

# PISCO Y NAZCA

## CEVICHE GASTROBAR

torontel

DINNER ° 58 per person  
coffee and soft drinks included

### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

served sharing style, select 3

#### TOSTONES

pulled pork, avocado, salsa criolla,  
aji amarillo mojo

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### EMPANADAS DE CARNE

C.A.B. sirloin, tenderloin, onions,  
soy and oyster sauce, rocoto aioli

#### ANTICUCHO DE POLLO

grilled chicken, aji de la casa,  
anticuchera, potatoes, choclo

#### CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre,  
aji limo, sweet potato\*

### ENTRÉES

served sharing style, select 3

#### CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce,  
arroz chaufa blanco

#### TALLARINES A LA HUANCAINA

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

#### AJÍ DE GALLINA

Peruvian chicken stew, creamy aji amarillo  
sauce, botija olives, hard boiled eggs,  
jasmine rice

#### TALLARINES VERDES

C.A.B. sirloin, parmesan cheese, linguini,  
walnut Peruvian pesto\*

#### CHAUFA DE MARISCOS

wok seared shrimp & calamari,  
chifa fried rice

#### SALMÓN ANDINO

seared salmon, quinoa salad, avocado,  
anticuchera and huacatay sauce\*

### DESSERTS

select 1

#### ARROZ CON LECHE CHEESECAKE

arroz con leche custard, dulce de leche,  
quinoa crunch

#### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

\* The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. 10.22  
Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

# PISCO Y NAZCA

## CEVICHE GASTROBAR

moscatel

DINNER ° 65 per person  
coffee and soft drinks included

### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

served sharing style, select 3

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### TOSTONES

pulled pork, avocado, salsa criolla,  
aji amarillo mojo

#### ANTICUCHO DE POLLO

grilled chicken, aji de la casa, anticuchera,  
potatoes, choclo

#### CEVICHE TRADICIONAL

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

### ENTRÉES

served sharing style, select 3

#### CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz  
chaufa blanco

#### BISTEC A LA PARRILLA

C.A.B. sirloin, tacu tacu, anticuchera sauce,  
salsa criolla, chimichurri\*

#### CHAUFA MIXTO

shrimp, beef tenderloin, chicken,  
calamari, chifa fried rice\*

#### POLLO SALTADO

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

#### SALMÓN ANDINO

seared salmon, quinoa salad, avocado,  
anticuchera and huacatay sauce\*

### DESSERTS

select 1

#### FLAN

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

#### PIONONO A LA MODE

rolled sponge cake, Nutella, dulce de leche,  
espresso gelato

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# PISCO Y NAZCA

## CEVICHE GASTROBAR

albilla

DINNER ° 75 per person  
coffee and soft drinks included

### CANCHA AS STARTER

#### CEVICHE CALLEJERO

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains

Add a mixed green salad ° 3

### APPETIZERS

served sharing style, select 3

#### TOSTONES

pulled pork, avocado, salsa criolla,  
aji amarillo mojo

#### CAUSA TARTARE

tuna tartare, Asian aioli, whipped potato,  
wonton crisp\*

#### PLANCHA PULPO

grilled octopus, choclo, potato cake,  
chimichurri, anticuchera,  
aji amarillo sauce

#### ANTICUCHO DE CARNE

grilled beef tenderloin, potatoes, choclo,  
anticuchera sauce, aji de la casa\*

#### JALEA

fried calamari, shrimp, fish, yuca,  
choclo, salsa criolla

### ENTRÉES

served sharing style, select 3

#### BISTEC A LA PARRILLA

C.A.B. sirloin, tacu tacu, anticuchera sauce,  
salsa criolla, chimichurri\*

#### PESCADO CROCANTE

fresh whole fried fish, spicy Asian sauce,  
arroz chaufa blanco

#### ARROZ CON MARISCOS

squid, shrimp, mussels, fisherman rice,  
salsa criolla

#### SALMÓN ANDINO

seared salmon, quinoa salad, avocado,  
anticuchera and huacatay sauce\*

#### LOMO SALTADO

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

### DESSERTS

select 1

#### BUENAZO

walnut chocolate brownie, Kahlúa choco mousse,  
chocolate crunch, lúcuma ice cream, candied walnuts

#### PIONONO A LA MODE

rolled sponge cake, Nutella, dulce de leche,  
espresso gelato

#### FLAN

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

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