

## CEVICHE BAR

In the Spirit of Japanese Sashimi, Peruvian Ceviche is freshly made to order, combining the freshest catch with leche de tigre, "Milk of the Tiger"

### SALMON [G]

Sliced with creamy scallop leche de tigre, avocado, red onion, lime, olive oil 14

### BAY SCALLOP & SHRIMP [G]

Avocado-Jalapeno Emulsion, crisp toasted corn, yam 15

### AHI NIKEI

Ahi tuna, avocado, cucumber, ginger, soy 13.5

### MIXTO [G]

Spicy rocoto, calamari, shrimp, fresh fish 14

### CLASSICO [G]

Chef selection of fish, red onion, cilantro 14

### MARTINI DE TIGRE [G]

Calamari, shrimp, white fish, bay scallops, octopus, spicy aji amarillo leche de tigre, crisp toasted corn 15

### VEGAN CEVICHE [G,V]

Cremini mushroom, red bell pepper, crisp toasted corn, cherry heirloom tomato, sesame, aji amarillo leche de tigre, yam 10

## CAUSITAS

Chilled whipped Peruvian potatoes

### GRILLED OCTOPUS

Chimichurri potato, piquillo pepper 12.5

### CHICKEN

Chimichurri potato, huacatay, red onion, lime, micro cilantro, heirloom cherry tomato 9.5

### CRAB

Aji amarillo potato, red tobiko, avocado, tomato, quail egg, huancaína 15.75

### AHI TUNA

Aji amarillo potato, avocado, cucumber, wasabi tobiko, rocoto cream 12

## SMALL PLATES

### ANDEAN SALAD [V]

Kale, roasted cipollini onions, crisp toasted corn, fingerling potatoes, cilantro, mint, huacatay-sherry vinaigrette, huancaína sauce 8.5

### CHOPPED CAESAR [G, WITHOUT CROUTONS]

Crouton, romano cheese, aji amarillo caesar dressing 8.5

### RED QUINOA [G,V]

Beets, tomato, goat cheese 9.5

### MUSHROOM SALTADO [V]

Cremini and shiitake, red bell pepper, roma tomato, baby bok choy, soy, anticuchera sauce, crisp potatoes 9.5  
Up egg +2

### CREMINI CEVICHE [G,V]

Red bell pepper, cherry heirloom tomato, crisp toasted corn, sesame oil, aji amarillo leche, yam 10.25

### CRISP YUCCA CROQUETTES [V]

Rocoto and aji amarillo sauces 6

### FRESH CRISP POTATO CHIPS [V]

Mesa sauce 5.5

### BEEF EMPANADAS

Panca, red onion, mozzarella, huancaína sauce 10

### CHICKEN EMPANADAS

Raisins, red onion, queso fresco, huacatay sauce 8.5

### GRILLED CHICKEN SKEWERS

Yam, red onion, lime, huacatay 6.5

### SPICY CORN [G,V]

Butter, tajin, romano cheese 6.5

### PAPA A LA HUANCAINA (CHILLED) [V]

Fingerling potato, huancaína, egg 5.5

### CANCHA CEVICHE SNACK [G,V]

Red onion, lime, rocoto leche de tigre 4



## HAPPY HOUR MENU AVAILABLE DAILY 5 - 7PM

### PISCO COCKTAILS 12

PISCO IS A PERUVIAN WHITE SPIRIT THAT REVEALS THE REAL FRUIT FLAVORS OF THE GRAPES FROM WHICH THEY ARE MADE

#### PISCO SOUR CLASSICO

Pisco Quebranta, fresh lime juice, simple syrup, egg white, Chunchu bitters

(With strawberry or passionfruit puree +1)

#### LADO ESTE

Pisco Quebranta, fresh lime juice, cucumber, fresh mint, simple syrup, soda

#### CHILCANO

Pisco Quebranta, fresh lime juice, ginger ale, Chunchu bitters

#### PRICKLY PEAR PISCO SOUR

Pisco Quebranta, prickly pear puree, fresh lime juice, simple syrup, egg white, Chunchu bitters

#### PISCO PUNCH

Pisco Acholado, pineapple juice + liqueur, fresh lemon juice, simple syrup

#### PRICKLY IN PINK

Pisco Quebranta, prickly pear puree, fresh lemon juice, soda

PISCO FLIGHT Mosto Verde Intipalko, Quebranta La Caravedo, Acholado Barsol Selecto 19

## POLLO A LA BRASA PERUVIAN ROTISSERIE CHICKEN

All natural & hormone free 3 pound chicken, marinated for 48 hours in our Peruvian spice mix.

