

entrées

Arroz con Mariscos (Peruvian Paella) L 18 D 22
 Classic – Spiced Peruvian rice with seafood mix (scallops, calamari, shrimp, and green mussels). With a touch of garlic and white wine.

Lomo Saltado L 13 D 17
 The most popular Peruvian dish. A stir-fry that combines marinated strips of sirloin with onions, tomatoes, and a touch of soy vinegar reduction. Served with french fries and white rice.

Tacu Tacu de Camarones L 14 D 19
 Peruvian creation. Pan-fried beans and rice cake with shrimp and coral sauce.

Sudado de Pescado L 14 D 18
 Mahi Mahi poached in chicha de jora, beer, fish stock, tomatoes, yucca, onions and cilantro.

Chaufa Jichang L 13 D 17
 Fried rice with shrimp, calamari, mussels, char-sui pork, bean sprouts, snow peas topped with egg omelet and pan fried noodle.

Pappardelle a la Huancaína con Lomo L 13 D 17
 Homemade pappardelle pasta with lomo saltado flavored with wine, garlic, tomatoes, and onions.

sandwiches (Lunch Only)

Pan con Chicharron 10
 Braised pork and sweet potato sandwich with salsa criolla. Served with fried sweet potatoes.

Pan con Lomito 10
 Charroiled chicken sandwich with lettuce, tomatoes and onions. Served with french fries.

Chori Pan 9
 Grilled Kielbasa sausage with chimichurri. Served with french fries.

Triple (Vegetarian) 8
 Three slices of bread made with fresh avocado, hard-boiled eggs and slices of tomatoes. Served with cole slaw.

menú de niños

Kids Menu 12 & Under

Salchipapa 6
 1/8 Chicken with French Fries

Chicken Tenders 6

THE NEW CONCEPT OF FINE PERUVIAN CUISINE

Pisco Restaurant offers diverse and authentic flavors of the Peruvian gastronomic including delicious traditional dishes, novo-andinos, a variety of ceviche, anticuchos, and fusions, in a modern and contemporary atmosphere with both indoor and outdoor seating. Peruvian gastronomy is considered to be one of the finest cuisines worldwide.

"Pisco" is Peru's national beverage; its base of distilled grapes is fermented in clay jars, similar to Italian Grappa. The grapes were introduced to the Inca's lands in 1532 by Spanish Conquistadors, who founded the Pisco Valley (Ica-Peru), named after the Quechan word "Pishqu" referring to the seabirds in the region.

Pisco opened its doors August 4th, 2014 and is in the heart of Howard County close to Baltimore, Washington D.C., and Virginia. "Dining at Pisco allows anyone the experience of being transported to Peru" – according to our chef.

L - Lunch D - Dinner

desserts

Mousse de Maracuya 8
 Passion fruit tropical mousse served with whipped cream and berries.

Helado de Lucuma 8
 Two scoops of ice cream made with a exotic fruit from Peru named Lucuma. It has an orange pulp and distinctive flavor.

Crème Brûlée de Quinoa 12
 French fusion cream dessert made with Peruvian quinoa (high protein grain).

beverages

Soft Drinks 2.5

Inca Kola 2.5

Chicha Morada 3

Fresh Brewed Ice Tea 2.5

Coffee 3

Hot Tea 3

Espresso 3.5

Capuccino 5

Chocolate Milk 3.5

Milk 3.5

Saratoga Sparkling Water 6

Saratoga Spring Water 6



peruvian cuisine + ceviche bar

6630 Marie Curie Drive, Suite L
 Elkridge, MD 21075

410-312-4888

Carryout Menu

appetizers

Anticuchos de Corazon 9

Traditional beef heart grilled skewers marinated in panca sauce. Served with grilled potatoes and corn-on-the-cob.

Anticuchos de Lomo 12

Beef tenderloin grilled skewers served with chimichurri, mashed potatoes, Peruvian corn-on-the-cob and pisco sauce.

Pulpo a la Parrilla 15

Tender grilled octopus marinated with beer, aji peppers and fine herbs. Served with chimichurri and mashed potatoes.

Conchitas a la Parmesana 13

Sea scallops in shell served in butter and covered with parmesan cheese. Baked to perfection.

Papa Rellena 10

Deep-fried potato, stuffed with seasoned ground beef and sofrito (onion, tomatoes, garlic, cilantro), hard-boiled eggs, raisins and black olives served with criolla sauce.

Tamalitos de Pollo o Cerdo 8

Traditional Peruvian dish made with corn dough, wrapped in a leaf stuffed with pork or chicken, peanuts, olives, hard-boiled eggs and yellow peppers. Served with criolla sauce.

Papitas a la Huancaína 9

Boiled potatoes covered with huancaína sauce (aji amarillo, fresh cheese, evaporated milk, crackers).

Choros a la Chalaca 10

Mussels in shell topped with chalaquita sauce. Served with fresh lemon juice.

