

PISCO Y NAZCA

CEVICHE GASTROBAR

RESTAURANT WEEK ° 25

LUNCH

FIRST COURSE

select one

CEVICHE DEL DIA
chef's selection

PAPAS A LA HUANCAINA
Idaho potatoes, huancaina sauce, boiled egg, botija olives - served cold

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

TWO TOSTONES
pulled pork, avocado, salsa criolla, ají amarillo mojo

CEVICHE CALLEJERO +10 (additional) 
octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains*

SECOND COURSE

select one

ARROZ CON POLLO +4 (additional)
Peruvian style chicken and rice, huancaina sauce, salsa criolla

CHAUFA DE MARISCOS 
wok seared shrimp & calamari, chifa fried rice

PULLED PORK BOWL
sweet plantains, avocado, black beans, jasmine rice, chalaquita, garlic sauce, shoestring sweet potato

CHAUFA DE POLLO 
wok seared chicken, chifa fried rice

LOMO SALTADO +11 (additional) 
wok seared tenderloin, soy and oyster sauce, onions, tomato petals, jasmine rice, fries*

LOMO SALTADO ROLL
wok seared tenderloin, soy and oyster sauce, queso fresco, panko bread crumbs, shoestring potatoes, ají amarillo aioli*

SANGUCHE DE POLLO 
brioche bun, anticucho-style grilled chicken, avocado, queso frito, pickled vegetables, french fries, rocoto aioli

ENSALADA BACÁN
pulled chicken, mixed greens, cucumber, avocado, tomatoes, red onions, house vinaigrette

THIRD COURSE

select one

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

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.