


2010

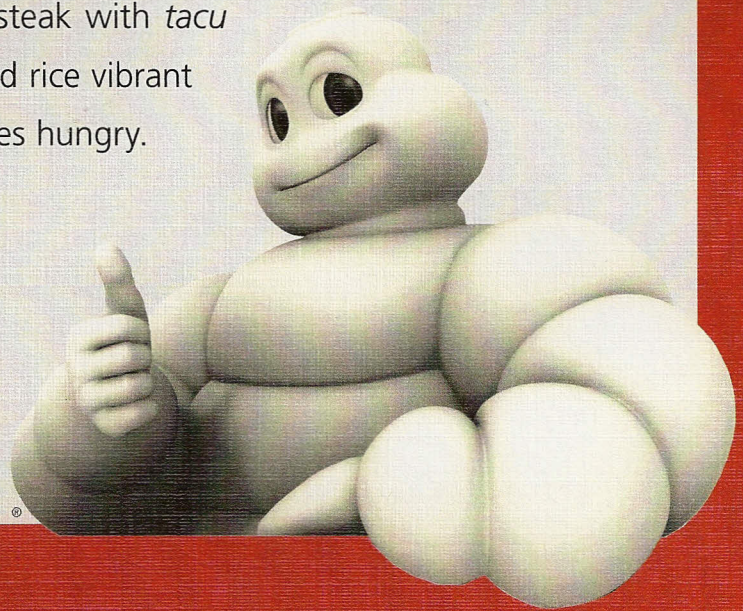
MICHELIN GUIDE RECOMMENDED

Panca

Peruvian 

The exciting flavors of Peru are served in a contemporary space with cool citron walls, a stacked-stone fronted bar lined with bottles of *pisco*, and a sidewalk dining area set along the hubbub of Seventh Avenue.

Discreetly tucked into the dining room's corner is the ceviche station, where ocean-fresh seafood is given a bold dressing up—the *tiradito mixte* is a sampling of sashimi-style ceviche sparked with tart lime juice, chopped garlic, and slivers of red chilies. Cooked options include hearty soups like *aguadito de pollo* (cilantro-flavored chicken soup stocked with yucca and potato, served as an entrée). Specialties like grilled skirt steak with *tacu tacu* (a mixture of mashed beans and rice vibrant with *aji amarillo*) assure no one leaves hungry.



Copyright © 2009 - Michelin North America, Inc. All rights reserved.

