

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

TIRADITO DE CORVINA +3 (additional)

corvina, avocado, leek cream, leche de tigre, lime juice, chalaquita, togarashi

CAUSA DE POLLO

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

TOSTONES

pulled pork, avocado, salsa criolla, aji amarillo mojo

YUCA A LA HUANCAINA

fried yuca, huancaina sauce

EMPANADAS DE AJÍ DE GALLINA 🇵🇪

chicken stew, rocoto pepper aioli, aji amarillo

SECOND

select 1

POLLO SALTADO 🇵🇪

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

RESACA BURGER

8 oz. ground beef, rocoto aioli, queso fresco, sweet plantains, aji 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

VEGETARIAN BOWL

stir-fry seasonal vegetables, sweet plantains, avocado, mushrooms, tomato petals, black beans, jasmine rice, chalaquita, cilantro sauce

DESSERTS

select 1

FLAN 🇵🇪

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

SUSPIRO 🇵🇪

dulce de leche custard, meringue, passion fruit glaze

GOLDEN BERRY CRÈME BRÛLÉE +2 (additional)

'aguaymanto' native Peruvian berry, caramelized sugar



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

YUCA A LA HUANCAINA

fried yuca, huancaina sauce

CEVICHE TRADICIONAL

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

EMPAÑADAS MIXTAS

one aji de gallina, one carne

CEVICHE CHIPOTLE + 3 (additional)

fish, shrimp, avocado, chipotle leche de tigre,
sweet potato, aji limo, choclo*

ANTICUCHO DE POLLO

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

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, huancaina sauce, salsa criolla

CHICHARRÓN DE PESCADO

fried fish, spicy Asian sauce, arroz chaufa blanco

TALLARINES VERDES + 6 (additional)

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

CHAUFA DE MARISCOS

wok seared shrimp & 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

GOLDEN BERRY CRÈME BRÛLÉE + 2 (additional)

'aguaymanto' native Peruvian berry, caramelized sugar



traditional inspired dishes



spicy

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