

PISCO Y NAZCA

CEVICHE GASTROBAR

RESTAURANT WEEK ° 40

DINNER

PISCO SOUR FLIGHT +15 *(additional)*
Traditional, Passion, Chicha

FIRST COURSE

select 1

TUNA TARTARE TACOS
crispy wonton taco shells, avocado cream, tuna tartare, togarashi

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

TOSTONES DE CANGREJO +2 *(additional)*

crab salad, avocado purée, salsa golf

CEVICHE TRADICIONAL

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

CROQUETAS DE AJI DE GALLINA

chicken stew croquettes, ají amarillo, botija olive aioli

SECOND COURSE

select 1

CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

SALMÓN ANDINO

seared salmon, quinoa salad, avocado, anticuchera and garlic sauce*

TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce*

POLLO SALTADO

wok seared chicken, soy and oyster sauce, onions, tomato petals, jasmine rice, fries*

CHURRASCO +6

grilled skirt steak, tacu tacu, anticuchera sauce, ají amarillo, chimichurri

CHUPE DE PESCADO

Peruvian creamy fish chowder, jasmine rice, potatoes, choclo, huacatay, queso fresco, topped with an egg

LOMO SALTADO +6

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

THIRD COURSE

select 1

SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

TORTA DE CHOCOLATE +2

Peruvian-style traditional chocolate cake, miso caramel, strawberry

FLAN

‘crema volteada’ Peruvian style flan, grilled pineapple, quinoa tuile



traditional inspired dishes



spicy

items subject to change

**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.*