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# PISCO Y NAZCA

## CEVICHE GASTROBAR

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quebranta

LUNCH ° 34 per person  
coffee and soft drinks included

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### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

*served sharing style, select 3*

#### CEVICHE TRADICIONAL

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

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### EMPANADAS DE AJÍ DE GALLINA

chicken stew, aji amarillo, rocoto pepper aioli

#### ANTICUCHO DE POLLO

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

#### PAPAS A LA HUANCAINA

Idaho potatoes, huancaina sauce, boiled egg, botija olives  
*served cold*

### ENTRÉES

*served sharing style, select 2*

#### AJÍ DE GALLINA

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

#### TALLARINES A LA HUANCAINA

lomo saltado, linguini, parmesan cheese, creamy huancaina sauce

#### CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

#### GHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

### 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

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

# PISCO Y NAZCA

## CEVICHE GASTROBAR

uvina

LUNCH ° 38 per person  
coffee and soft drinks included

### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

*served sharing style, select 3*

#### CEVICHE CREMOSO

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

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### TOSTONES

pulled pork, avocado, salsa criolla, ají amarillo mojo

#### ANTICUCHO DE POLLO

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

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

### ENTRÉES

*served sharing style, select 3*

#### AJÍ DE GALLINA

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

#### TALLARÍN SALTADO

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

#### CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

#### CHAUFA MIXTO

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

### DESSERTS

*select 1*

#### FLAN

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

#### SUSPIRO

dulce de leche custard, meringue, passion fruit glaze

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# PISCO Y NAZCA

## CEVICHE GASTROBAR

italia

LUNCH ° 45 per person  
coffee and soft drinks included

### CANCHA AS STARTER

Add a mixed green salad ° 3

### APPETIZERS

served sharing style, select 4

#### CEVICHE CALLEJERO

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

#### CRISPY CALAMARI

ginger soy marinade, tartar sauce

#### EMPANADAS DE CARNE

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

#### TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

#### CAUSA TARTARE

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

### ENTRÉES

served sharing style, select 3

#### ARROZ CON MARISCOS

squid, shrimp, mussels, fisherman rice, salsa criolla

#### AJÍ DE GALLINA

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

#### BISTEC A LA PARRILLA

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

#### 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

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