

PISCO Y NAZCA

CEVICHE GASTROBAR

RESTAURANT WEEK ° 40

DINNER

FIRST COURSE

select one

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

CAUSA CROCANTE
panko shrimp, whipped potato, rocoto aioli

TOSTONES PORK
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*

EMPANADAS MIXTAS
one ají de gallina, one carne

SECOND COURSE

select one

CHAUFA DE POLLO 
wok seared chicken, chifa fried rice

SALMÓN ANDINO
seared salmon, quinoa salad, avocado, anti-
cuchera and garlic sauce*

TALLARIN SALTADO 
wok seared chicken, soy and oyster sauce,
onions, tomato petals, ginger, linguini

PARIHUELA DE MARISCOS
+ 6 (additional) 
traditional Peruvian seafood soup, corvina
filet, mussels, shrimp, calamari, ginger
purée, cilantro, leche de tigre acevichada,
chalaquita

LOMO SALTADO + 6 (additional) 
wok seared tenderloin, soy and oyster sauce,
onions, tomato petals, jasmine rice, fries*

THIRD COURSE

select one

SUSPIRO 
dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE
arroz con leche custard, dulce de leche sauce, quinoa crunch

ESPRESSO MARTINI + 5 (additional)
Mr. Black espresso liqueur, vodka, shot of espresso



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.