



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch menu

CEVICHE

small/regular*

PASSION FRUIT ° 9/15 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 ° 9/15 GF

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

AJÍ AMARILLO ° 9/15 GF

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

CREMOSO ° 9/15 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 ° 9/15 GF 🌶️

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

CEVICHE SAMPLER ° 20

passion fruit, tradicional, nikkei

LA PREVIA

tapas size

EMSPANADAS ° 8

your choice of:

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

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

BUTICHINO ° 12

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

CAUSA CROCANTE ° 11

panko shrimp, whipped potato, rocoto aioli

CHALACA ° 11 GF

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

CAUSA PULPO ° 11

grilled octopus, whipped potato, chimichurri, olive aioli

PLANCHA PULPO ° 14

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

ANTICUCHO POLLO ° 9

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

ANTICUCHO CORAZÓN ° 10

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

SANGUCHES AND SALADS

BUTIFARRA ° 12

telera roll, jamón del país, camote, salsa criolla, fries

PAN CON CHICHARRÓN ° 12

telera roll, deep fried pork belly, rocoto aioli, pickled veggies, salsa criolla

QUE BESTIA BURGER ° 14

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

LOMO SALTADO SANDWICH ° 12

telera roll, stir-fry tenderloin, tomatoes, shoestring potatoes, rocoto aioli

TUNA TABBULEH ° 17

tuna tataki, mixed greens, quinoa, bell peppers, red onions, ginger vinaigrette

SOLTERITO MARINO ° 13

shrimp, squid, octopus, arugula, queso fresco, onions, botija olives, rocoto vinaigrette

ENSALADA BACÁN ° 12

pulled chicken, mixed greens, cucumber, avocado, tomatoes, shoestring potatoes, house vinaigrette

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

PAPAS BRAVAS ° 6

marble potatoes, huancaína, brava sauce

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V vegetarian GF gluten-free

🌶️ spicy

SEGUIMOS...

entrée size

CHAUFA ° 16

shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla
add tenderloin 5
sub quinoa 3

POLLO ASADO ° 15

half roasted chicken, fries, mixed greens salad

BARLOTTO ° 15 V

barley risotto, stir-fry vegetables, soy sauce, vinegar

JUGOSITO ° 18 GF 🌶️

risotto, prawns, mussels, calamari, fresh fish, ají panca broth

CHICHARRÓN DE PESCADO ° 16 🌶️

deep fried mahi mahi, spicy asian sauce, arroz chaufa blanco

PASTA MACHO ° 18 🌶️

squid ink noodles, clams, mussels, shrimp, rich macho sauce, parmesan

PICANTE DE CAMARONES ° 18 🌶️

shrimp, creamy spicy panca sauce, fava beans, botija olives, soft boiled egg, arroz con choclo

LOMO SALTADO ° 17

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

CHURRASQUÍN ° 19

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

SALMÓN ANDINO ° 16

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

CHANFAINITA ° 16

meat and potatoes aji panca stew, salsa criolla, botija olives, arroz con choclo



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu

CEVICHE

small/large

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CREMOSO ° 9/15 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 ° 9/15 GF †

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

CEVICHE SAMPLER ° 20

passion fruit, tradicional, nikkei

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

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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 ° 10

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 ° 14

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

LOMO SALTADO ° 25

stir-fry 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 ° 39

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 ° 21

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

OUR DESSERTS

ORANGE PANNA COTTA ◦ 8

greek yogurt, orange zest, mazamorra morada

CHOCO BROWNIE ◦ 11

dark chocolate brownie, Kahlúa chocolate mousse, lúcuma ice cream

CHOCOLATE DOME ◦ 12

dark chocolate sphere, sweet potato custard, warm ganache

SUSPIRO ◦ 8

dulce de leche custard, meringue, passion fruit glaze

ARROZ CON LECHE CHEESECAKE ◦ 8

arroz con leche custard, dulce de leche sauce, quinoa crunch

JOJO TEAS

Green Jasmine Pearls
Fujian, China

English Breakfast
Sri Lanka, Kenya, India

Peach Oolong
Nantou, Taiwan

Chamomile (decaf)
Egypt

Genmaicha
Japan

Peppermint (decaf)
Oregon, USA

AFTER DINNER DRINKS

SANTA JULIA TARDÍO ◦ 9

Mendoza, Argentina 2010, late harvest
Torrontés/Viognier Dessert, 3 oz.

