

Nazca

Peruvian Restaurant & Bar

FROM THE KITCHEN

APERITIVOS

Empanadas Inca 7

Crispy turnovers in your choice of:
Panca ground beef or Aji amarillo shredded chicken

Wantans 7

Crispy wontons w/spicy tamarind sauce in your choice of
Chicken or farmer's cheese

Huancaína 6

In your choice of:
Steamed potatoes topped w/a creamy aji amarillo and cheese sauce.
Served room temperature
Crispy yuca fries served w/a side of creamy aji amarillo and cheese sauce.

Causa Limeña 7

Potato, aji amarillo & chicken salad terrine topped w/Huancaína sauce. Served room temperature

Bao de Chicharron 7

Nikkei steamed bun stuffed w/ triple cooked pork belly, sweet potato & onion salad.

Spicy Tuna Nikkei 15

Raw Ahi tuna, sriracha aioli, sesame oil, red onions & scallions
Served with plantain chips

CEVICHEs* Served Raw

Choose your ceviche with your favorite marinade

Choose your favorite ceviche:

All ceviches are served with toasted corn & sweet potato :

Leche de Tigre 10

Minced grouper ceviche cocktail.

Mero 16

Grouper Ceviche

Camaron 15

Shrimp, Ceviche

Mixto 17

Grouper, shrimp, calamari, clams, & octopus.

Choose your favorite marinade:

Crema Virgen Fish reduction, lime juice, ginger, celery & red onion (Not spicy)

Maracuya Passion fruit, aji amarillo, fish reduction, lime juice, ginger, celery & red onion (Mild spice)

Aji Limo Peruvian aji limo, fish reduction, lime juice, ginger, celery & red onion (Medium spice),

Rocoto Spiciest of Peruvian peppers, fish reduction, lime juice, ginger, celery & red onion (Spicy)

SOPA

Parihuela 25

Prawn, clams, mussels and calamari soup.

Now Serving Lunch

Tuesday - Sunday
11:30am - 4:00pm

ENSALADAS

Ensalada Verde 8

Romaine, quinoa, cancha, queso fresco, tomato, cucumber & avocado tossed in a passion fruit vinaigrette.

Ensalada de Quinoa 8

Quinoa, toasted pumpkin seeds, tomatoes, dried cranberries & avocado, tossed in a passion fruit vinaigrette

FUERTES

Pollo a la Brasa 13

36 hour marinated 1/2 rotisserie chicken served w/awesome sauce, french fries & salad.

Lomo Saltado 17

Stir fried petite beef filet, red onion, tomato & fries.
Served w/white rice

Aji de Gallina 12

Shredded chicken in a creamy aji amarillo sauce served over potatoes with a side of white rice (Lightly spiced)

Chaufa 9

Stir fried rice, egg, ginger, scallion, snap peas, bean sprout & soy sauce.

Add: Two fried eggs 2 • Chicken 7 • Shrimp 8
Petite beef filet 8 • Seafood 12

Chaufa de Quinoa 11

Stir fried quinoa, egg, ginger, scallions, snap peas, bean sprout & soy sauce.

Add: Two fried eggs 2 • Chicken 7 • Shrimp 8
Petite beef filet 8 • Seafood 12

Jalea 21

Crispy fish, calamari, prawns, mussels, crab & yuca, served w/homemade tartar sauce

Tallarín Verde

Pesto Spaghetti in your choice of:

Quinoa crusted chicken breast 16

Skirt steak served with a side of Huacatay chimichurri 24

Costillas Char Siu 18

Chifa baby back ribs with sweet potato fries.

Arroz con Mariscos 27

Mildly spiced Peruvian paella

Aji amarillo & panca sofrito rice studded with clams, mussels, calamari & prawns (Requires 30-45 mins prep time)

ACOMPANANTES

Arroz Blanco 4 | Papas Fritas 4 | Chaufa 6

Chaufa de Quinoa 8 | Camote Frito 4

Happy Hour

Tues-Fri - 12noon - 4pm

(Excluding Holidays & Special events)

*CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness
Please inform your server of any food allergies | 20% gratuity is included for parties of 6 or more | We do not split checks