

PISCO Y NAZCA

CEVICHE GASTROBAR

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

EMSPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

CAUSA DE PANCITA

pork belly causa, rocoto hollandaise, chalaquita, poached egg*

ANTICUCHO DE POLLO

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

CROQUETAS DE AJÍ DE GALLINA

chicken stew croquettes, ají amarillo, botija olive aioli

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TUNA TARTARE TACOS

crispy wonton taco shells, avocado cream, tuna tartare, togarashi

SECOND COURSE

select one

CHICKEN AND WAFFLES

homemade waffles, rocoto spiced maple syrup

LECHÓN HASH

braised pork, ají panca, onions, crispy potatoes, poached egg

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly, ranchero sauce, ají verde sauce*

CREPES DE AJÍ DE GALLINA

Peruvian chicken stew, creamy ají amarillo sauce, rolled in a savory crepe, fried egg, baked in a rich rocoto hollandaise

RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, ají panca jam, shoestring potatoes, served on a brioche bun*
add fried egg ° 1.5

CHAUFA DE POLLO

wok seared chicken, chifa fried rice

CEVICHE TRADICIONAL

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)

C.A.B. sirloin, fried egg, avocado purée, chimichurri, rocoto aioli, ciabatta bread*

LOMO SALTADO MONTADO +5 (additional)

wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries, fried egg*

THIRD COURSE

select one

TORRIJA LIMEÑA

caramelized brioche, vanilla ice cream, miel de chancaca

ALFAJOR PANCAKES

dulce de leche, sliced strawberries, whipped cream

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche sauce, quinoa crunch

BUENAZO

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



traditional inspired dishes



spicy

7.25

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 all possible cross-contamination.
18% service charge will be added to parties of six or more.