Pulpo al Olivo 15

Thin slices of octopus marinated with Peruvian herbs and an olive cream sauce.

Jaleita Criolla 16

Battered and crispy fried fish and seafood served with yucca and salsa criolla.

Causa Limeña (Pollo or Atún) 10

Mashed potato terrine, stuffed with chicken or tuna and avocado.

Trio Causa 14

Mashed potatoes topped in aji amarillo sauce, octopus in black olive sauce, shrimp in golf sauce and chicken in white sauce.

Ocopa 11

Huacatay sauce, peanuts and aji mirasol served over potatoes.

salads

Add your choice of sides below

Ensalada Novo Andina 10

Mixed greens, toasted quinoa, cucumbers, fresh cheese, corn, diced potatoes and huacatay vinaigrette.

Ensalada Pisco 10

Our house salad with mixed greens, diced yucca, red onions and tomatoes with passion fruit vinaigrette.

Add	Chicken	3
	Beef	4
	Shrimp	5
	Salmon	5

soups

Parihuela (Seafood) 18

Fisherman's soup with shrimp, calamari, mussels, and Mahi Mahi in a lobster stock base.

Chupe de Camarones 16

A delicious Peruvian shrimp bisque with rice, Peruvian corn, potatoes, Andean spices, roasted aji amarillo and evaporated milk.

pollo a la brasa

Peruvian Charbroiled Chicken

Served with one side of your choice.

¼ chicken – white meat	8
¼ chicken – dark meat	7
½ chicken	12
Whole Chicken	20
Whole Chicken – no sides	16

sides

French Fries	4
Fried Yucca	5
Fried Plantains	5
White Rice	4
Sweet Potato Fries	5
Chaufa	5
Black Beans	4
Steamed Veggies	4
String Beans	4
Cole Slaw	4
Side Salad	5

ceviches & tiraditos

Your choice of mild or spicy.

Ceviche Clasico 14

Fresh seasoned fish, marinated in Peruvian spices and cooked with lime juice. Served with sweet potatoes, Peruvian corn, and cancha.

Ceviche Thai with Fish and Shrimp 19

Gulf shrimp, fresh fish, coconut cream, coconut milk, curry, aji amarillo, mint and lychee.

Ceviche Mixto 16

A copy of the classic ceviche mixed with seafood (octopus, squid and shrimp) served with sweet potato, Peruvian corn and cancha.

Ceviche Chalaco 15

Seasoned fish freshly marinated in Peruvian spices with rocoto cream.

Ceviche de Botijero 17

Mixed seafood ceviche in a black olive cream sauce and crispy garlic. Served with corn and sweet potatoes.

Ceviche Bachiche 17

Fresh fish, Gulf shrimp, Portugal octopus, squid, lime, bell pepper coulis, topped with shaved parmesan and evoo.

Ceviche Vegetariano 14

Marinated mushrooms, avocado, asparagus and hearts of palm served with corn and sweet potatoes.

Ceviche Cocktail 17

Fresh fish, shrimp, octopus, and avocados in a smoked aioli.

Ceviche Pisco Trio 21

A taste of three ceviches: clasico, botijero, and nikkei.

Ceviche Nikkei 16

Fresh fish, squid, octopus, shrimp, Ahi tuna, soy sauce, tamarind, sesame, cucumber, radish and Tobiko.

Ceviche Afrodisiaco 18

Fresh seasoned fish, octopus and shrimp, marinated with sea urchin leche de tigre and rocoto sauce, with crispy calamari rings. Served with onions, Peruvian corn and cancha.

Tiradito de Pescado 16

Peruvian sashimi dish. A white fish sliced very thin seasoned with Peruvian spices and a spicy yellow sauce, lime and cilantro.

Triologia Tiradito 18

Tiradito fusion with shrimp in cream of aji amarillo, octopus in a black olive cream and fresh fish in a white cream.

Ceviche Conchas Negras 18

An aphrodisiac – black shelled blood clams cooked in lime juice with Peruvian corn and cancha.

Ceviche Amazónico 15

Fresh seasoned fish cooked with lime juice, salt, onions, cilantro and aji limo chili. Served with pieces of mango and kiwi, sweet potatoes, Peruvian corn and cancha.

Hot

*Ceviche is an item that is served raw or undercooked. Consuming of raw or undercooked foods may increase your risk of contracting a food borne illness.

- Our food is prepared to order with the finest ingredients. Your patience is greatly appreciated.
- Orders must be placed by 9:45 pm (Sun.-Thur.) and 10:45 pm (Fri. & Sat.)
- Ceviche is served raw or undercooked. Consumption of raw or undercooked food may increase your risk of contracting a foodborne illness.
- Lunch ends at 3:00 pm.
- Happy Hour prices (3-7 pm Monday - Friday) excluding holidays. All orders must be placed by 6:50 pm.
- Browse our Drink list on reverse side.
- Please be advised that food prepared here may contain ingredients such as: milk, eggs, peanuts, tree nuts, fish and shellfish.
- No substitutions.