



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu
Kendall

CEVICHE

PASSION FRUIT ◦ 15

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

NIKKEI [japanese] ◦ 18

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

TRADICIONAL ◦ 15

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

CREMOSO ◦ 15

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

MIXTO ◦ 18.5

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

CALLEJERO ◦ 16.5

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

LECHE DE TIGRE ◦ 12

mix of leche de tigre, cancha, fish, octopus*

CEVICHE SAMPLER ◦ 20

passion fruit, tradicional, cremoso*

ALGO MÁS

LECHE DE TIGRE SHOT ◦ 3

shrimp, ceviche marinade*

CHAUFA BLANCO ◦ 4

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

TACU TACU ◦ 4.5

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ◦ 6

stir-fried seasonal vegetables, oyster and soy sauce

PAPAS FRITAS ◦ 4

french fries, rocoto pepper aioli

REFRESCOS

CHICHA MORADA ◦ 4

chicha, house made syrup, lime juice

LEMONADE ◦ 4

fresh squeezed lemon, house made syrup

PASSION FRUIT JUICE ◦ 4

passion fruit purée, house made syrup

platos tradicionales spicy

SELECCIONES DEL CHEF

ARROZ CON POLLO ◦ 14

Peruvian style chicken and rice, huancaína sauce, salsa criolla

BRAISED BRISKET ANTICUCHO ◦ 14.5

chicha morada anticuchera, ají amarillo mashed potatoes, chalaquita*

PAPA RELLENA ◦ 8

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

PARIHUELA ◦ 18

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

TIRADITO A LA PARMESANA ◦ 12

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

LA PREVIA

CAUSA CROCANTE ◦ 10

panko shrimp, whipped potato, rocoto aioli

CAUSA TARTAR ◦ 10.5

tuna tartar, whipped potato, Asian aioli, wonton crisp*

CAUSA DE POLLO ◦ 9

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

PLANCHA PULPO ◦ 17.5

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

TEQUEÑOS ◦ 10

gouda cheese, rocoto aioli, Peruvian sweet & sour sauce

EMPANADAS

your choice of:

- **Ají de gallina:** chicken stew, rocoto pepper aioli, ají amarillo ◦ 8
- **Carne:** skirt steak, tenderloin, onions, oyster and soy sauce, tomato, rocoto aioli ◦ 10
- **Mixta:** one ají de gallina, one carne ◦ 9

ANTICUCHO DE CARNE ◦ 13

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

ANTICUCHO DE CORAZÓN ◦ 11

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

ANTICUCHO DE POLLO ◦ 9

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

PAPAS A LA HUANCAINA ◦ 6.5

Idaho potatoes, huancaína sauce, boiled egg, botija olives

TOSTONES ◦ 12

pulled pork, avocado, salsa criolla, ají amarillo mojo

JALEA ◦ 19.5

fried calamari, shrimp, fish, mussels, salsa criolla

CONCHITAS A LA PARMESANA ◦ 14

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

SEGUIMOS...

TACU SECO DE CORDERO ◦ 21

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

BARLOTTO ◦ 11

barley, stir-fry vegetables, oyster and soy sauce
add chicken 4, add shrimp 5, add tenderloin 14

PESCADO A LO MACHO ◦ 25

pan seared snapper, calamari, mussels, yuca, ají panca, arroz con choclo*

CHAUFA ◦ 19

shrimp, calamari, chifa fried rice
add tenderloin 5
sub quinoa 3

TALLARINES VERDES ◦ 25

grilled skirt steak, parmesan cheese, linguini, walnut Peruvian pesto*

QUE BESTIA BURGER ◦ 15

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

SALMÓN ANDINO ◦ 21

seared salmon, anticuchera sauce, quinoa salad, avocado*

ARROZ CON MARISCOS ◦ 18

squid, shrimp, mussels, fisherman rice, salsa criolla

AJÍ DE GALLINA ◦ 14.5

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'

LOMO SALTADO ◦ 24

beef tenderloin stir-fry, oyster and soy sauce, onions, tomato wedges, arroz con choclo, fries*
available with chicken 18

BISTEC A LO POBRE ◦ 25

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

PARGO CROCANTE ◦ 40

[for two]

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

PLANCHA ANTICUCHERA ◦ 39.5

[for two]

grilled fish, squid, shrimp, octopus, choclo, potato cakes, anticuchera 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.

05.19