



PISCO Y NAZCA

RESTAURANT WEEK 40

DINNER

FIRST COURSE

select one

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

BURRATA CON QUINOA

crispy quinoa, tomato, ají amarillo vinaigrette

EMPANADAS DE AJÍ DE GALLINA ■ ■

Peruvian chicken stew, rocoto aioli

PORK TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

ANTICUCHO DE POLLO ■ ■

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

SECOND COURSE

select one

ESCABECHE DE SALMÓN

crispy salmon, sweet potatoes, red onions, tomato petals, olives, served with jasmine rice

TIRADITO BICOLOR*

Mahi-Mahi, rocoto and leche de tigre cremosa, chalaquita, EV00

CHANCHITO NIKKEI

braised pork belly, arborio rice, Nueske's bacon, sweet plantain, soy & honey Nikkei glaze

LOMO SALTADO* ■ ■ +11 (additional)

wok-seared tenderloin, soy and oyster sauce, red onions, tomato petals, served with jasmine rice and fries

TALLARÍN SALTADO

wok-seared chicken and linguine, soy and oyster sauce, red onions, tomato petals

CEVICHE CREMOSO DE AJÍ AMARILLO*

fish, shrimp, creamy leche de tigre, sweet potato, ají limo

DESSERT

select one

FLAN ■ ■

'crema volteada' Peruvian style flan, grilled pineapple, quinoa tuile

PROFITEROLES RELLENOS

Pastry puffs filled with lúcuma cream, Nutella

BEVERAGE

PISCO SOUR FLIGHT +15 (additional)

Traditional, Passion, 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.