



# PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu

## CEVICHE

small/large\*

### PASSION FRUIT ° 9/16 GF

mahi, shrimp, passion fruit leche de tigre, cancha, choclo

### NIKKEI [japanese] ° 11/22

ahi tuna, mirin, soy sauce, wasabi peas, cucumbers, chancaca leche de tigre, wonton-sesame crisp

### TRADICIONAL ° 9/16 GF

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

### AJÍ AMARILLO ° 9/16 GF

mahi, shrimp, ají amarillo leche de tigre, cancha, sweet potato, habanero pepper, choclo

### CREMOSO ° 9/16 GF

mahi, shrimp, creamy leche de tigre, celery, habanero, sweet potato

### ROCOTO ° 10/16 †

mahi, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato

### JALAPEÑO/HUACATAY ° 9/16 GF †

creamy jalapeño leche de tigre, salmon, shrimp, cancha, sweet potato

### CEVICHE SAMPLER ° 20

passion fruit, tradicional, cremoso

## SIDES

### LECHE DE TIGRE ° 3.5

citrus-based marinade, fish, shrimp

### CHAUFA BLANCO ° 6 GF

stir-fried rice, sesame oil, asparagus, egg white

### TACU TACU ° 6 GF V

seared lima bean and rice cake, salsa criolla

### VEGETALES SALTEADOS ° 5

stir-fried seasonal vegetables

### HUANCAÍNA BRAVAS ° 6

marble potatoes, huancaína, brava sauce

\*Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. Please let us know if you have any food allergies or aversions. 18% service charge will be added to parties of six or more.

V vegetarian GF gluten-free † spicy

## ANTICUCHOS

peruvian skewers

### CAMARONES ° 14

blistered shrimp, ají amarillo whipped potato, grilled asparagus, anticuchera aioli

### COSTILLA ° 13

braised short rib, chicha morada anticuchera, ají amarillo whipped potato, tropical chalaquita

### POLLO ° 9

grilled chicken thigh, ají panca sauce, fried potatoes, choclo

### CORAZÓN ° 11

grilled beef heart, ají panca sauce, fried potatoes, choclo

## LA PREVIA

tapas size

### BUTICHINO ° 12

pork nikkei, hoisin mayonnaise, pickled salsa criolla, lotus root chips

### PLANCHA PULPO ° 17

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

### PULPO PEPIÁN ° 17

grilled octopus, creamy corn pepián, ají amarillo, chalaquita salad, olive aioli

### CHOROS MARINEROS ° 12

½ pound steamed mussels, ají amarillo, chicha de jora, cream, crostini

### BOMBAS RELLENAS ° 10

ají de gallina fritters, quinoa, olive aioli, huacatay sauce

### CAUSA CROCANTE ° 11

panko shrimp, whipped potato, rocoto aioli

### CAUSA PULPO ° 11

grilled octopus, whipped potato, chimichurri, olive aioli

### EMPANADAS ° 8

your choice of:

**Ají de gallina:** chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

**Mushroom:** mushroom pisco flambé, huacatay, rocoto pepper aioli, chalaquita

### CHALACA ° 11 GF

green lip mussels, ají amarillo chalaca sauce, cancha, tomatoes

### RAVIOLES DE PEPIÁN ° 12

cilantro pepián, ají panca cream, goat cheese, fresh peas and corn

## SEGUIMOS

larger plates

### QUE BESTIA BURGER ° 15

8 oz. certified angus beef, pretzel bun, tomato-panca chutney, rocoto pepper aioli, shoestring potatoes

### LOMO SALTADO ° 25

stir-fried tenderloin, soy sauce, vinegar, onions, tomato wedges, arroz con choclo

### PARGO CROCANTE ° 43 †

locally sourced whole snapper, deep fried, spicy asian sauce, arroz chaufa blanco

### PLANCHA ANTICUCHERA ° 41

grilled corvina, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce

### CHAUFA AEROPUERTO ° 24

shrimp, tenderloin beef, chicken, calamari, chifa fried rice, pickled vegetables, salsa criolla

### SALMÓN ANDINO ° 23

seared salmon, anticuchera sauce, quinoa salad, avocado, huacatay sauce

### CHURRASCAZO ° 33

grilled aged angus skirt steak, lima bean tacu-tacu, salsa criolla

### MARISCADA ° 37

mahi, octopus, shrimp, squid, mussels, clams, squid ink, arborio, rocoto chalaquita, crostini