1/2 CHICKEN 16

WHOLE CHICKEN 30  
Cut into Four Pieces

#### SERVED WITH

Mesa Sauce, Chimichurri,  
Aji Amarillo Mustard

#### CHOOSE 2 SIDES

Choclo Garlic Rice, Potato Wedges,  
White Beans with Bell Pepper

G = GLUTEN FREE V = VEGETARIAN

## LARGE PLATES

### ARROZ CON POLLO

Cilantro rice, Peruvian corn, roasted chicken, peas, bell peppers, tomato, red onion, huancaína sauce 15.75

### SEARED PISCO FISH

Lime, aji amarillo cream with shrimp, scallops, calamari, Choclo garlic rice 26.25

### LENGUA [G]

Grilled beef tongue, carrots, peas, Peruvian corn, yucca, huacatay broth 26.25

### QUINOA CHAUFAS

Wok fried red quinoa, bell pepper, mushroom, bean sprouts, scallions, baby bok choy 15.75  
Pulled chicken +5

### AJI DE GALLINA

Spicy pulled chicken, Choclo garlic rice, yam, huancaína sauce 16

### CHAUFAS AEROPUERTO

Pork fried rice, bell pepper, mushroom, bean sprouts, scallions, baby bok choy, up egg, spicy garlic sauce 15

### LOMO SALTADO

Traditional beef tenderloin stir fry, red onion, tomato, rustic potato, garlic-soy sauce 17  
Up egg +2

### PLANCHA MARINA

Salmon, octopus, seasonal vegetable, fingerling potato, chimichurri, spicy nukei sauce 23

### BRAISED LAMB SHOULDER

Pulled lamb, crisp kale, yam, cipollini onion, huacatay sauce 26.25

## DESSERTS

### CHOCOLATE HAZELNUT CAKE

Grilled pineapple, tajin 8.5

### ALFAJORES

Shortbread cookies filled with caramel 5.25

### SPICY CARAMEL-FILLED CINNAMON CHURRO

Chocolate ice cream 8.5

### GREEN APPLE COTTON CANDY

Cocoa dusted 5.75

### PLANTANO

Sliced plantains with caramelized star anise, vanilla ice cream 8.5 [G]

## PLEASE VISIT OUR OTHER LOCATION IN CARLSBAD!

OPEN LUNCH AND DINNER

5970 AVENIDA ENCINAS  
CARLSBAD, CALIFORNIA

Pisco is committed to providing locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and natural ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones.

Eating undercooked meat/seafood may increase risk of foodborne illness, especially if you have certain medical conditions.

# WHAT IS PISCO?

PISCO IS A PERUVIAN WHITE SPIRIT THAT REVEALS THE REAL FRUIT FLAVORS OF THE GRAPES FROM WHICH THEY ARE MADE. IT IS THE ONLY SPIRIT IN THE WORLD MADE FROM PURE GRAPE JUICE, WITHOUT ANY ADDED WATER OR OAK FLAVORS. "MY FIRST NAME IS PISCO AND MY LAST NAME IS PERU."

## PISCO COCKTAILS

### CLASSICOS 12

<b>PISCO SOUR CLASSICO</b> Pisco Quebranta, fresh lime juice, simple syrup, egg white, Chuncho bitters (With strawberry or passionfruit puree +1)	<b>PRICKLY PEAR PISCO SOUR</b> Pisco Quebranta, prickly pear puree, fresh lime juice, simple syrup, egg white, Chuncho bitters
<b>CAPITAN</b> Pisco Italia, sweet vermouth, Chuncho bitters, orange peel	<b>PISCO PUNCH</b> Pisco Acholado, pineapple liqueur + juice, fresh lemon juice, simple syrup
<b>CUZCO SOUR</b> Pisco Acholado, strawberry puree, Banane (Banana) du Bresil liqueur, egg white	<b>CHILCANO</b> Pisco Quebranta, fresh lime juice, ginger ale, Chuncho bitters