INNISKILLIN VIDAL ◦ 29

Canada 2013,
Ugni & Seibel hybrid Icewine, 3 oz.

FAMILIA ZUCCARDI MALAMADO ◦ 12

Mendoza, Argentina 2012,
Port Style fortified Malbec, 3 oz.

BAR SOL PERFECTO AMOR ◦ 12

Pisco fortified wine, orange twist, ice



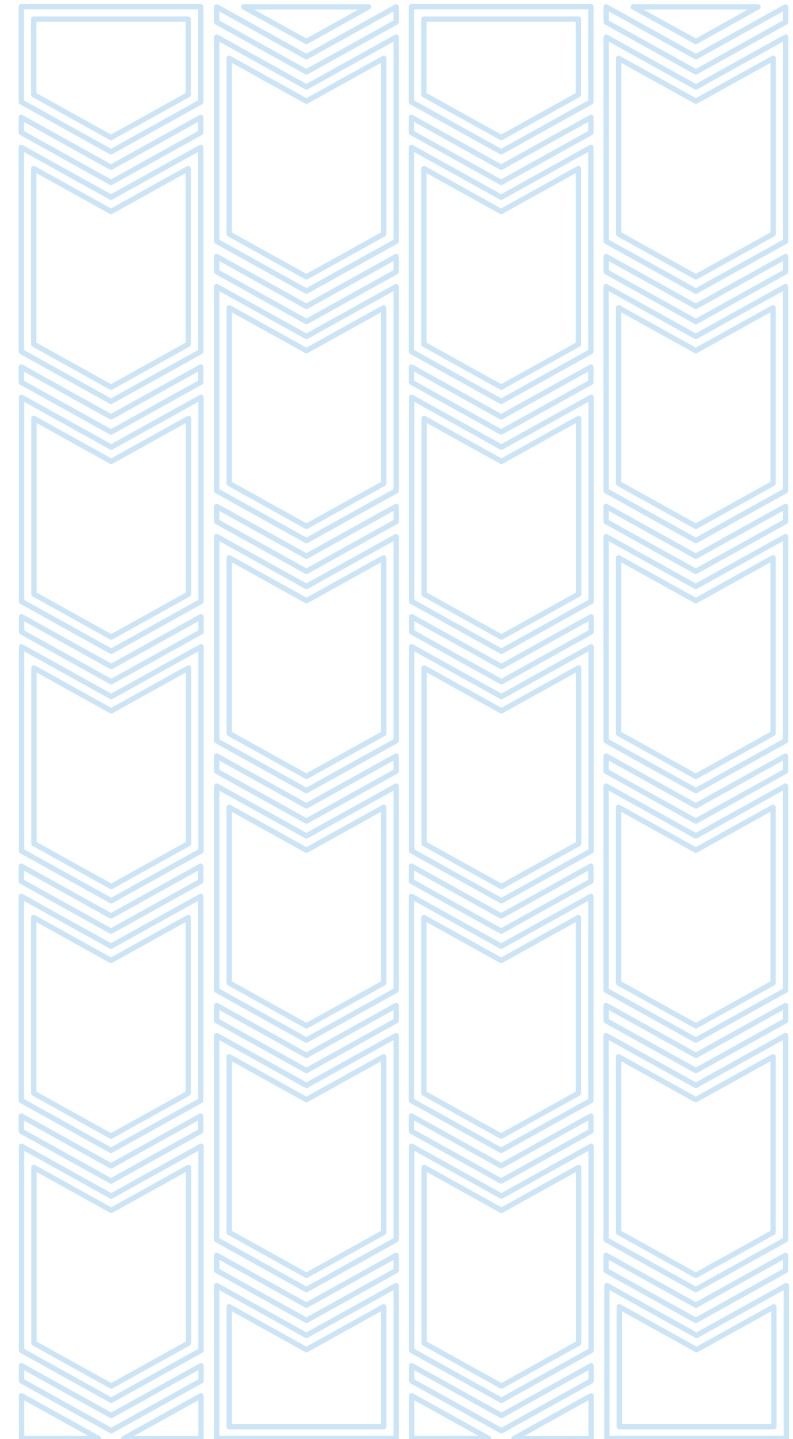
OUR COCKTAILS

Welcome to Pisco Y Nazca, where we explore the diverse flavors of Peruvian cuisine. We strive to provide you with an experience that represents a modern revival of the rich, diverse Peruvian culture and landscape.

Pisco is a clear spirit distilled purely from grapes and typically aged for three months in stainless steel. All versions of Pisco can be different from each other both in flavor and aroma. Even though this spirit is good enough to be enjoyed on its own, we believe it is the perfect spirit to blend into cocktails. The influence of Pisco helps create cocktails that are distinct, refreshing, and uniquely Peruvian.

In Peru the expression “entre Pisco y Nazca” means to be in that state of mind after enjoying beverages; feeling good, a little loose, relaxed and ready to have a good time. These carefully selected beers, wines and hand crafted cocktails are designed to get you there.

Please enjoy responsibly



HORA LOCA

our happy hour

COCKTAILS

PISCO SOUR ° 6

Pisco Cuatro Gallos, fresh lime juice, sugar, and pasteurized egg whites

NAZCA MULE ° 6

Pisco Cuatro Gallos, Fever-Tree ginger beer, fresh lime juice

