

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.