### NUEVOS 12

<b>LADO ESTE</b> Pisco Quebranta, fresh lime juice, cucumber, fresh mint, simple syrup, soda	<b>PASION DE ANCHO</b> Pisco Acholado, coconut rum, ancho chile liqueur, passion fruit puree, heavy cream
<b>PRICKLY IN PINK</b> Pisco Quebranta, prickly pear puree, fresh lemon juice, soda	<b>LIMA LLAMA</b> Pisco Quebranta, white rum, gin, triple sec, fresh citrus, splash of Sprite and Coke
<b>PERUVIAN FLUTE</b> Pisco Italia, sparkling brut, fresh lime juice, Saint Germaine liqueur, simple syrup	<b>MACHU PEACHU</b> House-infused rosemary Pisco Quebranta, peach liqueur, fresh lime juice, white cranberry peach juice

### PISCOS

<b>MOSTO VERDE</b> This pisco is interrupted before it can fully ferment, resulting in a sweeter pisco brandy because of the residual sugars. It is usually smoother and has a velvety feel to the drinker. Porton 15 Intipalko Pisco 16	<b>QUEBRANTA</b> The strongest of all pisco grape varieties, its flavor profile includes hay, banana, a Peruvian fruit called lucuma, passion fruit, and a lingering taste of chocolate and black raisins. Barsol Pisco Primero 11 Tabernero Pisco 10 La Caravedo Puro 11
<b>ITALIA</b> Made from the partially fermented wine of 100% Italia grapes. Distilled in small batches using classic Pisco pot distillation without water or any other added ingredients. The Italia grape is a favorite because of its floral, sweet, aromatic character. Ocucaje Pisco Gota 10 Tabernero Pisco 11	<b>ACHOLADO</b> Formed with multiple varieties of grapes used in combination to make one brandy, resulting in a highly complex and aromatic blend. Tabernero Pisco 10 Barsol Selecto Pisco 11 Porton 23

### PISCO FLIGHT

Mosto Verde Intipalko, Quebranta La Caravedo, Acholado Barsol Selecto 19

# RED WINE

GLASS | BOTTLE

CABERNET SAUVIGNON, ALTO LOS ROMEROS RESERVE, CHILE	11	--
CABERNET SAUVIGNON, VITTORIA, PERU	11.5	--
CABERNET SAUVIGNON, KENWOOD JACK LONDON, SONOMA, CALIFORNIA	19	66
CABERNET FRANC, OAKVILLE ESTATE ROBERT MONDAVI, NAPA	--	79
RED BLEND, THE PRISONER, NAPA, CALIFORNIA	--	90
MALBEC, DISEÑO, ARGENTINA	11	--
MALBEC BLEND, TABERNERO GRAN TINTO FINA RESERVA, PERU	10.5	--
MALBEC, ACHAVAL FERRER, ARGENTINA	15.75	59
MERLOT, LAPOSTOLLE CASA, CHILE	9.5	--
PINOT NOIR, MEIOMI, CALIFORNIA	14.75	55
PINOT NOIR, LUIGI BOSCA, ARGENTINA	14.75	55
PINOT NOIR ETUDE, NAPA, CALIFORNIA	--	78
ZINFANDEL, RAVENSWOOD OLD VINE, SONOMA, CALIFORNIA	11.5	42
ZINFANDEL, SALDO, CALIFORNIA	--	63

# WHITE WINE

CHARDONNAY, NATURA ORGANIC, CHILE	10	--
CHARDONNAY, FRANCISCAN, CALIFORNIA	11	42
CHARDONNAY, VITTORIA, PERU	11.5	44
CHARDONNAY, FERRARI CARANO, SONOMA	14.75	55
CHARDONNAY, PATZ AND HALL, SONOMA COAST	--	58
CHARDONNAY, MAYACAMAS, NAPA	--	95
CHENIN BLANC, TABERNERO BLANCE FINA RESERVA, PERU	11	42
PINTO GRIGIO, GRAFFIGNA, ARGENTINA	9.5	--
ROSE COTES DU RHONE CHAPOUTIER, FRANCE	12	46
RIESLING, CHATEAU STE MICHELLE, WASHINGTON	9	--
SAUVIGNON BLANC, NOBILLO, NEW ZEALAND	11	42
SANCERRE, PASCAL JOLIVET, FRANCE	--	65
SAUVIGNON BLANC, SILVERADO MILLER'S RANCH, CALIFORNIA	--	68