PISCO PUNCH ° 6

Pisco Cuatro Gallos, fresh pineapple, papaya syrup, Inca Kola, plum bitters

PROPER RUM & COKE ° 6

Ron Cartavio Black, Coca-Cola, cherry & chocolate bitters

PURPLE SKIES ° 6

Russian Standard Vodka, triple sec, chicha morada, fresh lemon juice

DRAFT BEER

\$2 OFF

WINES BY THE GLASS

HALF PRICE

HOUSE LIQUOR DRINKS

HALF PRICE

BAR BITES

QUE BESTIA SLIDERS ° 9

certified Angus beef, pretzel buns, tomato panca chutney, shoestring fries, rocoto pepper aioli

JALEITA ° 8

shrimp, squid, mahi, yuca, chalaca, house made tartar sauce

CHUPETIN DE POLLO ° 9

chicken lollipops, chi jau kai sauce, napa cabbage

CUERITOS ° 5

deep fried pork rinds, orange aioli



WINES

SPARKLING

- GANCIA MOSCATO D'ASTI D.O.C.G.** Italy NV ° 10/40
- PIPER SONOMA BRUT** Sonoma County, California NV ° 10/40
- LAURENT-PERRIER BRUT 187ML** Champagne, France NV ° 24
- VEUVE CLICQUOT BRUT** Champagne, France NV ° 99
- DOM PERIGNON BRUT** Champagne, France 2005 ° 250
- LALLIER GRAND CRU BRUT ROSE** Champagne, France NV ° 110

ROSÉ

- BODEGA LA FLOR PULENTA MALBEC** Mendoza, Argentina 2014 ° 9.5/38
- ROBERT SINSEY VIN GRIS OF PINOT NOIR** Los Carneros, California 2014 ° 75

WHITES

SAUVIGNON BLANC

- VIÑA LEYDA** Leyda Valley, Chile 2014 ° 8.5/34
- INTIPALKA** Ica Valley, Peru 2014 ° 30
- JOEL GOTT** California 2014 ° 9/36
- CAKEBREAD** Napa Valley, California 2014 ° 65

