

# PISCO Y NAZCA

## CEVICHE GASTROBAR

TASTE THE GABLES

\$30 PER PERSON

### BEVERAGES

your choice of

LEMONADE, PASSION FRUIT JUICE, ICED TEA or SOFT DRINKS  
SANGRÍA ROJA +3 (additional) or PISCO SOUR +7 (additional) 🇵🇪

### FIRST

select 1

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### CROQUETAS DE AJÍ DE GALLINA

chicken stew croquettes, ají amarillo,  
botija olive aioli

#### CAUSA DE POLLO

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

#### TOSTONES

pulled pork, avocado, salsa criolla,  
ají amarillo mojo

#### YUCA A LA HUANCAINA

fried yuca, huancaina sauce

#### EMPANADAS DE AJÍ DE GALLINA 🇵🇪

chicken stew, rocoto pepper aioli,  
ají amarillo

### SECOND

select 1

#### POLLO SALTADO 🇵🇪

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

#### LOMO SALTADO +8 (additional) 🇵🇪

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

#### RESACA BURGER +3 (additional)

8 oz. ground beef, rocoto aioli, queso fresco,  
sweet plantains, ají panca jam, shoestring  
potatoes, served on a brioche bun\*  
add fried egg 1.5

#### ENSALADA BACÁN

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

#### CHAUFA DE POLLO 🇵🇪

wok seared chicken, chifa fried rice

#### CHAUFA DE MARISCOS 🇵🇪

wok seared shrimp & calamari,  
chifa fried rice

#### CEVICHE TRADICIONAL 🇵🇪

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

#### POKE BOWL

your choice of: salmon or tuna  
cucumber, avocado, salsa criolla, rocoto,  
sushi rice, walnuts\*  
sub quinoa 3

#### PULLED PORK BOWL

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

#### TALLARÍN SALTADO

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

#### CHICHARRÓN DE PESCADO 🇵🇪

fried fish, spicy Asian sauce,  
arroz chaufa blanco

### DESSERTS

select 1

#### FLAN 🇵🇪

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

#### SUSPIRO 🇵🇪

dulce de leche custard, meringue,  
passion fruit glaze



traditional inspired dishes



spicy

Items subject to change. Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.  
Please notify manager of any food allergies, but note we are unable to guarantee against all possible cross-contamination.

# PISCO Y NAZCA

## CEVICHE GASTROBAR

TASTE THE GABLES

\$45 PER PERSON

### BEVERAGES

your choice of

**PISCO SOUR**

**CHICHA SOUR**

**PASSION SOUR**

**PISCO FLIGHT +8** (additional)

### FIRST

select 1

#### CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

#### TOSTONES

pulled pork, avocado, salsa criolla,  
aji amarillo mojo

#### TUNA TARTARE TACOS

crispy wonton taco shells, avocado cream, tuna  
tartare, togarashi

#### CEVICHE TRADICIONAL

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

#### EMPANADAS MIXTAS

one aji de gallina, one carne

#### QUINOA ACEVICHADA

ahi tuna, avocado, cherry tomatoes,  
red onion, leche de tigre,  
sweet potato purée, aji limo

#### CROQUETAS DE AJÍ DE GALLINA

chicken stew croquettes, aji amarillo,  
botija olive aioli

### SECOND

select 1

#### PESCADO A LO MACHO

traditional Peruvian crispy fish, shrimp, calamari, mussels, slightly spicy creamy sauce made  
from aji panca and aji amarillo peppers

#### AJÍ DE GALLINA

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

#### LOMO SALTADO +4 (additional)

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

#### ARROZ CON POLLO

Peruvian style chicken and rice, huancaína sauce, salsa criolla

#### CORDERO CON RAVIOLIS

braised lamb, ricotta ravioli, basil

#### CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

#### PARIHUELA DE MARISCOS +7 (additional)

Traditional Peruvian seafood soup, corvina filet, mussels, shrimp, calamari, ginger purée,  
cilantro, leche de tigre acevichada, chalaquita

#### CHAUFA DE MARISCOS

wok seared shrimp & calamari, chifa fried rice

### DESSERTS

select 1

#### LECHES

sponge cake, meringue,  
Amarena cherry

#### SUSPIRO

dulce de leche custard, meringue,  
passion fruit glaze

#### TORRIJA LIMEÑA +3 (additional)

caramelized brioche, vanilla ice cream, miel de chancaca



traditional inspired dishes



spicy

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