# SPARKLING

PROSECCO BRUT BANFI MASCHIO, ITALY, SPLIT	12.75	--
SPARKLING BRUT, MUMM NAPA, CALIFORNIA, SPLIT	16	--
SPARKLING ROEDERER ESTATE, ANDERSON VALLEY, CALIFORNIA	--	58
CHAMPAGNE BRUT PIPER HEIDSIECK, FRANCE	--	95

# BOTTLE BEER (PREMIUM)

<b>CRISTAL</b> (Pale Lager, ABV 5%) Lima, Peru Light bodied, fresh, easy drinking 7	<b>CUSQUEÑA</b> (Pale Lager, ABV 5%) Cuzco, Peru Brewed from pure mountain water from the 18,000 foot Peruvian Andes 7
<b>ANTHEM PEAR CIDER (GF)</b> (Hard Cider, ABV 5.5%) Salem, OR Bosc and Anjou pears smooth this cider's acidity. Earthy undertones, semi-dry, mild and tart. 8	<b>ALESMITH NUT BROWN ALE</b> (English Brown Ale, 22oz., ABV 5%) San Diego, CA English-style ale that is smooth, dark and rich. Specialty malts produce a dark brown color and wonderful malt complexity. 12.5
<b>STONE INDIA PALE ALE</b> (IPA, ABV 6.9%) San Diego, CA Medium malt character with a heavy dose of over the top hops! Generous "dry hopping" gives this beer its abundant hop aroma and crisp hop flavor. 6	<b>MODERN TIMES FORTUNATE ISLANDS</b> (Wheat IPA, 16oz. can, ABV 5%) San Diego, CA Easy drinking wheat beer with mango, tangerine and passionfruit. 7.25

# DRAFT BEER

<b>BALLAST POINT SCULPIN</b> (IPA, ABV 7%) San Diego, CA Gold medal winning IPA with hints of apricot, peach, mango and lemon, but still packs a bit of sting. 7.75	<b>ST. ARCHER BLONDE ALE</b> (ABV 4.8%) San Diego, CA Brewed with premium pilsner and wheat malts, exhibits a classic hazy appearance, real Belgian yeast, coriander and fresh orange peel. 7.25
<b>STELLA ARTOIS</b> (Pilsner, ABV 5%) Belgium This beer's long history dates back to 1366 with a characteristic taste, body and pleasant bitterness that distinguishes it from other international beers. 6	<b>ROTATING SEASONAL SELECTION 7</b>

# BOTTLE BEER (DOMESTIC)

<b>BUD LIGHT</b> American-style lager 5	<b>O'DOULS</b> Non-alcoholic amber 5
<b>REDBRIDGE (GF)</b> Sorghum-style 5.5	

# BEVERAGES

<b>CHICHA MORADA</b> Peru's classic beverage made with purple corn, pineapple and spices. 5.25	<b>PERUVIAN COFFEE</b> Single origin, organic fair trade. This coffee produces a sweet citrusy aroma, with buttery exotic fruit and nutty characteristics. 3.25
<b>INCA KOLA (12 OZ)</b> Peru's favorite soda 3.5	<b>DECAF COFFEE</b> 3.25
<b>BOTTOMLESS SOFT DRINKS</b> Coca-Cola products 3.25	<b>CAPPUCCINO</b> 4 / <b>ESPRESSO</b> 3.25
<b>PELLEGRINO</b> sparkling 500ml 5 / 1L 6.75	<b>ICED TEA</b> (Organic Black, Passion Fruit) 3.25
<b>ACQUA PANNA</b> still, 500ml 3.25	<b>NON-FAT MILK</b> 3
	<b>HOT TEA</b> 3