OTHER WHITES & BLENDS

- SANTA JULIA PINOT GRIGIO** Mendoza, Argentina 2014 ° 7/28
- TERRAZAS DE LOS ANDES TORRONTÉS RESERVA** Salta, Argentina 2013 ° 40
- MONTINORE PINOT GRIGIO** Willamette Valley, Oregon 2014 ° 10/40
- SOLENA PINOT GRIS** Willamette Valley, Oregon 2014 ° 55
- RED TAIL RIDGE DRY RIESLING** Finger Lakes, New York 2015 ° 50
- MILDBRANDT TRADITIONS RIESLING** Columbia Valley, Washington 2013 ° 9/36

CHARDONNAY

- ERRAZURIZ MAX ACONCAGUA** Costa, Chile 2013 ° 8/32
- PULENTA ESTATE VIII** Mendoza, Argentina 2014 ° 38
- SMOKE TREE** Los Carneros, California 2014 ° 11/44
- CATENA ALTA** Mendoza, Argentina 2013 ° 75



SPIRITS

SINGLE MALTS

- GLENLIVET** Speyside, 12 year ° 12
- MACALLAN** Speyside, 12 year ° 14
- MACALLAN** Speyside, 18 year ° 25
- BALVENIE** Speyside, 12 year ° 18
- OBAN** Western Highland, 14 year ° 16
- ABERLOUR A'BUNADH** Highland, Cask Strength ° 18
- GLENKINCHIE** Lowlands, 12 year ° 13
- LAGAVULIN** Islay, 16 year ° 18

PISCO

- PISCO 100** Acholado de Quebranta, Italia & Torontel, Ica Valley, Perú ° 11
- LA DIABLADA** Acholado de Quebranta, Italia & Moscatel, Ica Valley, Perú ° 14
- CUATRO GALLOS** Puro de Quebranta, Ica Valley, Perú ° 10
- CUATRO GALLOS** Mosto Verde de Italia, Ica Valley, Perú ° 12
- PORTÓN** Mosto Verde Acholado, Ica Valley, Perú ° 15
- BARSOL** Mosto Verde de Italia, Ica Valley, Perú ° 12
- KAPPA** Acholado de Muscat, Elqui Valley, Chile ° 11

PERUVIAN TERMS

PISCO ° Distilled from Peruvian wine, a clear neutral spirit perfect in cocktails

AJÍ AMARILLO ° Mild spice yellow pepper, DNA of Peruvian food

AJÍ ROCOTO ° Spicy bright red chili pepper

HUACATAY ° Peruvian black mint

CHOCLO ° Peruvian corn

CANCHA ° Peruvian fried corn nuts

LECHE DE TIGRE ° Marinade used in ceviche to enhance flavor

ANTICUCHO ° Skewers used with varied types of meat

CAMOTE ° Sweet potato

NIKKEI ° Use of Japanese influence widely found in Peru

CHIFA ° Use of Chinese influence widely found in Peru



PISCO SOUR

Pisco Cuatro Gallos, fresh lime juice, sugar, pasteurized egg whites

11

PASSION SOUR

Peruvian pisco sour, passion fruit purée

11

CHICHA SOUR

Peruvian pisco sour, chicha morada punch

11

PISCO PUNCH

Pisco Cuatro Gallos, fresh pineapple, papaya syrup, Inca Kola, plum bitters

11

GUAPO'S CHILCANO

Pisco Cuatro Gallos, fresh lime juice, passion fruit purée, Fever-Tree ginger beer, fresh mint, rocoto tincture

11

NENA'S CHILCANO

Pisco Cuatro Gallos, lychee purée, fresh lime, St. Germain, raspberry-hibiscus syrup, Fever-Tree ginger beer

