

# Nazca

## Peruvian Restaurant & Bar

### FROM THE KITCHEN- LUNCH

#### NAZCA SANDWICHES 7

All sandwiches served on fresh artisanal bread with french fries

**CHICKEN** Pulled rotisserie chicken w/garlic aioli, lettuce & tomato

**LOMO** Stir fried petite beef fi let, red onion, tomato

**CHICHARRON** Triple cooked pork belly, sweet potato & salsa criolla

#### APERITIVOS

##### Empanadas Inca 6

Crispy turnovers in your choice of:

Panca ground beef or Aji amarillo shredded chicken

##### Wantan 6

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

##### Huancaína 5

In your choice of:

Steamed potatoes topped w/a creamy aji amarillo & cheese sauce. Served at room temperature

Crispy yuca fries served w/a side of creamy aji amarillo & cheese sauce.

##### Causa Limeña 6

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

##### Bao de Chicharron 6

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

##### Spicy Tuna Nikkei 13

Raw Ahi tuna, sriracha aioli, sesame oil, red onions & scallions. Served w/plantain chips

#### CEVICHE\* 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 8

Minced grouper ceviche cocktail.

##### Mero 15

Grouper Ceviche

##### Camaron 14

Shrimp Ceviche

##### Mixto 16

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 23

Prawn, clams, mussels and calamari soup.

#### NAZCA BOWLS

##### White Rice Bowl 5

White Rice, avocado, potato, Huancaína sauce, toasted corn topped w/awesome sauce & salsa criolla

##### Quinoa Bowl 6

Quinoa, avocado, potato, Huancaína sauce, toasted corn topped w/awesome sauce & salsa criolla

##### Chaufa Bowl 6

Stir fried rice, avocado, potato, Huancaína sauce, toasted corn topped w/awesome sauce & salsa criolla

##### Quinoa Chaufa Bowl 7

Stir fried quinoa, avocado, potato, Huancaína sauce, toasted corn topped w/awesome sauce & salsa criolla

**ADD TO ANY BOWL:** Pulled Chicken 3 Lomo Saltado 5

#### ENSALADAS

##### Ensalada Verde 7

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

##### Ensalada de Quinoa 7

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

#### FUERTES

##### Pollo a la Brasa 1/2 Chicken 9 1/4 Chicken 6

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

##### Lomo Saltado 15

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

##### Aji de Gallina 10

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

##### Chaufa 7

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

**Add:** Two fried eggs 2 Chicken 5 Shrimp 7 Petite beef filet 7 Seafood 10

##### Chaufa de Quinoa 9

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

**Add:** Two fried eggs 2 Chicken 5 Shrimp 7 Petite beef filet 7 Seafood 10

##### Jalea 20

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

##### Tallarín Verde

Pesto Spaghetti in your choice of:

Quinoa crusted chicken breast 12

Skirt steak served with a side of Huacatay chimichurri 24

##### Costillas Char Siu 15

Chifa baby back ribs with sweet potato fries

##### Arroz con Mariscos 25

Mildly spiced Peruvian paella

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

#### ACOMPAÑANTES

Arroz Blanco 3 • Papas Fritas 3 • Chaufa 5

Chaufa de Quinoa 6 • Camote Frito 4

#### \*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