



PISCO Y NAZCA

RESTAURANT WEEK 25

LUNCH

FIRST COURSE

select one

CEVICHE TRADICIONAL ■ ■

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

EMPANADAS DE MARISCOS

mixed seafood, macho sauce,
ají amarillo chalaquita

YUCA A LA HUANCAÍNA

golden fried yuca, huancaína sauce

TUNA TARTARE TACOS*

crispy wonton tacos,
avocado cream, togarashi

CAUSA DE POLLO ■ ■

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

SECOND COURSE

select one

ENSALADA BACÁN

pulled chicken, mixed greens, cucumber,
avocado, tomatoes, red onions,
shoestring potatoes, house vinaigrette

PULLED PORK BOWL

sweet plantains, avocado, black beans,
jasmine rice, chalaquita, garlic sauce,
shoestring sweet potatoes

CROCANTE DE CAMARÓN ROLL ■

panko shrimp, quinoa, avocado,
sweet chili-rocoto mayo

TUNA POKE BOWL +6 (additional)

cucumber, avocado,
salsa criolla, sweet chili
sauce, sushi rice, walnuts

CHAUFA DE POLLO ■ ■

wok-seared chicken, chifa fried rice

SALMON POKE BOWL +5 (additional)

cucumber, avocado,
salsa criolla, sweet chili
sauce, sushi rice, walnuts

DESSERT

select one

ARROZ CON LECHE CHEESECAKE

rice pudding inspired,
dulce de leche, quinoa crunch

SUSPIRO ■ ■

'Manjar blanco' custard, meringue,
passion fruit glaze

BEVERAGE

PISCO SOUR +10 (additional)

Traditional, Passion or Chicha

*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. Pisco y Nazca reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.