11

NAZCA MULE

Pisco Cuatro Gallos, Fever-Tree ginger beer, fresh lime juice

11

PROPER RUM & COKE

Ron Zacapa 23, Coca-Cola, cherry & chocolate bitters, cinnamon stick

12

PURPLE SKIES

Ketel One vodka, triple sec, chicha morada, lemon juice

10

EL VIEJITO

Bulleit rye, Ancho Reyes liqueur, sweet vermouth, Angostura bitters, rhubarb bitters

12

OUR BEERS



- CORONA LIGHT** Light Lager - Mexico, 4.10% ° 6
- FUNKY BUDDHA FLORIDIAN** Hefeweizen - Florida, 5.60% ° 7
- MIA MIAMI WEISS** Hefeweizen - Florida, 5.80% ° 7
- STELLA ARTOIS** Pale Lager - Belgium, 5.00% ° 6
- ESTRELLA DAMM** Pale Lager - Spain, 5.20% ° 6
- WYNWOOD LA RUBIA** American Blonde Ale - Florida, 5.00% ° 7
- SAMUEL ADAMS BOSTON LAGER** Amber Lager - Massachusetts, 4.90% ° 6
- LAGUNITAS** American IPA - California, 6.20% ° 7
- GUINNESS** Irish Dry Stout - Ireland, 4.20% ° 7
- CIGAR CITY JAI ALAI** American IPA - Florida, 7.50% ° 7



LOOKING LOCAL / FLORIDA'S FINEST

FUNKY BUDDAH HOP GUN IPA American IPA - Florida, 7.70% ° 7

LOW ALCOHOL

BUCKLER Low Alcohol - Netherlands, 0.02% ° 5

LIGHT BEER

MILLER LITE Light Lager - Wisconsin, 4.17% ° 5

AMSTEL LIGHT Light Lager - Netherlands, 3.50% ° 6

WHEAT / WEISS / WITTE

HOEGAARDEN ORIGINAL WHITE ALE Witbier - Belgium, 4.90% ° 6

BLUE MOON BELGIAN WHITE Witbier - Colorado, 5.40% ° 6

LAGERS & PILSNER

PRESIDENTE Pale Lager - Dominican Republic, 5.00% ° 5

PILSNER URQUELL Czech Pilsener - Czech Republic, 4.40% ° 6

CUSQUEÑA Pale Lager - Peru, 5.00% ° 6

HEINEKEN Pale Lager - Netherlands, 5.00% ° 7

CORONA EXTRA Pale Lager - Mexico, 4.60% ° 6

TOÑA Pale Lager - Nicaragua, 4.60% ° 6

POLAR PILSEN Pale Lager - Venezuela, 5.00% ° 6

CRISTAL Pale Lager - Peru, 5.00% ° 5

MAHOU CINCO ESTRELLAS Pale Lager - Spain, 5.50% ° 7

MODELO NEGRA Amber Lager - Mexico, 5.40% ° 6

BOTTLED

ALES / AMBER ALES

NEW BELGIUM FAT TIRE American Amber Ale - Colorado, 5.20% ° **6**

HARD CIDER

ANGRY ORCHARD CIDER Hard Cider - New York, 5.00% ° **6**

INDIA PALE ALES

GOOSE ISLAND English IPA - Illinois, 5.90% ° **6**

DOGFISH HEAD 90 MINUTE Imperial IPA - Delaware, 9.00% ° **9**

REDS

PINOT NOIR

RITUAL BY PAUL HOBBS Casablanca Valley, Chile 2013 ° **60**

LOLA North Coast 2013 ° **12.5/50**

DUMOL Russian River 2013 ° **125**

MALBEC & OTHER BLENDS

TERRAZAS DE LOS ANDES, MALBEC RESERVA Mendoza, Argentina 2012 ° **8.5/34**

PASCUAL TOSO MALBEC RESERVA Mendoza, Argentina 2013 ° **57**

EL ENEMIGO MALBEC Mendoza, Argentina 2012 ° **75**

PANGEA SYRAH Apalta Vineyard, Colchagua Valley, Chile 2009 ° **125**

CARMENERE & MERLOT

VIÑA ESTAMPA ENSAMBLAJE Carménère, Colchagua Valley, Chile, 2013 ° **45**

CASA LAPOSTOLLE CUVÉE ALEXANDER Merlot, Apalta, Chile 2013 ° **65**

MONT GRAS RESERVE Merlot, Colchagua Valley, Chile 2012 ° **9/36**

MONTES PURPLE ANGEL Carménère, Colchagua Valley, Chile 2012 ° **130**

DUCKHORN VINEYARDS Merlot, Napa Valley 2012 ° **99**

CABERNET SAUVIGNON BLENDS

VERAMONTE PRIMUS Cabernet Malbec Blend, Colchagua Valley, Chile 2012 ° **50**

FAMILIA ZUCCARDI ZETA Red Blend, Mendoza, Argentina 2011 ° **99**

BV TAPESTRY Red Blend, Napa Valley 2011 ° **95**

VIÑA ALMAVIVA Red Blend, Puente Alto, Chile 2010 ° **190**

CASA LAPOSTOLLE CLOS APALTA Red Blend, Apalta Vineyards, Chile 2013 ° **190**

CABERNET SAUVIGNON

MURPHY GOODE California 2012 ° **10/40**

SUSANA BALBO SIGNATURE Mendoza, Argentina 2013 ° **14/56**

NEWTON RED LABEL Napa County, California 2013 ° **75**

DECOY BY DUCKHORN Sonoma County 2013 ° **78**

CATENA ALTA Mendoza, Argentina 2012 ° **105**

CHEVAL DES ANDES Mendoza, Argentina 2010 ° **115**

JOSEPH PHELPS Napa Valley 2012 ° **195**

BRUNCH MENU

YOUR CHOICE OF INDIVIDUAL PLATES *or*
A THREE COURSE TASTING MENU °25 per person

enjoy responsibly bottomless Peruvian red or white sangria, or
our champagne cocktail, 15* with brunch tasting menu, 18* without brunch tasting menu

**Bottomless champagne cocktails and Peruvian Sangrias limited to 2.5 hours.*

SMALL PLATES

PATACONES ACEVICHADOS ° 9

jalapeño huacatay ceviche, plantain patacones

CEVICHE PASSION FRUIT ° 9

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

TOSTADAS DE BETERRAGA ° 8

ciabatta, cilantro pesto, red onions, beets, goat cheese, ají amarillo vinaigrette

TEQUEÑOS DE QUESO ° 10

fried cheese spring rolls, huancaína sauce, chalaquita

CAUSA DE PANCITA ° 14

pork belly causa, panca hollandaise, chalaquita, poached egg

EMPANADA DE CHURRASCO ° 9

seared skirt steak, soy sauce, onions, tomato, chalaquita, rocoto aioli

CHOLO BENEDICTO ° 12

sweet plantain cakes, pork belly chicharrón, queso fresco,
poached egg, rocoto hollandaise

LARGE PLATES

LOMO SALTADO CON HUEVO [for two] ° 19

stir-fry tenderloin, soy sauce, vinegar, onions, tomato wedges,
poached egg, arroz con choclo

AJÍ DE GALLINA CREPES ° 13

ocopa and olive aioli, pecans

BUTIFARRA ° 12

telera roll, jamón del país, camote, salsa criolla, french fries

SECO DE POLLO ° 13

braised chicken, cilantro sauce, crostini

DULCECITOS

PANCAKES DE ALFAJORES ° 12

dulce de leche, maple syrup, fruit skewers

CHOLO BROWNIE ° 11

Kahlúa chocolate mousse, lúcuma ice cream

PANETON FRENCH TOAST ° 12

fruit cake, mixed fruit salad, dulce de leche syrup, lúcuma syrup

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